BIOMARK Laboratories-INDIA

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TECHNICAL SHEET

B296	**NUTRIENT GELATIN**
Formula	
Ingredients :	**gms/lit.**
Peptic digest of animal tissue	5.00
Meat Extract B#	3.00
Gelatin	120.00
#- Equivalent to Beef extract	
Final pH (at 25°C) :	6.8 ± 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 :

Peptic digest of animal tissue and Meat Extract B supply nutrients for the growth of non-fastidious organisms. Gelatin is the substrate for the determination of the ability of an organism to produce gelatinase, a proteolytic enzyme active in the liquefaction of gelatin. Gelatin is solid at 20°C or less temperature and liquid at 35°C or higher temperature. Gelatin liquefies at about 28°C, so incubation is carried out at 35°C but kept in a refrigerator for about 2 hours before interpretation of the results.

QC Tests – (I)Dehydrated Medium		
	Colour :	Cream to yellow
	Appearance :	Homogeneous Free Flowing powder
(II)Rehydrated medium		
	pH (post autoclaving/heating) :	6.8 ± 0.2
	Colour (post autoclaving/heating) :	Light amber
	Clarity (post autoclaving/heating) :	Clear to slightly opalescent gel

(III)Q.C. Test Microbiological

Cultural characteristics observed after an incubation at 35-37°C for 1 to 7 days, (Incubated anaerobically for Cl.perfringens). (For gelatinase test, cool below 20°C)

MICROORGANISM (ATCC)	GROWTH	GELATINASE
Clostridium perfringens (12924)	Good-luxuriant	Positive reaction
Bacillus subtilis (6633)	Good-luxuriant	Positive reaction
Escherichia coli (25922)	Good-luxuriant	Negative reaction
Proteus vulgaris (13915)	Good-luxuriant	Positive reaction
Staphylococcus aureus(25923)	Good-luxuriant	Positive reaction

Precautions :	1. For Laboratory Use.
	2. Follow proper, established laboratory procedures in handling and disposing of infectious materials.
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.
Packing :	500 gm. bottle

Product profile:	Reconstitution	Quantity on Preparation (500g)	pH (25°C)	Supplement	Sterilization
B296	128 g/l	3.9 L	6.8 ± 0.2	NIL	121^0C / 15 minutes