



Gelatine-Agar

Version: 07/2022
M&S item numbers: 4045 (25 x 20 ml) and 5035 (4 x 250 ml)
Profile: Glass tubes and polycarbonate bottles
Color: Beige
Storage: Dark and dry at 4 – 12 °C
Shelf life: 8 months after production

Description and application range

Gelatine-Agar is used for the colony count of mesophilic, heterotrophic bacteria from water, wastewater and other samples, and for the detection of gelatine degrading bacteria (acc. to DEV). Gelatine degrading bacteria show a clear halo around their colonies after overlaying saturated ammoniumsulfate solution. The medium is manufactured and quality tested in compliance with ISO 11133:2014 + Amd. 2:2020 standard.

Typical composition

Enzymatic digest of animal tissues	10.0 g/l
Meat extract	10.0 g/l
Sodium chloride	5.0 g/l
Gelatine	10.0 g/l
Bacteriological Agar	15.0 g/l

Final pH: 7.3 ± 0.2 at 25 °C

Microbiological quality control

Bacterial contamination

Incubation: aerobically at room temperature for 3 days, specification: no growth

Productivity quantitative analysis

Incubation: aerobically 24 ± 2 h at 37 ± 1 °C, approx. inoculum: 50 – 120 CFU

Microorganism	Test strain	Specification	Appearance
<i>Escherichia coli</i>	WDCM 00012	$P_R \geq 0.7$	Beige
<i>Bacillus subtilis</i>	WDCM 00003	$P_R \geq 0.7$	Beige
<i>Pseudomonas aeruginosa</i>	WDCM 00024	$P_R \geq 0.7$	Beige

P_R productivity rate (recovery rate)