

# BIOMARK LABORATORIES, INDIA

## CERTIFICATE OF ANALYSIS

**PRODUCT :** Cooked meat medium (r.c. medium)

**PRODUCT CODE NO.:** BW151

### QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Brown granules with powder
APPEARANCE	Granules with powder

### QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	7.8+/-0.2
COLOR (post autoclaving/heating)	Medium amber
CLARITY (post autoclaving/heating)	Clear to slightly opalescent supernatant over insoluble granules

### QUALITY CONTROL TESTS : MICROBIOLOGICAL

#### CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35°C for 40 - 48 hours.

Organism Description	Inoculum (CFU)	Growth
Clostridium botulinum ATCC 25763	[50-100]	[luxuriant]
Clostridium perfringens ATCC12924	[50-100]	[luxuriant]
Clostridium sporogenes ATCC11437	[50-100]	[luxuriant]
Enterococcus faecalis ATCC 29212	[50-100]	[luxuriant]
Streptococcus pneumoniae 6303	[50-100]	[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.

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