ABSTRACT

*Penicillium chrysogenum* ATCC 26818 which fermented on the liquid medium could be produced antibiotics Benzil Penicillin at its stationer phase. The recent study proved that Benzil Penicillin can be made using the pure of intermediate substances L-Valin, L-Sistein which involved the precursor of fenil asetat and supported by FAD, NADP, ATP which were added to the medium that fermented permeabled *P.chrysogenum* ATCC 26818 (using enzymatic methods). So, this study attempted using soybeans protein hydrolisates source of amino acids without separating hydrolisates into their components. This study also expecting that hydrolisates can substitute the two of pure amino acid that was indicated the clear zone surrounding the sterile paperdisk which was spotted by the liquid from incubated medium. It indicated that benzil penicillin was assumed inside the medium, inhibits growth of *S.aureus*. Solvent extraction is treated to medium to separate the benzil penicillin. Thin Layer Chromatography is used to identify the benzil penicillin from incubated medium by compare the spot using standart of benzil penicillin. Spots from TLC indicate that two substances, unknown (liquid medium indicate that benzil penicillin was assumed inside it) and standart of benzil penicillin having the same retention factor 0,43 using mixture of toluene:formaldehid 6:1 on λ 366 nm.