

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT :	Lactose broth
PRODUCT CODE NO.:	B1194

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)	6.9+/-0.2
COLOR (post autoclaving/heating)	Light to medium amber
CLARITY (post autoclaving/heating)	clear solution

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35-37°C for 18-48 hours.

Organism Description	Inoculum (CFU)	Growth	Gas
Enterobacter aerogenes ATCC 13048	[50 -100]	[Luxuriant]	[Positive reaction]
Enterococcus faecalis ATCC 29212	[50 -100]	[Luxuriant]	[Negative reaction]
Escherichia coli ATCC 25922	[50 -100]	[Luxuriant]	[Positive reaction]
Pseudomonas aeruginosa ATCC 10145	[50 -100]	[Luxuriant]	[Negative reaction]