OXOID QUALITY ASSURANCE PRODUCT SPECIFICATION

Gelatin Porcine Skin 90-110 Bloom LP0008

GELATIN PORCINE SKIN 90 - 110 BLOOM **LP0008**

Description

Gelatin is a collagenous protein used for the solidification of culture media and for the detection and differentiation of certain proteolytic bacteria. A bacteriological grade, readily soluble in water to give a solution, free from sulphite and preservatives. A 15% solution may be autoclaved for 15 minutes at 121°C and still form a satisfactory gel on cooling.

Physical and Chemical Characteristics

Appearance	Light yellow, granular powder
pH (25°C) (3% soln.)	4.5-6.3
Clarity (12% soln.)	Clear to hazy
Gel (15% soln.)	Firm at room temperature
Loss on drying	Less than or equal to 13%
Sulphite	0-400ppm

Microbiological Characteristics

When incorporated into Nutrient Gelatin CM0635 (CM135a) the following performance is achieved.

Microbiological Tests Using Optimum Inoculum Dilution

Reactions after incubation when inoculated by the stab culture technique in 10ml volumes. After incubation, cool tubes to 4°C for up to 30 minutes. An uninoculated control should be incubated and cooled with each test batch.

Reactions after incubation at 37°C for 48 hours

Escherichia coli	ATCC®25922	Gelatinase negative
Proteus mirabilis	ATCC®29906	Gelatinase positive

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Revision History

Section / Step	Description of Change	Reason for Change	Reference
Entire document	Update to new format	Update to new format	BT-SOP-7767
Physical and chemical characteristics	Addition of pH and sulphite results. Change loss on drying to less than or equal to.	Change control	BT-CC-1889
Physical and chemical characteristics	Clarity changed to allow haze	Change control	BT-CC-2157