

**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	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