

## CERTIFICATE OF ANALYSIS

**PRODUCT :** Colodo Lauryl Sulfato + Mug(Mug lauryl sulphate Broth)

**PRODUCT CODE NO.:** B837

### 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)	6.8+/-0.2
COLOR (post autoclaving/heating)	Light amber
CLARITY (post autoclaving/heating)	clear solution

### QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35-37°C for 4-24 hours.

Organism Description	Inoculum (CFU)	Growth	Fluorescence under uv at 366 nm	Indole production
Escherichia coli ATCC 25922	50-100	Luxuriant	Positive	Positive reaction, red ring at the interface of the medium
Enterobacter aerogenes ATCC 13048	50-100	Luxuriant	Negative	Negative reaction

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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