

## PRODUCT INFORMATION

Nutrient Gelatin

Cat. No. N14-108

### DESCRIPTION

Nutrient Gelatin is used to determine gelatin liquefaction by proteolytic microorganisms. Nutrient Gelatin is recommended for the taxonomic differentiation of the *Enterobacteriaceae* and nonfermenting gram-negative bacteria. The rate of liquefaction is used as a differential characteristic. This medium is primarily useful when investigating the liquefaction characteristics of pure cultures of organisms having minimal to no fastidious nutritional needs.

### FORMULA (g/L)

Gelatin	120.0 g	Beef Extract	3.0 g
Pancreatic Digest of Gelatin	5.0 g		

Final pH: 6.8 ± 0.2 at 25 °C

\*Grams per liter may be adjusted or formula supplemented to obtain desired performance.

### PREPARATION

Mix 128 grams of the medium in one liter of purified water until evenly dispersed. Heat **gently** using low heat and with repeated stirring until boiling to dissolve completely. Distribute and autoclave at 121°C for 15 minutes.

### QUALITY CONTROL SPECIFICATIONS

1. The powder is homogenous, free flowing and very light to light beige.
2. Visually the prepared medium is light to medium amber, with trace to light haze.
3. Expected cultural response after 1–7 days at 35 °C.

ORGANISM	RESULT
<i>Bacillus subtilis</i> ATCC 9372	Good Growth – Gelatinase (+)
<i>Clostridium perfringens</i> ATCC 13124	Good Growth – Gelatinase (+)
<i>Escherichia coli</i> ATCC 25922	Good Growth – Gelatinase (–)
<i>Staphylococcus aureus</i> ATCC 25922	Good Growth – Gelatinase (+)



## **STORAGE**

Store the sealed bottle containing the dehydrated medium at 2 to 30°C. Once opened and recapped, place the container in a low humidity environment at the same storage temperature. Protect it from moisture and light. The dehydrated medium should be discarded if it is not free flowing or if the color has changed from the original color.

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