

BIOMARK LABORATORIES

CERTIFICATE OF ANALYSIS

PRODUCT : Salt meat broth

PRODUCT CODE NO.: B314

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)	7.6+/-0.2
COLOR (post autoclaving/heating)	Yellow
CLARITY (post autoclaving/heating)	clear solution without any precipitate

QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35 - 37°C for 18 - 48 hours.

Organism Description	Inoculum (Growth)	Growth
Escherichia coli ATCC 25922	[>=10 ³]	[Inhibited]
Proteus vulgaris ATCC 13315	[>=10 ³]	[Inhibited]
Staphylococcus aureus 25923	[50-100]	[Luxuriant]

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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