

**PRODUCT DESCRIPTION:**

Bacteriological Gelatin is a protein partially hydrolyzed obtained from an alkaline hydrolysis of skin and connector tissue from pork, with a minimum of 100 Bloom.

**POTENCIAL APPLICATIONS:**

It is used in some microbiological culture media formulations.

**PHYSICAL CHARACTERISTICS:**

Slightly granular powder, crystalline, yellow to amber colored and no foreign particles.

Chemical Characteristics	Specifications
Total Nitrogen (TN)	Minimum 13,00%
Loss on drying	Maximum 12,0%
Ash	Maximum 2,00%
pH (2% solution)	4,0 - 6,0

Microbiological Characteristics	Specifications
Standard plate count	Less than 300 CFU/g

**PACKAGING**

The dry product is packaged in polyethylene bags into reinforced fiber board drums.  
 25 kg | 50 kg

**STORAGE**

Keep in original packaging closed, in a dry and cool place.  
 Hygroscopic product.

**RETEST**

4 years after its manufacturing date.

**CERTIFICATIONS**

ISO 9001  
 SADER-SENASICA