

# BIOMARK LABORATORIES, INDIA

## CERTIFICATE OF ANALYSIS

**PRODUCT :** Lactose peptone broth

**PRODUCT CODE NO.:** B1198

### QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Cream to greenish yellow
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)	Cream to greenish yellow
CLARITY (post autoclaving/heating)	clear solution

### QUALITY CONTROL TESTS : MICROBIOLOGICAL

#### CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35-37°C for 24-48 hours.

Organism Description	Inoculum (CFU)	Growth	Acid production	Gas production
Escherichia coli ATCC 25922	[50-100]	[Luxuriant]	[Positive reaction,yellow colour]	[Positive reaction]
Salmonella Typhimurium ATCC 14028	[50-100]	[Luxuriant]	[Negative reaction]	[Negative 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 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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