

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Anaerobic agar

PRODUCT CODE NO.: B104

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Cream to Light yellow
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 to light yellow becomes green due to aeration on standing
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed under anaerobic conditions after an incubation at 35-37 °C for 48-72 hours.

Organism Description	Inoculum(CFU)	Growth
Clostridium butyricum ATCC 13732	50-100	good-luxuriant
Clostridium perfringens ATCC 12924	50-100	good-luxuriant
Clostridium sporogenes ATCC 11437	50-100	good-luxuriant