

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Universal beer agar (ub agar)

PRODUCT CODE NO.: B346

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

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

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	6.3+/-0.2
COLOR (post autoclaving/heating)	Medium 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 40-48 hours with added cycloheximide.

Organism Description	Inoculum (CFU)	Growth	Recovery
Acinetobacter calcoaceticus ATCC 23055	[50-100]	[Good-luxuriant]	[>=50%]
Lactobacillus acidophilus ATCC 4356	[50-100]	[Good-luxuriant]	[>=50%]
Lactobacillus fermentum ATCC 9338	[50-100]	[Good-luxuriant]	[>=50%]
Proteus vulgaris ATCC13315	[50-100]	[Fair-good]	[30-40%]
Pediococcus acidilacti ATCC 8081	[50-100]	[Good-luxuriant]	[>=50%]
Lactobacillus johnsonii ATCC 11506	[50-100]	[Good-luxuriant]	[>=50%]