

BIOMARK LABORATORIES, INDIA

CERTIFICATE OF ANALYSIS

PRODUCT : Dey-engley neutralizing broth

PRODUCT CODE NO.: B1006

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Bluish grey
APPEARANCE	Homogenous free flowing powder

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	7.6+/-0.2
COLOR (post autoclaving/heating)	Purple
CLARITY (post autoclaving/heating)	Opalescent

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

M1062: Cultural characteristics observed after incubation at 35-37°C for 40-48 hours.

Organism Description	Inoculum	Growth
Bacillus subtilis ATCC 6633	[50 - 100]	[Luxuriant]
Escherichia coli ATCC 25922	[50 - 100]	[Luxuriant]
Pseudomonas aeruginosa ATCC 27853	[50 - 100]	[Luxuriant]
Salmonella Typhimurium ATCC 14028	[50 - 100]	[Luxuriant]
Staphylococcus aureus ATCC 25923	[50 - 100]	[Luxuriant]
Escherichia coli ATCC 8739	[50 - 100]	[Luxuriant]
Staphylococcus aureus ATCC 6538	[50 - 100]	[Luxuriant]

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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