PHYSICAL & CHEMICAL EVALUATION OF GELATINE

Practical - 35

Data	/	/	
Date:	 / /	′	

PHYSICAL AND CHEMICAL EVALUATION OF GELATINE

Aim: To perform the physical and chemical tests for evaluation of Gelatine.
Reference:
Requirements:
Biological Source: Gelatin is a protein derivative obtained by evaporating an aqueous extract made from
bones, skins, and tendons of various domestic animals Ovis aries.
Family: Bovidae
Physical Characteristics:

S. No.	Physical Character	Observation
1.	Colour	
2.	Odour	
3.	Taste	
4.	Solubility	

Chemical tests/Identification tests:

S. No	Test	Observations
1.	Biuret reaction: To alkaline solution of a gelatin protein (2 ml), a dilute solution of copper sulphate is added.	
2.	Xanthoproteic reaction: Gelatin Proteins when warmed with concentrated nitric acid.	
3.	Gelatin protein with picric acid.	
4.	On heating gelatin (1 g) with soda lime.	
5.	Millon's reaction: Millon's reagent (mercuric nitrate in nitric acid containing a trace of nitrous acid) on addition to a gelatin protein solution.	

Precautions:

- 1. Avoid direct contact with any hazardous chemical.
- 2. Do not mouth pipette.

Uses:

- O Gelatin is used to prepare pastilles, pastes, capsules, pill-coatings, gelatin sponge; as suspending agent, tablet binder, coating agent, as stabilizer, thickener and texturizer in food.
- o For manufacturing rubber substitutes, adhesives, plastic compounds, artificial silk, photographic plates and films, light filters for mercury lamps, clarifying agent.
- o For inhibiting crystallization in bacteriology, for preparing cultures and as a nutrient.

Report: From the above Physical characters and chemical test the given crude drug was identified as

Questions Bank

- 1. What is the solubility of Gelatine?
- 2. Write the botanical name of Gelatine.
- 3. What are the uses of Gelatine?
- 4. Write the name of chemical constituent of Gelatine.
- 5. What are the adhesives?
- 6. Write a note on physical characters of Gelatine.
- 7. What is bacteriology?
- 8. What is the clarifying agent?
- 9. What happen when Gelatine reacts with sodalime.
- 10. Paste the one marketed preparation of Gelatine.