

CERTIFICATE OF ANALYSIS

PRODUCT: Anaerobic agar (brewer)

PRODUCT CODE NO.: B105

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 that becomes red 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 18-48 hours.

Organism Description	Inoculum (CFU)	Growth	Recovery
Clostridium botulinum ATCC 19397	[50-100]	[luxuriant]	[>=50%]
Clostridium perfringens ATCC 12924	[50-100]	[luxuriant]	[>=50%]
Clostridium sporogenes ATCC 11437	[50-100]	[luxuriant]	[>=50%]

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 particular use, other than that specified in the current Biomark literature. The results reported were obtained at the time of release.

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