

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Yeast extract agar

PRODUCT CODE NO.: B1455

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

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

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	7.2+/-0.2
COLOR (post autoclaving/heating)	Light yellow to yellow
CLARITY (post autoclaving/heating)	Clear to very slightly opalescent

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
Escherichia coli ATCC 25922	[50 - 100]	[Luxuriant]	[>=70%]
Staphylococcus aureus ATCC 25923	[50 - 100]	[Luxuriant]	[>=70%]
Enterobacter aerogenes ATCC 13048	[50 - 100]	[Luxuriant]	[>=70%]
Pseudomonas aeruginosa ATCC 27853	[50 - 100]	[Luxuriant]	[>=70%]