

**CERTIFICATE OF ANALYSIS**

QA/F/01 Rev no. 03

<b>PRODUCT :</b>	Fluid thioglycollate medium w/o agar
<b>PRODUCT CODE NO.:</b>	B1124

**QUALITY CONTROL TESTS : DEHYDRATED MEDIUM**

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
<b>COLOR</b>	Cream
<b>APPEARANCE</b>	Homogenous free flowing powder

**QUALITY CONTROL TESTS : REHYDRATED MEDIUM**

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	7.1+/-0.2
COLOR (post autoclaving/heating)	Light straw solution with upper 1/5 medium pink on standing
CLARITY (post autoclaving/heating)	Clear to very slightly opalescent

**QUALITY CONTROL TESTS : MICROBIOLOGICAL**

**CULTURAL RESPONSE:**

Cultural characteristics observed after an incubation at 30-35°C for not more than 3 days.

Organism Description	Inoculum (CFU)	Growth
Bacillus subtilis ATCC 6633	[50 -100]	[luxuriant]
Salmonella Typhimurium ATCC14028	[50 -100]	[luxuriant]
Escherichia coli ATCC 25922	[50-100]	[luxuriant]
Escherichia coli ATCC 8739	[50-100]	[luxuriant]
Escherichia coli ATCC 9002	[50-100]	[luxuriant]
Pseudomonas aeruginosa ATCC 27853	[50-100]	[luxuriant]
Pseudomonas aeruginosa ATCC 6538	[50-100]	[luxuriant]
Staphylococcus aureus ATCC25923	[50-100]	[luxuriant]
Clostridium perfringens ATCC 13124	[50-100]	[luxuriant]