

**CERTIFICATE OF ANALYSIS**

QA/F/01 Rev no. 03

<b>PRODUCT:</b>	Fluid lactose medium
<b>PRODUCT CODE NO.:</b>	B024

**QUALITY CONTROL TESTS: DEHYDRATED MEDIUM**

PARAMETERS	SPECIFICATIONS/STANDARD VALUES	
<b>COLOR</b>	Cream to Light yellow	
<b>APPEARANCE</b>	Homogenous free flowing powder	

**QUALITY CONTROL TESTS: REHYDRATED MEDIUM**

PARAMETERS	SPECIFICATIONS/STANDARD VALUES	
pH (post autoclaving/heating)	6.9 +/- 0.2	
COLOR (post autoclaving/heating)	Light amber	
CLARITY (post autoclaving/heating)	clear solution	

**QUALITY CONTROL TESTS: MICROBIOLOGICAL CU**

**LTURAL RESPONSE:**

Cultural characteristics observed after an incubation at 35-37 °C for 18-48 hours.

Organism Description	Inoculum (CFU)	Growth	Gas	
Enterobacter aerogenes ATCC 13048	50-100	good-luxuriant	positive reaction	
Enterococcus faecalis ATCC 29212	50-100	good-luxuriant	negative reaction	
Escherichia coli ATCC 25922	50-100	good-luxuriant	positive reaction	
Pseudomonas aeruginosa ATCC 27853	50-100	good-luxuriant	negative reaction	

