

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Lysine decarboxylase broth w/o peptone

PRODUCT CODE NO.:B1044

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES	
COLOR	Grayish cream	
APPEARANCE	Homogenous free flowing powder	

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES	
pH(post autoclaving/heating)	6.8+/-0.2	
COLOR (post autoclaving/heating)	Purple	
CLARITY (post autoclaving/heating)	clear solution	

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35-37° C for 18-24 hours(Inoculated tubes overlaid with sterile paraffin oil).

Organism Description	Inoculum (CFU)	Lysine decarboxylation	
Citrobacter freundii ATCC 8090(Including the Bethesda-Ballerup group)	50-100	variable reaction	
Escherichia coli ATCC 25922(Including late lactose variants Alkalescens-Dispar)	50-100	variable reaction	
Enterobacter aerogenes ATCC 13048	50-100	positive reaction, purple colour	
Klebsiella pneumoniae ATCC 13883	50-100	positive reaction, purple colour	
Proteus mirabilis ATCC 25933	50-100	negative reaction, yellow colour	
Proteus vulgaris ATCC 13315	50-100	negative reaction, yellow colour	
Salmonella arizonae ATCC 13314	50-100	positive reaction, purple colour	
Salmonella paratyphi A ATCC 9150	50-100	negative reaction, yellow colour	
Salmonella typhi ATCC 6539	50-100	positive reaction, purple colour	
Serratia marcescens ATCC8100	50-100	positive reaction, purple colour	

Shigella dysenteriae ATCC 13313	50-100	negative reaction, yellow colour	
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