

CERTIFICATE OF ANALYSIS

PRODUCT : Nitrate broth

PRODUCT CODE NO.: B270I

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)	7.0+/-0.2
COLOR (post autoclaving/heating)	Light amber
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35-37 °C for 18-24 hours. Nitrate reduction observed on addition of 0.5 ml of sulphanic acid and 0.5 ml of α - naphthyl amine solution.

Organism Description	Inoculum (CFU)	Growth	Nitrate reduction
Acinetobacter calcoaceticus ATCC 23055	50-100	luxuriant	negative reaction
Enterobacter aerogenes ATCC 13048	50-100	luxuriant	positive reaction, distinct red-pink colour developed within 1-2 minutes
Escherichia coli ATCC25922	50-100	luxuriant	positive reaction, distinct red-pink colour developed within 1-2 minutes
Salmonella typhimurium ATCC 14028	50-100	luxuriant	positive reaction, distinct red-pink colour developed within 1-2 minutes

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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