# **BIOMARK LABORATORIES, INDIA**

## **CERTIFICATE OF ANALYSIS**

**PRODUCT:** Fluid casein digest soya lecithin medium(twin pack)

PRODUCT CODE NO.: B523

#### **QUALITY CONTROL TESTS: DEHYDRATED MEDIUM**

PARAMETERS	SPECIFICATIONS/STANDARD VALUES	
COLOR	Part A-YellowPart B-Colourless	
APPEARANCE	Part A-Homogenous free flowing powder .Part B-Viscous liquid	

### **QUALITY CONTROL TESTS: REHYDRATED MEDIUM**

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	7.3+/-0.2
COLOR (post autoclaving/heating)	Part A-YellowPart B-Colourless
CLARITY (post autoclaving/heating)	Slight opalescent

# QUALITY CONTROL TESTS: MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35-37°C for 18-24 hours (for fungal species incubate at 25-30°C for 24-48 hrs).

Organism Description	Inoculum(CFU)	Growth
Candida albicans ATCC10231	[50-100]	[good-luxuriant]
Bacillus subtilis ATCC6633	[50-100]	[good-luxuriant]
Escherichia coli ATCC25922	[50-100]	[good-luxuriant]
Staphylococcus aureus25923	[50-100]	[good-luxuriant]
Escherichia coli NCTC9002	[50-100]	[good-luxuriant]
Escherichia coli ATCC8739	[50-100]	[good-luxuriant]
Staphylococcus aureusATCC6538	[50-100]	[good-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 particulars use, other than that specified in the current Biomark literature. The results reported were obtained at the time of release.

This document has been produced electronically and is valid.