

CERTIFICATE OF ANALYSIS

PRODUCT:	Phenol red lactose agar
PRODUCT CODE NO.:	B093

QUALITY CONTROL TESTS: DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Pink
APPEARANCE	Homogenous free flowing powder

QUALITY CONTROL TESTS: REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH (post autoclaving/heating)	7.4 +/- 0.2
COLOR (post autoclaving/heating)	Red to orange red
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

QUALITY CONTROL TESTS: MICROBIOLOGICAL

CULTURAL RESPONSE:

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

Organism Description	Inoculum (CFU)	Growth	Acid	Gas
Alcaligenes faecalis (ATCC 8750)	50-100	Luxuriant	Negative reaction, No Color change	Negative reaction
Escherichia coli (ATCC 25922)	50-100	Luxuriant	Positive reaction, Yellow color	Positive reaction,
Klebsiella pneumoniae (ATCC 13883)	50-100	Luxuriant	Positive reaction, Yellow color	Positive reaction,
Proteus vulgaris (ATCC 13315)	50-100	Luxuriant	Negative reaction, No Color change	Negative reaction
Salmonella typhimurium (ATCC 14028)	50-100	Luxuriant	Negative reaction, No Color change	Negative reaction
Shigella flexneri (ATCC 12022)	50-100	Luxuriant	Negative reaction, No Color change	Negative reaction

This is to certify that this lot passes and it conforms 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 particular use, other than that specified in the current Biomark literature. The results reported were obtained at the time of release.

This document has been produced electronically and is valid.

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