

CERTIFICATE OF ANALYSIS

PRODUCT : Anaerobic agar

PRODUCT CODE NO.: B104

QUALITY CONTROL TESTS: DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Cream to Light yellow
APPEARANCE	Homogenous free flowing powder

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	7.2+/-0.2
COLOR (post autoclaving/heating)	Light amber to light yellow becomes green due to aeration on standing
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed under anaerobic conditions after an incubation at 35-37 °C for 48-72 hours.

Organism Description	Inoculum(CFU)	Growth
Clostridium butyricum ATCC 13732	50-100	good-luxuriant
Clostridium perfringens ATCC 12924	50-100	good-luxuriant
Clostridium sporogenes ATCC 11437	50-100	good-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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