

CERTIFICATE OF ANALYSIS

PRODUCT:	M-Mac Conkey broth
PRODUCT CODE NO.:	B096

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)	7.4+/-0.2
COLOR (post autoclaving/heating)	Purple
CLARITY (post autoclaving/heating)	Clear solution

QUALITY CONTROL TESTS: MICROBIOLOGICAL

CULTURAL RESPONSE:

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

Organism Description	Inoculum (CFU)	Acid	Gas	Growth
Enterobacter aerogenes ATCC13048	50-100	Negative reaction	Negative reaction	Luxuriant
Escherichia coli ATCC25922	50-100	Negative reaction	Negative reaction	Luxuriant
Salmonella Typhimurium ATCC 14028	50-100	Negative reaction	Negative reaction	Fair to good
Staphylococcus aureus ATCC 25923	>=10 ³	-	-	Inhibited

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 particular use, other than that specified in the current Biomark literature. The results reported were obtained at the time of release.

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