

CERTIFICATE OF ANALYSIS

PRODUCT : Tgb agar (tryptone glucose meat extract agar)

PRODUCT CODE NO.: B767

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Cream to Light yellow
APPEARANCE	Homogenous free flowing powder

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	7.0+/-0.2
COLOR (post autoclaving/heating)	Light amber to light yellow
CLARITY (post autoclaving/heating)	Clear to 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	Growth	Recovery
Bacillus subtilis (ATCC 6633)	50 - 100	Luxuriant	> = 70%
Enterococcus faecalis (ATCC 29212)	50 - 100	Luxuriant	> = 70%
Escherichia coli (ATCC 25922)	50 - 100	Luxuriant	> = 70%
Lactobacillus casei (ATCC 9595)	50 - 100	Luxuriant	> = 70%
Pseudomonas aeruginosa (ATCC 27853)	50 - 100	Luxuriant	> = 70%
Staphylococcus aureus(ATCC25923)	50 - 100	Luxuriant	> = 70%
Streptococcus pyogenes(ATCC 19615)	50 - 100	Luxuriant	> = 70%

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 particular use, other than that specified in the current Biomark literature. The results reported were obtained at the time of release.

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