

Pancreatic Digest of Gelatin (NCM0139)

Intended Use

Pancreatic Digest of Gelatin is an enzymatic digest of gelatin for use in preparing microbiological culture media in a laboratory setting. Pancreatic Digest of Gelatin is not intended for use in the diagnosis of disease or other conditions in humans.

Description

Pancreatic Digest of Gelatin provides a complex nitrogen source and is used as a media ingredient for fermentation studies. Pancreatic Digest of Gelatin alone is used to support the growth of non-fastidious microorganisms. Pancreatic Digest of Gelatin is deficient in carbohydrates and distinguished by low cystine and tryptophan content.

Precaution

Refer to SDS

Quality Control Specifications

Dehydrated Appearance: Powder is homogeneous, free-flowing and light beige to yellow-beige.

Prepared Appearance (2% wt/vol): Prepared medium is brilliant to clear, light yellow and may have a light precipitate.

Chemical Composition:

Total Nitrogen (TN):	≥ 10.0%
Amino Nitrogen:	≥ 2.7%
Ash:	≤ 15.0%
Loss on Drying:	≤ 5.0%
pH (2% solution):	6.5 - 7.5

Microbiology:

Standard Plate Count: ≤ 1,000 CFU / g

Growth Supporting Properties:

Peptone Agar: *Escherichia coli*: Fair to Good Growth
Staphylococcus aureus: Poor to Fair Growth

Test Procedure

Refer to appropriate references for specific procedures using Pancreatic Digest of Gelatin.

Results

Refer to appropriate references for test results.

Storage

Store product at 2-30°C away from direct sunlight. Once opened and recapped, place container in a low humidity environment at the same storage temperature. Protect from moisture and light by keeping container tightly closed.

Technical Specification Sheet



Expiration

Refer to expiration date stamped on the container. The product should be discarded if it is not free flowing, or if medium has changed from the original color. Expiry applies to medium in its intact container when stored as directed.

Effective Date: 5/31/2019

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PI-NCM0139 Page 2 of 2