

Gelatine powder, for analysis and bacteriology**Identification**

CAS [9000-70-8]
EC number: 232-554-6
Taric code: 3503 00 10

Synonyms

Gelatin powder

Applications

in food industry, in the rubber industry, for pharmaceuticals synthesizing, plasticizer, for microbiology, nutrient media for bacterial culture, analytical chemistry.

Specifications

pH (1 %, H ₂ O).....	3,8 - 7,6	peroxides (as H ₂ O ₂).....	max. 0,01 %
sulphur dioxide (SO ₂).....	max. 0,005 %	residue on ignition.....	max. 2 %
arsenic (As).....	max. 1 ppm	loss on drying	max. 15 %
heavy metals (as Pb).....	max. 0,001 %	suitability for microbiology.....	passes test

Physical data

- Appearance: crystals or granules, yellow
- Bulk density: ~ 580 kg/m³
- Solub. in water: soluble in hot water
- Boiling point: 100 °C
- pH(10 g/l H₂O, 25 °C) ~ 3,8 - 7,6

Transport/storage

- 5°C - 30°C