

CERTIFICATE OF ANALYSIS

PRODUCT: Amies transport medium w/charcoal

PRODUCT CODE NO.: B103

QUALITY CONTROL TESTS: DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Black
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)	Black
CLARITY (post autoclaving/heating)	Opaque gel

QUALITY CONTROL TESTS: MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed when sub cultured on Soya bean Casein Digest Agar after an incubation at 35-37°C for 18-24 hours.

Organism Description	Inoculum (CFU)	Recovery
Escherichia coli ATCC 25922	50-100	luxuriant
Klebsiella pneumoniae ATCC 13883	50-100	luxuriant
Neisseria meningitidis ATCC 13090	50-100	luxuriant
Pseudomonas aeruginosa ATCC 27853	50-100	luxuriant
Salmonella typhi ATCC6539	50-100	luxuriant
Shigella flexneri ATCC 12022	50-100	luxuriant
Staphylococcus aureus ATCC25923	50-100	luxuriant
Vibrio cholerae ATCC 15748	50-100	luxuriant

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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