

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Yeast malt broth (ym broth)

PRODUCT CODE NO.: B363

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)	6.2+/-0.2
COLOR (post autoclaving/heating)	Light amber
CLARITY (post autoclaving/heating)	clear to slightly opalescent solution

QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 25-30°C for 40-72 hours.

Organism Description	Growth at pH 3.4	Growth at pH 6.2
Aspergillus brasiliensis ATCC 16404	good-luxuriant	good-luxuriant
Candida albicans ATCC 10231	good-luxuriant	good-luxuriant
Escherichia coli ATCC 25922	inhibited	good-luxuriant
Lactobacillus casei ATCC 9595	poor	good-luxuriant
Lactobacillus leichmanii ATCC 4797	poor	good-luxuriant
Saccharomyces cerevisiae ATCC 9763	good-luxuriant	good-luxuriant