

Technical Data Sheet

Peptone from gelatin pancreatic digested for microbiology

Catalogue number: 107284

Description

Gelatin peptone is a pancreatic digest of gelatin. Gelatin is extracted from collagen, which is the fibrous protein in bone, cartilage and connective tissue. As a basic nutrient, gelatin peptone is suitable for preparing culture media for organisms that are not particularly fastidious in their nutritional requirements. Also it is used for industrial fermentation requiring high hydroxyproline content and low carbohydrates, cystine and tryptophane levels.

Typical Analysis

Appearance	Lightly yellow to lightly brownish-yellow, fine powder
pH-value (5% water)	6.5 – 7.5
Total nitrogen (N) (Kjeldahl)	15.5 -17.0%
Amino nitrogen (as N)	2.2 – 3.2%
Sulfated ash (800 °C)	≤ 15.0%
Loss on drying (105 °C)	≤ 6.0%
Ca (Calcium)	≤ 0.2%
Suitability for microbiology	passes test
Identity (NIR)	passes test

Ordering Information

Product	Cat. No.	Pack content
Peptone from gelatin pancreatic digested for microbiology	1072841000	1 kg

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