

# **Product Information Sheet**

G3251 Gelzan™ CM **Gellan Gum Powder** 

> Page 1 of 1 Revised Jun 2014

This product is sometimes co-listed as "Gelrite™" by some suppliers. However, Gelrite™ is

no longer made and this product (Gelzan™) has lower gel strength than that of the original

Gelrite<sup>™</sup>.

71010-52-1 CAS:

**Properties** 

Form: Powder

Appearance: White to Cream Application: Gelling Agent

Solubility: Soluble in Boiling Water

Typical Working

2 to 4 grams per liter, more for low Ca/Mg media Concentration:

Storage Temp: Room Temperature

Other Notes: Transparency: Minimum 80%

Gel Strength:  $400 - 700 \text{ g/cm}^2$ Plant Tissue Culture Tested

### **Application Notes**

Gellan gum is produced by bacterial fermentation from a pure culture of Sphingomonas elodea (formerly Pseudomonas elodea). S. elodea is a well-characterized, gram-negative, non-pathogenic bacterium that secretes a high molecular weight polysaccharide gum.<sup>2</sup>

As with all gellan gum products, Gelzan™ will form a gel in the presence of mono- or divalent cations; the latter being more efficient (e.g., calcium and magnesium). However, Gelzan™ is not recommended for use with DKW (9.3 mM Ca++) or other media (e.g., Quoirin & Lepoivre Basal Salt Mixture), containing high calcium levels as they have shown to produce a soft and cloudy gel.

Oppositely, low levels of mono- or divalent cations present in the medium (e.g. less than ½ strength Murashige and Skoog) will require the addition of more Gelzan to produce a firm gel.

Gelzan™ is typically used at 2 to 4 g/L. It is suspended in medium that is room temperature or colder. Attempting to suspend it in hot medium will usually result in an incomplete, lumpy suspension that will not melt and dissolve uniformly when autoclaved. It should be added to medium after all heat-stable supplements have been added.

PhytoTechnology Laboratories® also carries a generic brand gellan gum, Product No. G434.

Gelzan<sup>™</sup> and Gelrite<sup>™</sup> are trademarks of CP Kelco U.S., Inc.

#### References

- 1. Merck 13, 4394
- 2. Jansson, PE and B Lindberg. 1983. Structural studies of gellan gum, an extracellular polysaccharide elaborated by Pseuomonas elodea. Carbohydr. Res. 124:135-139.

## **India Contact**