

BIOMARK LABORATORIES, INDIA

CERTIFICATE OF ANALYSIS

PRODUCT : Meat extract B powder

PRODUCT CODE NO : BI 667

QUALITY CONTROL:

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
Appearance	Light yellow to brownish yellow colored homogeneous free flowing powder with characteristic odor
Clarity :	2% aqueous solution remain clear before and after autoclave.
Loss on drying :	Not more than 6%
PH of 2% solution	5.50 -7.00
Microbial Load (cfu/g)-	
Bacterial Count	NMT 5000
Yeast and Mold Count	NMT 250
Test for Specific Organism	
Escherichia coli	Absent
Salmonella species	Absent
Pseudomonas aeruginosa	Absent
Staphylococcus aureus	Absent
Bacteriological testing:-	-
1.Production of H ₂ S:-	-
Salmonella Typhi ATCC 6539:-	The lead acetate test paper shows brownish blackening
2.Production of Indole:-	
Escherichia coli ATCC25922:-	Appearance of distinct pink to red colour ring (Positive test).
Enterobacter aerogenes ATCC 13048:-	No formation of pink to red coloured ring (Negative test).
Cultural response:-	Cultural response observed after by preparing Meat extract B agar (B418) using Meat extract as an ingredient
ORGANISM	GROWTH
Escherichia coli (25922)	Luxuriant
Staphylococcus aureus (25923)	Luxuriant
Candida albicans (10231)	Luxuriant
Salmonella typhi (6539)	Luxuriant
Pseudomonas aeruginosa (27853)	Luxuriant

This is to certify that this lot passes and it conforms 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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