

Gelatin Peptone

Cat. 1606

Pancreatic digest of porcine origin, source of amino acids and low molecular weight peptides.

Practical information

Applications	Categories
Nitrogen source	General use

Industry: Fermentation / Ingredients for culture media / Manufacturing process

Principles and uses

Gelatin Peptone is a pancreatic digest of porcine skin. Pancreatic digestion produces a balanced mixture of amino acids, including essential amino acids, in optimal ration and low molecular weight peptides.

It is low in fermentable carbohydrates and is used in culture media, especially for non-fastidious microorganisms. It is also used in fermentation studies.

Physical-chemical characteristics

Description	Specification	Typical Analysis
Amino nitrogen (AN)	>2,7%	3,5%
Total nitrogen (TN)	>10,0%	15,48%
Loss on drying	<6%	3%
AN/TN Ratio	N/A	22,6%
Ash	<15%	4,2%
pH (2% solution)	6,5-7,5	6,9

Elemental profile

Descripción	Value
Calcium	0,018%
Magnesium	0,01%
Potassium	1,10%
Sodium	0,97%

Amino acids

	Total (g/100g)		Total (g/100g)		Total (g/100g)
Arginine	7,16	Alanine	7,89	Isoleucine	2,63
Aspartic acid	6,34	Leucine	2,84	Lysine	3,61
Cystine	0,13	Phenylalanine	1,88	Prolina	11,46
Glutamic acid	9,58	Serine	3,45	Threonine	1,87
Histidine	0,89	Valine	2,31	Tryptophan	0,06
Methionine	0,85	Glycine	20,60	Tyrosine	0,71

Growth supporting properties

Descripción	Value
Peptone agar	Good/Bueno

Microbiological test

Description	Specification
Coliforms	Negative
Yeasts and molds	<100 CFU/g
Standard plate count	<5.000 CFU/g
Salmonella	Negative

Storage

Temp. Min.:2 °C
Temp. Max.:25 °C