BIOMARK Laboratories-INDIA

www.biomarklabs.com

TECHNICAL SHEET

B296 NUTRIENT GELATIN								
	NUIKIENI GELAII	.IN						
Formula								
Ingredients:		gms/lit.						
1 -1			5.00					
Meat Extract B#			3.00					
Gelatin		120.00	0.00					
#- Equivalent to Beef extract								
Final pH (at 25°	°C):	5.8 <u>+</u> 0.2	<u>-</u> 0.2					
Directions :								
Suspend 128 grams in 1000 ml of warm (50°C) distilled water. Heat to boiling to dissolve the medium completely. Dispense into test tubes. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Allow the tubed medium to cool in an upright position.								
Principle:								
fastidious organ to produce gela 20°C or less to 28°C, so incub interpretation of	nisms. Gelatin is the atinase, a proteolytic o emperature and liquio ation is carried out a	substrate enzyme ad d at 35°C at 35°C b	for the determinative in the lique or higher temperature to the control of the co	nutrients for the growth of non- nation of the ability of an organism faction of gelatin. Gelatin is solid at perature. Gelatin liquefies at about frigerator for about 2 hours before				
			Cream to yellow Homogeneous Free Flowing powder					
Appearance : (II)Rehydrated medium			Homogeneous free flowing powder					
pH (post autoclaving/heating) :		6.8	6.8 ± 0.2					
Colour (post autoclaving/heating):			Light amber					
			Clear to slightly opalescent gel					
(III)Q.C. Test Microbiological			Slear to slightly opalescent ger					
Cultural char anaerobically MICROORGAN	acteristics observed a for Cl.perfringens).		cubation at 35-37°C for 1 to 7 days, (Incubated nase test, cool below 20°C) GROWTH GELATINASE Good-luxuriant Positive reaction					
Bacillus subtilis (6633)			Good-luxuriant	Positive reaction				

Staphylococcus aureus(25923)

Escherichia coli (25922)

Proteus vulgaris (13915)

2. Follow proper, established laboratory procedures in handling and disposing of infectious materials.

Good-luxuriant Negative reaction

Good-luxuriant Positive reaction
Good-luxuriant Positive reaction

Limitations : 1. Since the nutritional requirements of organisms vary, some strains may be encountered that fail to grow or grow poorly on this medium.

Use: It is recommended for detection of gelatin liquefaction by proteolytic microorganisms.

Storage: Dehydrated medium- below 30°C Prepared medium- Between 2 to 8°C.

000.490.	Benyaratea mediam Below Bo e rreparea mediam Between E to o er							
Packing:	500 gm. bottle							
Product	Reconstitution	Quantity on	pH (25°C)	Supplement	Sterilization			
profile:	Preparation (500g)							
B296	128 g/l	3.9 L	6.8 ± 0.2	NIL	121°C / 15 minutes			
L	l			1	iiiiiiace5			

Disclaimer:

User must ensure suitability of the product(s) in their application prior to use. Products conform solely to the information contained in this and other related ${\tt BIOMARKLABORATORIES}$ publications.

The information contained in this publication is based on our in-house studies and market performance and is to the best of our knowledge true and accurate. BIOMARK LABORATORIES reserves the right to make changes to specifications and information related to the products at any time. Products are not intended for human or animal or therapeutic use but for laboratory, diagnostic, research or further manufacturing use only, unless otherwise specified. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for infringement of any patents.

Rev: December 2021