

TRYPTONE (7351)

Intended Use

Tryptone is an enzymatic digest of casein for use in preparing microbiological culture media.

Product Summary and Explanation

Tryptone is an enzymatic digest of casein used as a nitrogen source in culture media. Casein is the main protein of milk, and a rich source of amino-acid nitrogen. Tryptone is rich in tryptophane, making it valuable for use in detecting indole production. The absence of detectable levels of carbohydrates in Tryptone makes it a suitable peptone in differentiating bacteria on the basis of their ability to ferment various carbohydrates.

Several media containing Tryptone are specified in standard methods for multiple applications.¹⁻⁴

Principles of the Procedure

Tryptone provides nitrogen, amino acids, and vitamins in microbiological culture media.

Precaution

1. For Laboratory Use.

Quality Control Specifications

Dehydrated Appearance: Powder is homogeneous, free-flowing and light beige to tan.

Prepared Appearance (2% wt/vol): Prepared medium is clear, yellow with no or a light precipitate.

pH (2% Solution at 25°C): 6.8 - 7.3

Expected Cultural Response: Cultural response on 2% Peptone Agar at 35°C after 18 - 24 incubation.

Microorganism	Response
<i>Escherichia coli</i> ATCC 25922	good to excellent growth
<i>Staphylococcus aureus</i> ATCC 25923	fair to excellent growth

Test Procedure

Refer to appropriate references for specific procedures using Tryptone.¹⁻⁴

Results

Refer to appropriate references for test results.

Storage

Store sealed bottle containing Tryptone at 2 - 30°C. Once opened and recapped, place container in a low humidity environment at the same storage temperature. Protect from moisture and light by keeping container tightly closed.

Expiration

Refer to expiration date stamped on container. Tryptone should be discarded if not free flowing, or if the appearance has changed from the original color. Expiry applies to Tryptone in its intact container when stored as directed.

Packaging

Tryptone	Code No.	7351A	500 g
		7351B	2 kg
		7351C	10 kg

References

1. **Vanderzant, C., and D. F. Splittstoesser (eds.)**. 1992. Compendium of methods for the microbiological examination of food, 3rd ed. American Public Health Association, Washington, D.C.
2. **U.S. Food and Drug Administration**. 1995. Bacteriological analytical manual, 8thed., AOAC International, Gaithersburg, MD.
3. **Eaton, A. D., L. S. Clesceri, and A. E. Greenberg (eds.)**. 1995. Standard methods for the examination of water and wastewater, 19th ed. American Public Health Association, Washington, D.C.
4. **Marshall, R. T. (ed.)**. 1993. Standard methods for the examination of dairy products, 16th ed. American Public Health Association, Washington, D.C.

Technical Information

Contact Acumedia Manufacturers, Inc. for Technical Service or questions involving dehydrated culture media preparation or performance at (410)780-5120 or fax us at (410)780-5470.