

# Gelrite®

(Agar Substitute, K9A-40, Gellan-Gum)

CAS [71010-52-1]

Highly-purified polysaccharide produced by bacteria. Useful alternative to agar for the *in vitro* culture of many plants and in microbiological culture media.

High salt concentrations increase gelling temperature and polymerisation is enhanced in the presence of bivalent cations.

- Yields very clear gels
- Consistent quality from lot to lot
- Economical, because only about half the amount of agar is required
- Reduced gel preparation time
- Stable at high temperature and withstands repeated autoclaving

*Gelrite = registered trademark of Merck & Co., Inc. USA*

## **References:**

1. Shungu, D. et al. (1983) Appl. Environm. Microbiol. **46**, 840-5
2. Sanderson, G. & Clark, R. (1983) Food Technology **37**, 63-70

EINECS: 275-117-5 • WGK: 1 • HS: 39139000

Storage Temperature: +15 °C to +30 °C