

Gelatine Pancreatic Peptone

Pancreatic digest of food grade industrial gelatine.

PHYSIC-CHEMICAL CHARACTERISTIC

Solubility in water at 5%	Complete
pH of 5% solution	6.5 – 7.5
Loss on drying	≤ 6.0 %
α -amino nitrogen AN	2.4 – 3.4 %
AN /TN x 100	14 - 22 %

DESCRIPTION

Gelatine Pancreatic Peptone is a pancreatic digest of a food grade industrial gelatin, with high concentration of proline, glycine and a 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, and that are required to possess low levels of coloration.

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.

DISPOSAL OF WASTE

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

REFERENCES

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

PACKAGE

Code	Content	Packaging
611503	500 g	500 g of product in plastic bottle

pH of THE MEDIUM

6.5-7.5 (5% solution)

SHELF LIFE

4 years







QUALITY CONTROL

Dehydrated powder

Appearance: free-flowing, homogeneous.

Colour: cream.

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