

BIOMARK LABORATORIES

CERTIFICATE OF ANALYSIS

PRODUCT: MALTOSE DISC

PRODUCT CODE NO.: BDD011

QUALITY CONTROL: PHYSICAL

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
APPEARANCE	White discs of 6 mm diameter.

QUALITY CONTROL: MICROBIOLOGICAL

The carbohydrate fermentation reaction observed after 18-48 hours incubation at 35-37°C with Maltose discs tested using Phenol Red Broth Base (B284)

ORGANISM DESCRIPTION (ATCC)	GROWTH	TESTS	
		ACID	GAS
Escherichia coli (259222)	Luxuriant	+	+
Citrobacter freundii (8090)	Luxuriant	+	+
Enterobacter aerogenes (13048)	Luxuriant	+	+
Klebsiella pneumoniae (13883)	Luxuriant	+	+
Proteus vulgaris (13315)	Luxuriant	+	+
Salmonella typhimurium (14028)	Luxuriant	+	+
Salmonella typhi (6539)	Luxuriant	+	-
Serratia marcescens (8100)	Luxuriant	+	-
Shigella flexneri (12022)	Luxuriant	+	-

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.

This document has been produced electronically and is valid.

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