

NUTRIENT GELATIN

Medium for the identification of microorganisms able to liquefy gelatin.

TYPICAL FORMULA	(g/l)
Beef Extract	3.00
Peptone	5.00
Gelatin	120.00
Final pH 6.8 ± 0.2 at 25°C	

DESCRIPTION

NUTRIENT GELATIN is used for determining gelatinase production by proteolytic microorganisms. Gelatin liquefaction is an important characteristic in classifying Enterobacteriaceae and non fermenting Gram-negative bacteria.

PRINCIPLE

Beef extract and peptone provide aminoacids and proteins as growth factors for bacteria. Gelatin is the substrate for gelatinases, proteolytic enzymes that liquefy gelatin.

TECHNIQUE

Inoculate by stabbing the microorganism to identify into the medium and incubate at 20- 22°C for 24 hours up to 14 days. Place the tube in a refrigerator for 10 minutes every 24 hours.

INTERPRETATION OF RESULTS

If the inoculated microorganism is provided with proteolytic enzymes the medium remains liquid.

STORAGE AND TRANSPORT CONDITIONS

10- 25°C away from light, until the expiry date on the label. However, our stability studies have shown that the transport at 18-25°C for 4 days, or at 35-39°C for 48 hours, does not alter in any way the performance of the product. Eliminate if signs of deterioration or contamination are evident.

WARNING AND PRECAUTIONS

The product does not contain hazardous substances in concentrations exceeding the limits set by current legislation and therefore is not classified as dangerous. It is nevertheless recommended to consult the safety data sheet for its correct use. The product must be used only by properly trained operators.

DISPOSAL OF WASTE

Disposal of waste must be carried out according to the national and local regulations in force.

REFERENCES

1. Ewing, V.H. (1986). Edwards and Ewing's identification of Enterobacteriaceae, 4th Ed. Elsevier Science Publishing Co., Inc., New York., Ny



PRODUCT SPECIFICATIONS

NAME

NUTRIENT GELATIN

PRESENTATION

Ready-to-use tubes containing 10 ml of medium

STORAGE

10- 25°C

PACKAGING

Ref.	Content	Packaging
24153	20 tubes x 10 ml	20 tubes in cardboard box

pH OF THE MEDIUM

6.8 ± 0.2

USE

NUTRIENT GELATIN is used for determining gelatinase production by proteolytic microorganisms. Gelatin liquefaction is an important characteristic in classifying Enterobacteriaceae and non fermenting Gram-negative bacteria.

TECHNIQUE

Refer to technical sheet of the product

APPEARANCE OF THE MEDIUM

Appearance: clear

Colour: amber

SHELF LIFE










2 years

QUALITY CONTROL

- Control of general characteristics, label and print
- Sterility control
7 days at 22 ± 1°C, in aerobiosis
7 days at 36 ± 1°C, in aerobiosis
- Microbiological control
Inoculum for productivity: ≤100 CFU
Inoculum for selectivity: >10³ CFU
Incubation Conditions: 48 h at 20- 22°C

Microorganism		Growth	Characteristics
<i>Escherichia coli</i>	ATCC® 25922	Good	
<i>Staphylococcus aureus</i>	ATCC® 25923	Good	liquefaction

TABLE OF SYMBOLS

 Batch code	 Do not reuse	 Manufacturer	 Use by	 Fragile, handle with care
 Catalogue number	 Temperature limitation	 Contains sufficient for <n> tests	 Caution, consult instructions for use	



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