

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT :	Standard nutrient agar no.1
PRODUCT CODE NO.:	B1102

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)	7.5+/-0.2
COLOR (post autoclaving/heating)	Light to medium amber
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed after 24 - 48 hrs.at 35-37°C.

Organism Description	Inoculum (CFU)	Growth	Recovery
Escherichia coli ATCC 25922	50-100	good-luxuriant	>=70%
Erysipelothrix rhusiopathiae ATCC 19414	50-100	good-luxuriant	-
Listeria monocytogenes ATCC 19111	50-100	good-luxuriant	>=70%
Staphylococcus aureus ATCC 25923	50-100	good-luxuriant	>=70%
Streptococcus pneumoniae ATCC 6303	50-100	good-luxuriant	>=70%
Streptococcus pyogenes ATCC 19615	50-100	good-luxuriant	>=70%
Shigella flexneri ATCC 12022	50-100	good-luxuriant	>=70%