

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT :

PRODUCT CODE NO.: B1415

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+/-0.1
COLOR (post autoclaving/heating)	Light amber
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 18-24 hours.

Organism Description	Inoculum (CFU)	Growth	Recovery
Klebsiella aerogenes ATCC 13048	[50-100]	[Luxuriant]	[>=70%]
Escherichia coli ATCC 25922	[50-100]	[Luxuriant]	[>=70%]
Salmonella Typhimurium 14028	[50-100]	[Luxuriant]	[>=70%]
Salmonella Enteritidis ATCC 13076	[50-100]	[Luxuriant]	[>=70%]