

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Dey-engley neutralizing broth

PRODUCT CODE NO.: B1006

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

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

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	7.6+/-0.2
COLOR (post autoclaving/heating)	Purple to reddish purple
CLARITY (post autoclaving/heating)	Opalescent solution (may have particulate precipitate) in tubes

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

M1062: Cultural characteristics observed after an incubation at 35-37°C for 40-48 hours.

Organism Description	Inoculum	Growth
Bacillus subtilis ATCC 6633	[50 - 100]	[Luxuriant]
Escherichia coli ATCC 25922	[50 - 100]	[Luxuriant]
Pseudomonas aeruginosa ATCC 27853	[50 - 100]	[Luxuriant]
Salmonella Typhimurium ATCC 14028	[50 - 100]	[Luxuriant]
Staphylococcus aureus ATCC 25923	[50 - 100]	[Luxuriant]
Escherichia coli ATCC 8739	[50 - 100]	[Luxuriant]
Staphylococcus aureus ATCC 6538	[50 - 100]	[Luxuriant]