

BIOMARK LABORATORIES, INDIA

CERTIFICATE OF ANALYSIS

PRODUCT : Gelatin agar

PRODUCT CODE NO.: B532

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)	7.2+/-0.2
COLOR (post autoclaving/heating)	Cream to yellow
CLARITY (post autoclaving/heating)	Slightly opalescent

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35-37 C for 24-48 hours.

Organism Description	Inoculum (CFU)	Growth	Recovery	Gelatin liquefaction
Vibrio cholerae ATCC 15748	[50-100]	[luxuriant]	[>=50%]	[positive reaction , clear zone around the colony within 24-48 hrs]
Vibrio parahaemolyticus ATCC 17802	[50-100]	[luxuriant]	[>=50%]	[positive reaction , clear zone around the colony within 24-48 hrs]

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.

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