

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Brewer thioglycollate medium, modified

PRODUCT CODE NO.: B1149

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)	7.2+/-0.2
COLOR (post autoclaving/heating)	Cream to yellow
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35-37°C for 18-48 hours (Clostridium and Bacteroides species incubated anaerobically).

Organism Description	Inoculum (CFU)	Growth
Bacteroides melaninogenicus ATCC 25848	50-100	Good - Luxuriant
Streptococcus pyogenes ATCC 19615	50-100	Good - Luxuriant
Bacteroides fragilis ATCC 25285	50-100	Good - Luxuriant
Staphylococcus aureus ATCC 25923	50-100	Good - Luxuriant
Clostridium sporogenes ATCC 11437	50 - 100	Good - Luxuriant
Streptococcus mitis ATCC 9895	50-100	Good - Luxuriant