

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

**PRODUCT :** Zobell marine broth 2216 (marine broth 2216)

**PRODUCT CODE NO.:** B614

**QUALITY CONTROL TESTS : DEHYDRATED MEDIUMs**

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)	7.6+/-0.2
COLOR (post autoclaving/heating)	Yellow
CLARITY (post autoclaving/heating)	clear to slightly opalescent with slight precipitate

**QUALITY CONTROL TESTS : MICROBIOLOGICAL**

**CULTURAL RESPONSE:**

Cultural characteristics observed after an incubation at 20-25°C for 40-72 hours.

Organism Description	Growth	Recovery
Vibrio fischeri ATCC 7744	Good-luxuriant	>=50%
Vibrio harveyi ATCC 14126	Good-luxuriant	>=50%