

BIOMARK LABORATORIES, INDIA

CERTIFICATE OF ANALYSIS

PRODUCT : Isp medium no.2 (yeast malt agar)

PRODUCT CODE NO.: B557

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 very slightly opalescent

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]

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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