

Peptone from Gelatin (pancreatic)

Gelatin Peptone, pancreatic

Gelatin peptone is used in cell cultures, bacterial fermentation requiring high hydroxyproline content, low carbohydrates, cystine and tryptophan levels and the cultivation of non fastidious microorganisms

Mode of Action

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 media for organisms that are not particularly fastidious in their nutritional requirements.

Typical Analysis

Colour powder	Light yellow to beige
Colour in solution	Clear, yellow-beige
pH (5% in water)	6.5-7.5
Loss on drying	≤6.0%
Sulfated ash (800 °C)	≤15%
Amino-nitrogen (N _α)	2.5-4.5%
Nitrogen (N _T)	13.5-16.5%
Calcium	≤0.2%
Amino acid specification	See table page 542

Ordering Information

Product	Merck Cat. No.	Pack size
Peptone from Gelatin (pancreatic)	1.07284.1000	1 kg

Quality control

Test strains	Growth
Staphylococcus aureus ATCC 25923	+
Staphylococcus aureus ATCC 6538P	+
Enterococcus faecalis ATCC 11700	+
Listeria monocytogenes ATCC 19113	+
Escherichia coli ATCC 8739	+
Klebsiella pneumoniae ATCC 13883	+
Salmonella typhimurium ATCC 14028	+