

## Corn steep liquor

Cat. No.:	HY-W133982		
CAS No.:	66071-94-1		
Target:	Biochemical Assay Reagents		
Pathway:	Others		
Storage:	Powder	-20°C	3 years
		4°C	2 years
	In solvent	-80°C	6 months
		-20°C	1 month

## Corn steep liquor

### BIOLOGICAL ACTIVITY

Description	Corn steep liquor, a food industrial by-product, is a nutritional additive in the liquid culture medium of fungus. Corn steep liquor can increase the production of fairy chemicals and mycelia <sup>[1][2]</sup> .
In Vitro	Corn steep liquor (1%-6%; 14 days) increases the production of fairy chemicals and mycelia of <i>L. sordida</i> <sup>[1]</sup> . MCE has not independently confirmed the accuracy of these methods. They are for reference only.

### REFERENCES

- [1]. Kobori H, et, al. Utilization of Corn Steep Liquor for the Production of Fairy Chemicals by *Lepista sordida* Mycelia. *J Fungi* (Basel). 2022 Dec 1;8(12):1269.
- [2]. Babakhani S, et, al. Non-sterile corn steep liquor a novel, cost effective and powerful culture media for *Sporosarcina pasteurii* cultivation for sand improvement. *J Appl Microbiol*. 2021 Apr;130(4):1232-1244.

**Caution: Product has not been fully validated for medical applications. For research use only.**

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