

## GELATINE PEPTONE

Gelatine peptone is manufactured by pancreatic digestion from pork gelatine. Due to the amino-acid composition of the gelatine, the peptone provides high level of proline and hydroxyproline but does not contain tryptophan. Gelatine peptone shows relatively low growth promotion properties and it is designed for non fastidious bacteria. It is compatible with phosphates and it is often used in combination with other peptones in the media formulation.

Code number:	500 g: GEP10500, 1000 g: GEP11000
Colour:	Cream
Appearance:	Fine powder, easily soluble in water

### Physico-chemical characteristics

Parameter	Specification
Solubility in water 2%	Complete
pH (2% solution)	6,6 - 7,3
Loss on drying	≤ 5 %
Residue on ignition	≤ 12 %
Total nitrogen TN	13,0 - 17,0 %
α-amino nitrogen AN	2,0 - 3,5 %
AN/TN x 100	12 - 27

### Microbiological characteristics

Parameter	Specification
Total aerobic microbial count	≤ 10 000/g
Coliforms	≤ 10/g
Yeasts and moulds	≤ 100/g
<i>Escherichia coli</i>	Absent
<i>Salmonella</i> spp.	Absent
<i>Staphylococcus aureus</i>	Absent

**Storage conditions:** Protected from light, at room temperature.

**Warning!**

Hygroscopic product. Avoid heat and moisture.

**In vitro diagnostic raw material – for professional use only!**