Technical Data Sheet

Gelatine for microbiology

Catalogue number: 104070

Description

Gelatine is a protein derived from collagen, a natural protein found in animal connective tissues. Our Gelatine for microbiology is produced from porcine source using acid hydrolysis, resulting in type A gelatine. It has a gel strength of 240 Bloom and particle size of 100 mesh.

Application

In microbiology testing gelatine is commonly used as a solidifying agent in culture media. Moreover, it is used for performing the gelatine hydrolysis test, which helps to differentiate bacteria based on their ability to produce the enzyme gelatinase, which hydrolyzes gelatine.

Typical Analysis

Identity (A: coloring)	passes test
Identity (B: sediment)	passes test
Identity (C: Falling out)	passes test
Identity (NIR)	passes test
pH-value (1%; water)	5 - 6
Sulfated ash (800°C)	≤ 2%
Loss on Drying (105°C)	≤ 15%
Suitability for microbiology	passes test

Ordering Information

Product	Cat. No.	Pack content
Gelatine for microbiology	1040700500	0.5 kg

Lit. No. MK_TN13296EN Ver. 1.0 02/2024