Peptone from Gelatin | AS-1007

For preparation of microbial culture media.

Gelatin is extracted from collagen. Peptone from gelatin is enzymatic digestion of gelatin. Through this process, complex collagen molecules are broken down into smaller pieces that are ideal for bacterial growth.

In microbiology labs, peptone from gelatin is used as a source of complex nitrogen in culture media. For many non-fastidious bacteria, it supplies vital nutrients such free amino acids, nitrogen, and carbon sources. Peptone form gelatin also has low content of carbohydrates, cysteine, and tryptophan.

Typical analysis

Powder appearance	Light yellow to beige, homogeneous, free flowing
2% solution appearance	Clear, light yellow
pH (2% in water)	6.5 – 7.5

Chemical analysis

Total nitrogen	≥10
Amino nitrogen	≥2.7
Moisture	≤5

Microbial Quality Control

Cultural response after 18-48 hours incubation at 35-37 °C on Gelatin Peptone Agar (AS-1386) prepared by peptone from gelatin as a component.

Strain	ATCC	Growth
Escherichia coli	25922	Good
Staphylococcus aureus	25923	Good
Lactobacillus bulgaricus	11842	Good

Shelf life and storage

Store between 10-30 °C in a ventilated and low humidity place and protected from light. Close the container tightly after use. Use before expiry date.

Note that this product is for R&D use only. DO NOT USE for drug, household, or any other uses.