

## Gelatine-Agar

Version: 01/2020  
M&S item numbers: 4045 (25 x 20 ml) and 5035 (4 x 250 ml)  
Profile: Glass tubes and polycarbonate bottles  
Color: Opaque, beige  
Storage: Dark and dry at 4 – 12 °C  
Shelf life: 8 months

### **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 1:2018 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 at 30 - 37 °C for 24 - 72 h, approx. inoculum: 80 – 120 CFU

<b>Microorganism</b>	<b>Test strain</b>	<b>Specification</b>	<b>Appearance</b>
<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	Good growth	Beige