

CERTIFICATE OF ANALYSIS

PRODUCT : Mueller kauffman tetrathionate broth base**PRODUCT CODE NO.:**B264**QUALITY CONTROL TESTS : DEHYDRATED MEDIUM**

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

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES	
pH(post autoclaving/heating)	Self	
COLOR (post autoclaving/heating)	Light green with addition of brilliant green & Iodine	
CLARITY (post autoclaving/heating)	Opalescent with heavy white precipitate	

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

Cultural characteristics observed, when subcultured on Soyabean Casein Digest Agar, after an incubation at 43°C for 18-24 hours with added iodine and brilliant green solution.

Organism Description	Inoculum (CFU)	Recovery	
Escherichia coli ATCC 25922	50-100	none-poor	
Proteus vulgaris ATCC 13315	50-100	none-poor	
Shigella flexneri ATCC 12022	$\geq 10^3$	inhibited	
Salmonella enteritidis ATCC 13076	50-100	excellent	
Salmonella paratyphi A ATCC 9150	50-100	excellent	
Salmonella paratyphi B ATCC 8759	50-100	excellent	
Salmonella typhi ATCC 6539	$\geq 10^3$	inhibited	
Salmonella typhimurium ATCC 14028	50-100	excellent	

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 particular use, other than that specified in the current Biomark literature. The results reported were obtained at the time of release.

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