

# Gelatin Pancreatic Peptone



Gelatin Pancreatic Peptone is a pancreatic digest of a food grade industrial gelatin.

## • PHYSICO-CHEMICAL CHARACTERISTICS

	Standard
Solubility in water at 2%	Complete
Amino Nitrogen (AN)	≥ 2.7%
Total Nitrogen (TN)	≥ 10.0%
AN/TN Ratio	N/A
Loss on drying	≤ 6.0%
Ash	≤ 15.0%
pH (2% solution)	7.0 ± 0.5

## • INTERPRETATION

Gelatin Pancreatic Peptone is a pancreatic digest of a food grade industrial gelatin, with high concentration of proline and hydroxyproline and a low cysteine and tryptophan contents. It is also low in carbohydrates. This peptone is suitable for preparing media for microorganisms that are not particularly fastidious.

## • TECHNIC

Gelatin Pancreatic Peptone can be used as an ingredient of dehydrated medium and needs dissolution in distilled or deionized water and sterilization by autoclave.

## • QUALITY CONTROL FOR USE

Dehydrated powder

Appearance: free-flowing, homogeneous

Color: light beige

## • 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 are evident.

## • PACKAGE

Cat. No : MB-C1658 Gelatin Pancreatic Peptone	500 G
Cat. No : MB-C1658-5kg Gelatin Pancreatic Peptone	5 KG