

## 43172

# Gelatin Powder Special ex. Porcine (Type B), 120g Bloom BactoBio for bacteriology

Part D

CAS: 9000-70-8

Specifications	
Appearance (Colour)	Light yellow, granular powder
Clarity of solution	Clear to very slightly opalescent
Solubility	Solubility at 12%: Aqueous solution i clear at 55°C and also after autoclave at 15lbs pressure at 121°C for 15 minutes
рН	4.5 - 6.3 ( 1% a.q ) at 55°C
Gel strength	~ 120g Bloom
Stability (After autoclaving)	Light amber, clear to very slightly opalescent
Loss on drying	= 16.0%
Ash	3.25%
Sulphur dioxide	0.02%
Nitrogen (N)	~ 15.0% -16.0%
Cultural Response	Inoculate and incubate at 37°C for 18 48 hours or upto 2 weeks for the gelatinase tests with the following organisms
Organism	Bacillus subtilis ATCC 6633
Inoculum (cfu) 10-100	Growth : Good, Gelatinase activity : Positive
Organism	Clostridium sporogenes ATCC 11437
Inoculum (cfu) 10-100	Growth : Good, Gelatinase activity : Positive
Organism	Escherichia coli ATCC 25922
Inoculum (cfu) 10-100	Growth : Good, Gelatinase activity : Negative

#### **Other Information**

#### **Applications**

Gelatin is a collagenous protein which finds its application for the solidification of cultural media. It is also used for detection and differentiation of certain proteolytic bacteria. A bacteriological grade, readily soluble in water.

### **General Information**

Storage	8 to 25°C (Cool & Dry Area)
Shelf Life	36 Months
IMDG Identification	Not Regulated for Transport (Non-Haz)
HSN Code	

500 Gms 35030090 (GST 18%)

Type of Packing

500 Gms Plastic Bottle

**Available Packages** 

500 Gms