

# BIOMARK LABORATORIES, INDIA

## CERTIFICATE OF ANALYSIS

**PRODUCT :** Lactose gelatin medium

**PRODUCT CODE NO.:** B1196

### QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Pink
APPEARANCE	Coarse free flowing powder

### QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	7.5+/-0.2
COLOR (post autoclaving/heating)	Red
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

### QUALITY CONTROL TESTS : MICROBIOLOGICAL

#### CULTURAL RESPONSE:

Cultural characteristics observed under an anaerobic condition after an incubation at 35-37°C for 48-72 hours

Organism Description	Lactose fermentation	Gelatin Liquifaction
Clostridium perfringens ATCC 12924	[Positive reaction,yellow colour]	[Positive reaction]
Clostridium sporogenes ATCC 11437	[Negative reaction,No colour change or red]	[Positive reaction]

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 particulars use, other than that specified in the current Biomark literature. The results reported were obtained at the time of release.

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