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|--|-------------------------|--|--------------------------------|-------------------|------------|--------------------|
| BW296 | NUTRIENT GELATIN | | | | | |
| Formula | | | | | | |
| Ingredients : | | | gms/lit. | | | |
| Peptic digest of animal tissue | | | 5.00 | | | |
| Meat extract | | | 3.00 | | | |
| Gelatin | | | 120.00 | | | |
| Sodium chloride | | | 30.00 | | | |
| Final pH (at 25°C) : | | | 7.0 ± 0.2 | | | |
| Directions : | | | | | | |
| Suspend 158 grams in 1000 ml of warm (50°C) water. Heat to 50°C to dissolve the medium completely. Dispense into test tubes. Sterilize by autoclaving at 15 lbs pressure (121°C) for 12 minutes. | | | | | | |
| Principle : | | | | | | |
| Peptic digest of animal tissue and meat extract supply nutrients for the growth of non-fastidious organisms. Organisms 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 slightly coarse powder | | | | |
| (II) Rehydrated medium | | | | | | |
| pH (post autoclaving/heating) : | | 7.0 ± 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 cereus (10876) | | 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 as per Bureau of Indian Standards IS : 5887 (Part IV) 1976 | | | | |
| 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 |
| BW296 | | 158 g/l | 3.164 L | 7.0 ± 0.2 | NIL | 121°C / 15 minutes |

Disclaimer:

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