

NUTRIENT GELATIN MEDIUM

A differential medium for detection of gelatinase production by proteolytic micro-organisms.

Dehydrated media	
Code number:	500 g: GEM20500, 5 kg: GEM25000
Colour:	Yellowish
Appearance:	Homogeneous hygroscopic powder
pH before autoclaving (25 °C):	6,6 – 7,0

Direction: Suspend **128 g** in one litre of distilled water and heat with frequent agitation until the medium dissolves completely. Sterilise by autoclaving at 121 °C for 15 minutes.

Prepared media	
Bottled media:	100 ml: GEM30100, 500 ml: GEM30500
Colour:	Yellowish
pH (25 °C):	6,7 – 6,9

Direction: Dispense the melted bottled media aseptically into sterile final containers.

FORMULA in g/l

Peptones	8
Gelatin	120

Note: The typical formula can be adjusted to obtain optimal performance.

Storage conditions: Store the dehydrated media tightly closed in a dry place at room temperature. Store the bottled media protected from light at room temperature. Use before the expiry date on the label.

Quality control:

Test strains	Incubation temp: 37 °C	Growth	Incubation time: 168 h
<i>Staphylococcus aureus</i> ATCC 29213		Good, with gelatin liquefaction	
<i>Escherichia coli</i> ATCC 25922		Good, without gelatin liquefaction	

References: APHA (1960) Standard Methods for the Examination of Water and Sewage.

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