

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Yeast extract agar
PRODUCT CODE NO.: B821

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)	7.2+-0.2
COLOR (post autoclaving/heating)	Light yellow to yellow
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

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

Organism Description	Inoculum(CFU)	Growth	Recovery
Enterobacter aerogenes ATCC 13048	50-100	luxuriant	>=70%
Escherichia coli ATCC 25922	50-100	luxuriant	>=70%
Pseudomonas aeruginosa ATCC 27853	50-100	luxuriant	>=70%
Staphylococcus aureus ATCC 25923	50-100	luxuriant	>=70%

