

GELATIN PEPTONE

Cat# 6007



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
Amino Nitrogen (AN)	Minimum 2.7 %	3.5 %
Total Nitrogen (TN)	Minimum 10 %	15.48 %
AN/TN Ratio	N/A	22.6 %
Loss on drying	Maximum 6 %	3.0 %
Ash	Maximum 15 %	4.2 %
pH (2% solution)	6.5 – 7.5	6.9
Elemental profile		
Calcium		0.018 %
Magnesium		0.01 %
Potassium		1.1 %
Sodium		0.97 %
Amino acids		Total (g/100g)
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
Microbiological analysis		
Standard plate count	Less than 5000 col/g	
Yeasts and molds	Less than 100 col/g	
Coliforms	Negative	
Salmonella	Negative	