



Peptone from Gelatin | AS-1007

For preparation of microbial culture media.

Gelatin is extracted from collagen. Peptone from gelatin is enzymatic digestion of gelatin. This product is used for preparing culture media as a source of complex nitrogen.

Peptone from gelatin supplies free amino acids, nitrogen, and carbon for supporting the growth of non-fastidious microorganisms.

Peptone from gelatin has low content of carbohydrates, cysteine and tryptophan.

Typical analysis

Powder appearance	Light yellow to beige, homogeneous, free flowing
2% solution appearance	Clear, light yellow
pH (2% in water)	6.5 – 7.5

Chemical analysis

Total nitrogen	≥10
Amino nitrogen	≥2.7
Moisture	≤5

Microbial Quality Control

Cultural response after 18-48 hours incubation at 35-37 °C on Gelatin Peptone Agar (AS-1386) prepared by peptone from gelatin as a component.

Strain	ATCC	Growth
<i>Escherichia coli</i>	25922	Good
<i>Staphylococcus aureus</i>	25923	Good
<i>Lactobacillus bulgaricus</i>	11842	Good

Shelf life and storage

Store between 10-30 °C in a ventilated and low humidity place and protected from light. Close the container tightly after use. Use before expiry date.

Note that this product is for R&D use only. DO NOT USE for drug, household, or any other uses.