

PRODUCT INFORMATION

Gelatin

Cat. No. G07-102



Date of Issue:
7/26/19

DESCRIPTION

Gelatin is used in preparing microbiological culture media. In addition to providing nutrients for bacterial growth, gelatin allows for the determination of gelatin-liquefying microorganisms and the enumeration of proteolytic organisms in water samples. Although gelatin was the first gelifying agent employed in culture media, its main disadvantages for this purpose include its melting over 20 °C (a temperature below the optimum for most bacteria) and the fact that microorganisms with the enzyme gelatinase can liquefy it.

TYPICAL PHYSICAL & CHEMICAL CHARACTERISTICS

Test Type	Specification
Gel Strength (Bloom)	275 +/- 10 Bloom
Ash	≤ 1%
pH	Report
Viscosity	50.0 +/- 7.0 mps
Standard Plate Count	≤ 1,000 cfu/g
<i>E.coli</i>	< 3 cfu/g
<i>Salmonella</i>	Negative

STORAGE

Store the sealed bottle containing the dehydrated medium at 2 to 30°C. Once opened and recapped, place the container in a low humidity environment at the same storage temperature. Protect it from moisture and light. The dehydrated medium should be discarded if it is not free flowing or if the color has changed from the original color.