

BIOMARK LABORATORIES, INDIA

CERTIFICATE OF ANALYSIS

PRODUCT : Brilliant green phenol red lactose sucrose agar

PRODUCT CODE NO.: B1802

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

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

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	6.9+/-0.2
COLOR (post autoclaving/heating)	Greenish brown
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed after 24 - 48 hrs at 30-35° C. Recovery rate is considered as 100% for bacterial growth on Soyabean casein digest agar.

Organism Description	Growth	Recovery
Escherichia coli ATCC 25922	[None-poor]	[0-10%]
Salmonella enteritidis ATCC 13076	[Luxuriant]	[>=50%]
Staphylococcus aureus ATCC 25923	[Inhibited]	[0%]
Staphylococcus aureus ATCC 6538	[Inhibited]	[0%]
Escherichia coli NCTC 9002	[None-poor]	[0-10%]
Escherichia coli ATCC 8739	[None-poor]	[0-10%]
Salmonella abony (NCTC 6017)	[Good-Luxuriant]	[= 50%]
Salmonella typhimurium (14028)	[Good-Luxuriant]	[= 50%]
Salmonella typhi (6539)	[Fait-good]	[30-40%]

This is to certify that this lot passes and it confirms to the above-mentioned tests and specifications. The information given here is believed to be correct and accurate, however, both the information and products are offered without warranty for any particulars use, other than that specified in the current Biomark literature. The results reported were obtained at the time of release.

This document has been produced electronically and is valid.

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