

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT :	Emb broth
PRODUCT CODE NO.:	B023

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Light purple
APPEARANCE	Homogenous free flowing powder

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	7.2+/-0.2
COLOR (post autoclaving/heating)	Reddish purple with greenish cast
CLARITY (post autoclaving/heating)	Opalescent

QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35-37°C for 18-24 hours .

Organism Description	Inoculum (CFU)	Growth	Colour of the medium
Escherichia coli ATCC ATCC 25922	[50-100]	[luxuriant]	[Purple with green metallic sheen]
Enterobacter aerogenes ATCC 13048	[50-100]	[good]	[pink]
Klebsiella pneumoniae ATCC 13883	[50-100]	[good]	[pink]
Proteus mirabilis ATCC 25933	[50-100]	[luxuriant]	[colourless]
Salmonella Typhimurium ATCC 14028	[50-100]	[luxuriant]	[colourless]
Staphylococcus aureus ATCC 25923	[>=10 ⁹]	[Inhibited]	[-]