Gelatin Bacteriological

Gelatin Bacteriological partially hydrolyzed obtained from an alkaline hydrolysis of skin and tissue in animal connector.

• PHYSICO-CHEMICAL CHARACTERISTICS

	Standard
Solubility in water at 5%	complete
Viscosity (6.66% - 60℃)	17.0 - 22.0
Loss on drying	≤ 12.0%
Ash	≤ 1.0%
pH (1.0% solution)	5.0 ± 1.0

• INTERPRETATION

Gelatin Bacteriological partially hydrolyzed obtained from an alkaline hydrolysis of skin and tissue in animal connector with high concentration of proline and hydroxyproline and low cysteine and tryptophan content. It is also free of carbohydrates. This peptone is suitable for preparing media for microorganisms that are not particularly fastidious in their nutritional requirements. The melting point of a 12% concentration of gelatin is between 28 and 30°C, allowing it to be used as a solidifying agent. Certain microorganisms elaborate gelatinolytic enzymes (elaboration of gelatinases) which hydrolyze gelatin, causing liquefaction of a solidified medium. Gelatin is also used as nitrogen and amino acid source.

• TECHNIC

Gelatin Bacteriological can be used as an ingredient of dehydrated culture media and need dissolution in distilled or deionized water and sterilization by autoclave.

• QUALITY CONTROL FOR USE

Dehydrated powder
Appearance: free-flowing, granule
Color: light amber

• STORE

The powder is very hygroscopic. Store the powder at room temperature, in a dry environment, in its original container tightly closed and use it before the expiry date on the label or until signs of deterioration or contamination are evident.

• PACKAGE

Cat. No : MB-G1659 Gelatin Bacteriological	500 G
Cat. No : MB-G1659-1kg Gelatin Bacteriological	1 KG
Cat. No : MB-G1659-5kg Gelatin Bacteriological	5 KG

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