

BIOMARK LABORATORIES, INDIA

CERTIFICATE OF ANALYSIS

PRODUCT : Cooked meat medium w/glucose, hemin and vitamin k

PRODUCT CODE NO.: B1162

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Brown
APPEARANCE	Granules with powder

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	7.2+/-0.2
COLOR (post autoclaving/heating)	Medium amber
CLARITY (post autoclaving/heating)	Clear to slightly opalescent supernatant over insoluble granules

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed after 40-48 hrs. at 35-37°C.

Organism Description	Inoculum (CFU)	Growth
Clostridium butyricum ATCC 13732	[50-100]	[Luxuriant]
Clostridium perfringens ATCC 12924	[50-100]	[Luxuriant]
Clostridium sporogenes ATCC 11437	[50-100]	[Luxuriant]
Enterococcus faecalis ATCC 29212	[50-100]	[Luxuriant]

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.

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