

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Potato dextrose sucrose agar**PRODUCT CODE NO.:** B647**QUALITY CONTROL TESTS : DEHYDRATED MEDIUM**

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	White to light yellow
APPEARANCE	Homogenous free flowing powder

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	self
COLOR (post autoclaving/heating)	Light amber
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

QUALITY CONTROL TESTS : MICROBIOLOGICAL**CULTURAL RESPONSE:**

Cultural characteristics observed after an incubation at 22-30°C for 48-72 hours.

Organism Description	Growth
Zygosaccharomyces rouxii ATCC 34890	[Luxuriant]