

CERTIFICATE OF ANALYSIS

PRODUCT : Standard methods agar (Plate count agar)

PRODUCT CODE NO.:B298

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)	7.0+/-0.2
COLOR (post autoclaving/heating)	Cream to Light yellow
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 - 48 hours.

Organism Description	Inoculum(CFU)	Growth	Recovery
Bacillus subtilis ATCC 6633	50-100	luxuriant	>=70%
Enterococcus faecalis ATCC 29212	50-100	luxuriant	>=70%
Escherichia coli ATCC 25922	50-100	luxuriant	>=70%
Lactobacillus casei ATCC 9595	50-100	luxuriant	>=70%
Staphylococcus aureus ATCC 25923	50-100	luxuriant	>=70%
Streptococcus pyogenes ATCC 19615	50-100	luxuriant	>=70%

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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