

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Urea broth

PRODUCT CODE NO.:B1276

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES	
COLOR	Light Pink	
APPEARANCE	Homogenous free flowing powder	

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES	
pH(post autoclaving/heating)	6.8+/-0.2	
COLOR (post autoclaving/heating)	Yellowish orange	
CLARITY (post autoclaving/heating)	clear solution	

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed after 18-24 hrs at 35-37°C.

Organism Description	Inoculum(CFU)	Growth	Urease	
Enterobacter aerogenes ATCC13048	50-100	luxuriant	negative reaction, no change	
Escherichia coli ATCC 25922	50-100	luxuriant	negative reaction, no change	
Klebsiella pneumoniae ATCC13883	50-100	luxuriant	positive reaction, cerise colour	
Proteus vulgaris ATCC13315	50-100	luxuriant	positive reaction, cerise colour	
Salmonella typhimurium ATCC 14028	50-100	luxuriant	negative reaction, no change	
Escherichia coli ATCC 8739	50-100	luxuriant	negative reaction, no change	
Klebsiella pneumoniae ATCC10031	50-100	luxuriant	positive reaction, cerise colour	
Escherichia coli NCTC 9002	50-100	luxuriant	negative reaction, no change	

