

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

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|--------------------------|-----------------|
| PRODUCT : | M-fc broth base |
| PRODUCT CODE NO.: | B1100 |

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

| PARAMETERS | SPECIFICATIONS/STANDARD VALUES |
|------------|--------------------------------|
| COLOR | Cream to yellow |
| APPEARANCE | Homogenous free flowing powder |

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

| PARAMETERS | SPECIFICATIONS/STANDARD VALUES |
|------------------------------------|--------------------------------------|
| pH(post autoclaving/heating) | 7.4+/-0.2 |
| COLOR (post autoclaving/heating) | Orange with addition of rosolic acid |
| CLARITY (post autoclaving/heating) | Clear to slightly opalescent |

QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed after incubation at different temperatures for 22 –24 hrs after addition of rosolic acid .

| Organism Description | INOCULUM(CFU) | Growth at 35-37°C | Growth at 45.5 °C | Colour of colony (on membrane filter) |
|--------------------------------|----------------------|-------------------|-------------------|---------------------------------------|
| Enterococcus faecalis (29212) | [>=10 ³] | [inhibited] | [inhibited] | [-] |
| Escherichia coli (25922) | [50-100] | [luxuriant] | [luxuriant] | [light blue] |
| Salmonella typhimurium (14028) | [50-100] | [luxuriant] | [inhibited] | [pinkish] |
| Shigella flexneri (12022) | [50-100] | [luxuriant] | [inhibited] | [pinkish] |