

## CERTIFICATE OF ANALYSIS

PRODUCT : Tartoff-hobbs broth (terrific broth)

PRODUCT CODE NO.: B087

### QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Light beige
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)	Light amber
CLARITY (post autoclaving/heating)	clear solution

### QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35-37°C for 18-24 hours.(Growth evident by turbidity)

Organism Description	Inoculum (CFU)	Growth
Escherichia coli ATCC 23724	50-100	Good
Escherichia coli ATCC 39403	50-100	Good
Escherichia coli ATCC 47014	50-100	Good

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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