

CERTIFICATE OF ANALYSIS

PRODUCT : B.t.b. lactose agar

PRODUCT CODE NO.: B110

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Greenish yellow
APPEARANCE	Homogenous free flowing powder

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	8.6+/-0.2
COLOR (post autoclaving/heating)	Greenish blue
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35-37°C for 24-48 hours

Organism Description	Inoculum (CFU)	Growth	Recovery	Colour of colony
Escherichia coli ATCC 25922	50-100	good-luxuriant	>=70%	yellow
Staphylococcus aureus ATCC 25923	50-100	good-luxuriant	>=70%	golden yellow
Salmonella typhi ATCC 6539	50-100	good-luxuriant	>=70%	blue / colourless
Staphylococcus aureus ATCC 6538	50-100	good-luxuriant	>=70%	golden yellow
Staphylococcus epidermidis ATCC12228	50-100	good-luxuriant	>=70%	blue / colourless

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.

This document has been produced electronically and is valid.

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