

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT :	Drigalski lactose agar,modified
PRODUCT CODE NO.:	B1169

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Cream
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)	Blue-green
CLARITY (post autoclaving/heating)	Clear to very slightly opalescent

QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35-37°C for 18-24 hours.

Organism Description	Inoculum(CFU)	Growth	Recovery	Colour of colony
Klebsiella pneumoniae ATCC 13883	50-100	good-luxuriant	>=70%	yellow
Escherichia coli ATCC 25922	50-100	luxuriant	>=70%	yellow
Salmonella typhi ATCC 6539	50-100	luxuriant	>=70%	blue to green
Shigella flexneri ATCC 12022	50-100	luxuriant	>=70%	blue to green
Pseudomonas aeruginosa ATCC 27853	50-100	good	50-70%	blue to green