

BIOMARK LABORATORIES, INDIA

CERTIFICATE OF ANALYSIS

PRODUCT : Mac conkey broth purple (double strength)

PRODUCT CODE NO.: B759

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Cream to purplish cream
APPEARANCE	Homogenous free flowing powder

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	7.4+/-0.2
COLOR (post autoclaving/heating)	Purple
CLARITY (post autoclaving/heating)	clear solution

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35-37 °C for 18-24 hours.

Organism Description	Inoculum (CFU)	Growth	Acid production	Gas production
Enterobacter aerogenes ATCC 13048	[50-100]	[luxuriant]	[positive reaction, yellow colour]	[positive reaction]
Escheichia coli ATCC 25922	[50-100]	[luxuriant]	[positive reaction, yellow colour]	[positive reaction]
Salmonella cholerasuis ATCC 12011	[50-100]	[fair-good]	[negative reaction]	[negative reaction]
Staphylococcus aureus ATCC 25923	[>=10 ³]	[inhibited]	[-]	[-]
Escherichia coli ATCC 8739	[50-100]	[luxuriant]	[positive reaction, yellow colour]	[positive reaction]
Escherichia coli NCTC 9002	[50-100]	[luxuriant]	[positive reaction, yellow colour]	[positive reaction]
Staphylococcus aureus ATCC 6538	[>=10 ³]	[inhibited]	[-]	[-]
Staphylococcus aureus NCIMB 9518	[>=10 ³]	[inhibited]	[-]	[-]

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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