

CERTIFICATE OF ANALYSIS

PRODUCT : Anaerobic tryptone soya agar

PRODUCT CODE NO.: B404

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) | 7.5+/-0.2 |
| COLOR (post autoclaving/heating) | Cream to light amber |
| CLARITY (post autoclaving/heating) | Clear to slightly opalescent |

QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

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

| Organism Description | Growth |
|--|-------------|
| Bacteroides fragilis ATCC 25285 | [luxuriant] |
| Peptostreptococcus anaerobius ATCC 27337 | [luxuriant] |
| Bacteroides melaninogenicus ATCC 25611 | [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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