

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Tryptone soya yeast extract broth

PRODUCT CODE NO.:B1437

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)	7.3+/-0.2	
COLOR (post autoclaving/heating)	Light amber to yellow	
CLARITY (post autoclaving/heating)	clear solution	

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35-37°C for 24-48 hours.

Organism Description	Inoculum(CFU)	Growth	
Listeria monocytogenes (ATCC 19111)	50-100	Good-Luxuriant	
Listeria monocytogenes (ATCC 19117)	50-100	Good-Luxuriant	
Listeria monocytogenes (ATCC 19118)	50-100	Good-Luxuriant	