

## GELATIN PEPTONE

CAT. N°: 101

### DESCRIPTION:

Gelatin Peptone is a pancreatic digest of porcine skin. It is low in fermentable carbohydrates and is used in culture media, especially for non-fastidious microorganisms. It is also used in fermentation studies.

### CHEMICAL CHARACTERISTICS

### SPECIFICATIONS

### TYPICAL ANALYSIS

CHEMICAL CHARACTERISTICS	SPECIFICATIONS	TYPICAL ANALYSIS
Amino Nitrogen (AN)	Minimum 2.7%	3.5%
Total Nitrogen (TN)	Minimum 10.0%	15.48%
AN/TN Ratio	N/A	22.6%
Loss on drying	Maximum 6.0%	3.0%
Ash	Maximum 15.0%	4.2%
pH (2% solution)	6.5 - 7.5	6.9

### ELEMENTAL PROFILE

Calcium	0.018%
Magnesium	0.01%
Potassium	1.10%
Sodium	0.97%

### AMINO ACIDS

### TOTAL g/100 g

Alanine	7.89
Arginine	7.16
Aspartic acid	6.34
Cystine	0.13
Glutamic acid	9.58
Glycine	20.60
Histidine	0.89
Isoleucine	1.39
Leucine	2.84
Lysine	3.61
Methionine	0.85
Phenylalanine	1.88
Proline	11.46
Serine	3.45
Threonine	1.87
Tryptophan	0.09
Tyrosine	0.71
Valine	2.31

### GROWTH SUPPORTING PROPERTIES

Peptone agar	Satisfactory
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### MICROBIOLOGICAL ANALYSIS

Standard plate count	Less than 5000 CFU/g
Yeasts and molds	Less than 100 CFU/g
Coliforms	Negative
Salmonella	Negative