

Gelatin Bacteriological

Gelatine obtained by enzymatic hydrolysis of animal tissue

PHYSIC-CHEMICAL CHARACTERISTIC

Solubility in water at 5%	Complete
α -amino nitrogen AN	3.0%
AN /TN x 100	21.0%

DESCRIPTION

Gelatin Bacteriological is characterized by a high degree of purity, solubility and clarity and may be used as a solidifying agent, thanks to its melting point at 12% concentration which is between 28 and 30 °C. Or else may be incorporated into culture media to detect, by gelatinolysis, bacteria endowed with gelatinase activity. For example culture media prepared with gelatin were used in the study of the fibrinolytic activity of haemolytic streptococci. Gelatin Bacteriological can be used as an ingredient of dehydrated culture media and need dissolution in distilled or deionized water and sterilization by autoclaving.

STORAGE

The powder is very hygroscopic: store the powder at 10-30 °C, 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.

REFERENCES

1. Pure Culture Study of Bacteria, 4: No. 3: (1939)
2. J. Exp. Med., 60: 255: (1934)

PACKAGE

Code	Content	Packaging
611002	500 g	500 g of product in plastic bottle

pH of THE MEDIUM

7.3 (5% solution)

SHELF LIFE

4 years







QUALITY CONTROL

Dehydrated powder

Appearance: free-flowing, homogeneous

Color: light beige

TABLE OF SYMBOLS

LOT	Batch code		Consult instructions for use		Manufacturer		Contains sufficient for <n> tests
REF	Catalogue number		Temperature limitation		Use by		Keep away from heat sources