

Bacteriological Gelatin

Cat. 1704

Nutrient and solidifying agent for culture media.

Practical information

| Applications | Categories |
|--------------|---------------------|
| Detection | Positive gelatinase |

Industry: Ingredients for culture media / Manufacturing process

Principles and uses

Bacteriological Gelatin is used for the preparation of microbiological culture media (generally incorporated in media at 3-5%). In addition to providing nutrients for bacterial growth, is used to investigate the presence of proteolytic microorganisms, as evidenced by the liquefaction of gelatin, especially in the bacteriological analysis of water. Also, it helps the culture medium to solidify.

Physical-chemical characteristics

| Description | Specification |
|-------------|---------------|
| Ash | <1% |
| Bloom | 275±10 bloom |
| Viscosity | 50±7 mps |
| pH | Report |

Microbiological test

| Description | Specification |
|----------------------|---------------|
| Salmonella | Negative |
| E. coli | <3 CFU/g |
| Standard plate count | <1000 CFU/g |

Storage

Temp. Min.:2 °C
Temp. Max.:25 °C