

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Modified soyabean casein digest agar

PRODUCT CODE NO.: B 1232

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

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

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	-
COLOR (post autoclaving/heating)	Yellow
CLARITY (post autoclaving/heating)	clear to slightly opalescent gel

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	Recovery
Bacillus subtilis ATCC 6633	[50-100]	[Luxuriant]	[>=70%]
Candida albicans ATCC 10231	[50-100]	[Luxuriant]	[>=70%]
Staphylococcus aureus ATCC 25923	[50-100]	[Luxuriant]	[>=70%]
Streptococcus pyogenes ATCC 19615	[50-100]	[Luxuriant]	[>=70%]