

## CERTIFICATE OF ANALYSIS

**PRODUCT :** Chocolate agar base

**PRODUCT CODE NO.:** B980

### QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

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

### QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	7.3+/-0.2
COLOR (post autoclaving/heating)	a)Basal medium-Light yellow. b)With addition of Haemoglobin-Chocolate brown.
CLARITY (post autoclaving/heating)	a) Slightly opalescent .b)Opaque

### QUALITY CONTROL TESTS : MICROBIOLOGICAL

#### CULTURAL RESPONSE:

Cultural characteristics observed with added 2% haemoglobin solution , Yeast autolysate Supplement or Vitamino Growth Supplement, after an incubation at 35-37° for 40-48 hours.

Organism Description	Inoculum(CFU)	Growth	Recovery
Neisseria gonorrhoeae ATCC 19424	[50-100]	[luxuriant]	[>=70%]
Neisseria meningitidis ATCC 13093	[50-100]	[luxuriant]	[>=70%]
Streptococcus pyogenes ATCC 19615	[50-100]	[luxuriant]	[>=70%]
Haemophilus influenzae ATCC 19418	[50-100]	[luxuriant]	[>=70%]
Streptococcus pneumoniae ATCC 6303	[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 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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