

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Yeast mannitol agar (w/1.5% agar)
PRODUCT CODE NO.: B827

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

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

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	6.8+/-0.2
COLOR (post autoclaving/heating)	Whitish buff
CLARITY (post autoclaving/heating)	Opalescent

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 25-30°C for upto 5 days.

Organism Description	GROWTH
Rhizobium meliloti (9930)	[Luxuriant]
Rhizobium leguminosarum ((10004)	[Luxuriant]