

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Wort broth
PRODUCT CODE NO.: B025

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Cream to yellow
APPEARANCE	Homogenous free flowing powder

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	4.8+/-0.2
COLOR (post autoclaving/heating)	Cream to yellow
CLARITY (post autoclaving/heating)	Clear to slightly opalescent may have flocculant precipitate

QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed with added glycerol after an incubation at 25-30°C for 40-48 hours.

Organism Description	Inoculum(CFU)	Growth
Aspergillus brasiliensis ATCC 16404	[50-100]	[luxuriant]
Candida albicans ATCC 10231	[50-100]	[luxuriant]
Saccharomyces cerevisiae ATCC 9763	[50-100]	[luxuriant]
Saccharomyces uvarum ATCC 28098	[50-100]	[luxuriant]