

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 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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