Standard Gelatin Agar



Medium used for the identification and determination of the total microbial count and gelatin-liquefying microorganisms.

CONTENTS (Liter)

Peptone from Meat	10.0 g
Beef Extract	10.0 g
Sodium Chloride	5.0 g
Gelatin	10.0 g
Agar	15.0 g
Final pH = 7.3 ± 0.2 at 25° C	

PROCEDURE

Suspend 50.0 G of powder in 1 L of distilled or deionized water. Heat to boiling until completely dissolved. Sterilize by autoclave at 121°C for 15 minutes. Cool to 45 - 50°C in water bath. Mix well. Pour into petri dishes.

INTERPRETATION

Standard Gelatin Agar is a medium used for the identification and determination of the total microbial count and gelatin-liquefying microorganisms. Peptone from meat and beef extract provide nitrogen compounds, carbon compounds and nutrients. Sodium chloride maintains the osmotic balance. Gelatin acts as a substrate for bacteria producing gelatinase. Gelatin liquefaction is observed by flooding the plates with saturated solution of ammonium sulfate.

TECHNIC

Inoculate the specimen using a sterile loop to the medium. Incubate at 20 \pm 2°C for 18 - 48 hours. Gelatin liquefaction is observed by flooding the plates with saturated solution of ammonium sulfate. Refer appropriate references for recommended test procedure.

QUALITY CONTROL FOR USE

Dehydrated medium

Appearance: free-flowing, homogeneous

Color: light beige Prepared medium

Appearance: slightly opalescent

Color: light amber

Incubation conditions: $20 \pm 2^{\circ}C / 18 - 48$ hours

(gelatin liquefaction is observed by flooding the plates with saturated solution of ammonium sulfate)

Microorganism	ATCC	Inoculum CFU	Growth	Gelatin Liquefaction
Proteus vulgaris	13315	50-100	good	+ (clear zone)
Pseudomonas aeruginosa	27853	50-100	good	+ (clear zone)
Staphylococcus aureus	25923	50-100	good	+ (clear zone)
Escherichia coli	25922	50-100	good	-

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. Store prepared medium at 2 - 8°C.

REFERENCES

- 1. American Public Health Association, 1975, Standard Methods for the Examination of Water and Wastewater, 14th Ed., APHA, Washington, D.C.
- 2. Ewing, 1986, Edwards and Ewings Identification of Enterobacteriaceae, 4th Ed., Elsevier Science Publishing Co., Inc. New York.
- 3. Wilson G. S. and Miles A. A (1964) Topley and Wilson's Principles of Bacteriology and Immunity. 5th Edn. Vol.1. Edward Arnold. London. pp. 493- 494.

PACKAGE

Cat. No : MB-S2253 Standard Gelatin Agar	500 G
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