

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

**PRODUCT :** Mycological agar, modified

**PRODUCT CODE NO.:** B1083

**QUALITY CONTROL TESTS : DEHYDRATED MEDIUM**

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

**QUALITY CONTROL TESTS : REHYDRATED MEDIUM**

| PARAMETERS                         | SPECIFICATIONS/STANDARD VALUES |
|------------------------------------|--------------------------------|
| pH(post autoclaving/heating)       | 7.0+/-0.2                      |
| COLOR (post autoclaving/heating)   | Light amber                    |
| CLARITY (post autoclaving/heating) | Clear to slightly opalescent   |

**QUALITY CONTROL TESTS : MICROBIOLOGICAL  
CULTURAL RESPONSE:**

Cultural characteristics observed after 48- 72 hrs.at 25-30°C

| Organism Description                 | Inoculum (CFU) | Growth | Recovery | Growth on Agar w/ low pH | Recovery on Agar w/ low pH |
|--------------------------------------|----------------|--------|----------|--------------------------|----------------------------|
| Aspergillus niger ATCC 16404         | [50-100]       | [Good] | [-]      | [Good]                   | [-]                        |
| Candida albicans ATCC 10231          | [50-100]       | [Good] | [40-50%] | [Good]                   | [40-50%]                   |
| Lactobacillus acidophilus ATCC 11506 | [50-100]       | [Good] | [40-50%] | [Good]                   | [40-50%]                   |
| Staphylococcus aureus ATCC 25923     | [50-100]       | [Good] | [40-50%] | [Inhibited]              | [0%]                       |
| Saccharomyces cerevisiae ATCC 9763   | [50-100]       | [Good] | [40-50%] | [Good]                   | [40-50%]                   |