

CERTIFICATE OF ANALYSIS

PRODUCT: Violet red bile broth

PRODUCT CODE NO.: B041

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

| PARAMETERS | SPECIFICATIONS/STANDARD VALUES |
|------------|--------------------------------|
| COLOR | Pinkish beige to yellow |
| APPEARANCE | Homogenous free flowing powder |

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

| PARAMETERS | SPECIFICATIONS/STANDARD VALUES |
|------------------------------------|--------------------------------|
| pH(post autoclaving/heating) | 7.4+/-0.2 |
| COLOR (post autoclaving/heating) | Reddish purple |
| CLARITY (post autoclaving/heating) | Clear |

QUALITY CONTROL TESTS: MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35-37°C for 18-24 hours.

| Organism Description | Inoculum (CFU) | Growth | Colour of medium |
|-----------------------------------|----------------------|-------------|---------------------------------|
| Escherichia coli ATCC 25922 | [50-100] | [luxuriant] | [Pink to pinkish red] |
| Enterobacter aerogenes ATCC 13048 | [50-100] | [Luxuriant] | [Pink to pinkish red] |
| Salmonella Enteritidis ATCC 13076 | [50-100] | [Luxuriant] | [Colourless to orangish yellow] |
| Staphylococcus aureus ATCC 25923 | [>=10 ³] | [inhibited] | [-] |

This is to certify that this lot passes and it confirms to the above-mentioned tests and specifications. The information given here is believed to be correct and accurate, however, both the information and products are offered without warranty for any particulars use, other than that specified in the current Biomark literature. The results reported were obtained at the time of release.

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