

PRODUCT DESCRIPTION:

Gelatin Peptone is a pancreatic digest of porcine skin. It is low in fermentable carbohydrates.

POTENCIAL APPLICATIONS:

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

PHYSICAL CHARACTERISTICS:

Fine powder, cream to yellow colored and no foreign particles.

Chemical Characteristics	Specifications	Typical Value
Amino Nitrogen (AN)	Minimum 2,70%	3.50%
Total Nitrogen (TN)	Minimum 10,00%	15.48%
AN/TN	N/A	22.60
Loss on drying	Maximum 6,00%	3.00%
Ash	Maximum 15,00%	4.20%
pH (2% solution)	6,50 – 7,50	6.90

Microbiological Characteristics	Specifications	Minerals	Typical Value
Standard plate count	Less than 5000 CFU/g	Calcium	0.018%
Yeasts and molds	Less than 100 CFU/g	Magnesium	0.01%
Coliforms	Negative	Potassium	1.10%
Salmonella	Negative	Sodium	0.97%

Growth Supporting Properties: satisfactory (according to internal controls)

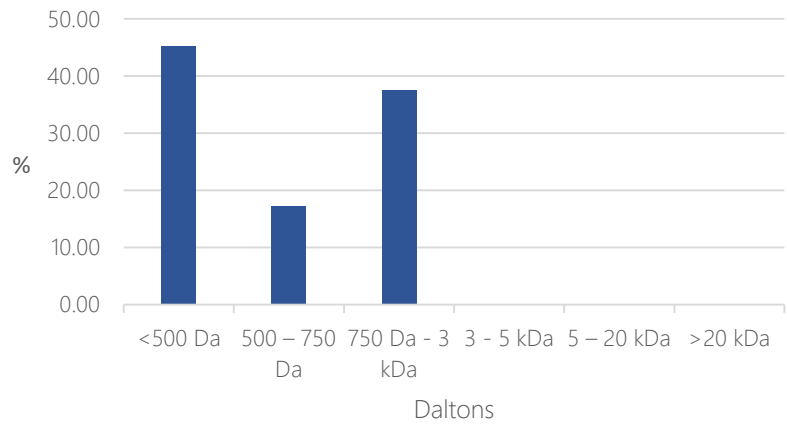
Bacterial	ATCC
<i>Escherichia coli</i>	25922
<i>Staphylococcus aureus</i>	25923
<i>Shigella flexneri</i>	12022
<i>Pseudomonas aeruginosa</i>	27853
<i>Enterococcus faecalis</i>	29212
<i>Streptococcus pyogenes</i>	19615
<i>Streptococcus pyogenes</i>	49117
<i>Streptococcus pneumoniae</i>	6305

PACKAGING	STORAGE	RETEST	CERTIFICATIONS
The dry product is packaged in polyethylene bags into reinforced fiber board drums. 25 kg 50 kg	Keep in original packaging closed, in a dry and cool place. Hygroscopic product.	4 years after its manufacturing date.	ISO 9001 SADER-SENASICA

Molecular weight distribution %

<500 Da	45.20
500 – 750 Da	17.20
750 Da - 3 kDa	37.60
3 - 5 kDa	0.00
5 – 20 kDa	0.00
>20 kDa	0.00
Average Molecular Weight Da	444.00

MOLECULAR WEIGHT DISTRIBUTION



Amino acid g/100g

Glycine	20.6
Proline	11.46
Glutamic acid	9.58
Alanine	7.89
Arginine	7.16
Aspartic acid	6.34
Lysine	3.61
Serine	3.45
Leucine	2.84
Valine	2.31
Phenylalanine	1.88
Threonine	1.87
Isoleucine	1.39
Histidine	0.89
Methionine	0.85
Tyrosine	0.71
Cystine	0.13
Tryptophan	0.09

Amino acid Profile

