

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Wort agar
PRODUCT CODE NO.: B359

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)	4.8+/-0.2	
COLOR (post autoclaving/heating)	Cream to yellow	
CLARITY (post autoclaving/heating)	Clear to slightly opalescent may have flocculant precipitate	

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

Cultural characteristics observed with added glycerol after an incubation at 25-30 °C for 40-48 hours.

Organism Description	Inoculum (CFU)	Growth	Recovery	
Aspergillus brasiliensis ATCC 16404	50-100	luxuriant	-	
Candida albicans ATCC 10231	50-100	luxuriant	>=70%	
Saccharomyces cerevisiae ATCC 9763	50-100	luxuriant	>=70%	
Saccharomyces uvarum ATCC 28098	50-100	luxuriant	>=70%	