

CERTIFICATE OF ANALYSIS

PRODUCT : Potato dextrose agar (as per usp)

PRODUCT CODE NO.: B069

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

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

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	5.6+/-0.2
COLOR (post autoclaving/heating)	Light amber
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed after incubation at 22-25 °C for 4-5 days.

Organism Description	Inoculum	Growth	Ascospore formation	Recovery
Aspergillus brasiliensis (ATCC 16404)	[50 - 100]	[Luxuriant]	[Negative]	[-]
Candida albicans (ATCC10231)	[50 - 100]	[Luxuriant]	[Negative]	[>=70%]
Saccharomyces cerevisiae (ATCC 9763)	[50 - 100]	[Luxuriant]	[Positive]	[>=70%]

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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