

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Tryptic Soya Agar
PRODUCT CODE NO.: B1445

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 yellow
CLARITY (post autoclaving/heating)	clear to slightly opalescent gel

**QUALITY CONTROL TESTS : MICROBIOLOGICAL
CULTURAL RESPONSE:**

Cultural characteristics was observed after an incubation at 30-35°C 24-48 hours.

Organism Description	Inoculum (CFU)	Growth without blood	Recovery
Escherichia coli ATCC 8739	[50 -100]	[Good - Luxuriant]	[>=70 %]
Staphylococcus aureus ATCC 6538	[50 -100]	[Good - Luxuriant]	[>=70 %]
Bacillus subtilis ATCC 6633	[50 -100]	[Good - Luxuriant]	[>=70 %]