

75750

Gelatin Peptone BactoBio for bacteriology

Part D

CAS: 91079-43-5

Specifications
Solubility (Colour) 2% aq. solution
pH (25°C)
Stability (After autoclaving)
Loss on drying
Nitrogen content (N)
NaCl
Ash
Total Aerobic microbial count
Total Yeast and Mould count
Cultural Response
Organism
Inoculum (cfu) 10-100
Indole Production (0.1%)

Other Information

Applications

Gelatin peptone, prepared by enzymatic digest of Gelatin; is used as an ingredient in media for fermentation studies and to support growth of non-fastidious microorganisms. It is characterised by low Cystine, Tryptophan and Carbohydrate content.

General Information

Storage	8 to 25°C (Cool & Dry Area)
Shelf Life	36 Months
IMDG Identification	Not Regulated for Transport (Non-Haz)
HSN Code	
5 Kg	38210000 (GST 18%)
500 Gms	38210000 (GST 18%)

500 Gms Plastic Bottle

Available Packages

500 Gms

5 Kg