

KEY SCIENTIFIC PRODUCTS

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GELATIN STRIPS

The production of enzymes that enable some organisms to hydrolyze certain substrates can be a valuable tool in organism identification. The enzyme **gelatinase**, which liquifies gelatin is one of these. This enzyme is produced by only a few members of the Enterobacteriaceae, primarily *Serratia sp.*, *Proteus mirabilis*, *Proteus vulgaris* and some *Enterobacter sps.* *Salmonella* and *Shigella* are negative, with the exception of *S. Arizona*. The gelatin test may also be used in the I.D. Of organisms other than Enterobacteriaceae, specifically in differentiating the *Pseudomonas* species or anaerobes.

Key Gelatin Strips contain an emulsion of gelatin bonded to a blue acetate strip. These strips indicate production of gelatinase by the visibility of the blue color of the base when the gelatin has been liquified from the strip incubated in a heavy suspension of the organism being tested.



PROCEDURE

1. In a small test tube, make a heavy suspension of the organism in 0.5 to 1 ml of distilled water.
2. Drop 1 gelatin strip in the test tube. Alternately, if you already have a pure culture in broth (e.g. TSB), you may drop the strip directly into the tube.
3. Incubate at 32 - 37 C for up to 48 hours. Some liquification may be seen in as quickly as 30 - 60 minutes.

Catalog Number K250
50 Strips Per Bottle
2 Year Expiration
Room Temperature Storage

\$ 15.00 Per Bottle



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