

**CERTIFICATE OF ANALYSIS**

QA/F/01 Rev no. 03

<b>PRODUCT :</b>	Mannitol motility nitrate medium
<b>PRODUCT CODE NO.:</b>	B1223

**QUALITY CONTROL TESTS : DEHYDRATED MEDIUM**

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

**QUALITY CONTROL TESTS : REHYDRATED MEDIUM**

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	7.6+-0.2
COLOR (post autoclaving/heating)	Red
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

**QUALITY CONTROL TESTS : MICROBIOLOGICAL  
 CULTURAL RESPONSE:**

Cultural characteristics observed after 18 –48 hrs at 35 - 37°C

Organism Description	GROWTH	MANNITOL FERMENTATION	MOTILITY	NITRATE REDUCTION
Escherichia coli (35218)	luxuriant	positive reaction, yellow colour	positive, growth away from stabline causing turbidity	positive reaction, red colour develops within 1-2 minutes
Proteus vulgaris(13315)	luxuriant	negative reaction, no colour change	positive, growth away from stabline causing turbidity	positive reaction, red colour develops within 1-2 minutes
Salmonella typhi(6539)	luxuriant	positive reaction, yellow colour	positive, growth away from stabline causing turbidity	positive reaction, red colour develops within 1-2 minutes
Shigella sonnei (25931)	luxuriant	positive reaction, yellow colour	negative, growth along the stabline, surrounding medium remains clear	positive reaction, red colour develops within 1-2 minutes
Staphylococcus aureus (25923)	luxuriant	positive reaction, yellow colour	negative, growth along the stabline, surrounding medium remains clear	positive reaction, red colour develops
Staphylococcus epidermidis (12228)	luxuriant	Negative reaction, no colour change	negative, growth along the stabline, surrounding medium remains clear	positive reaction, red colour develops within 1-2 minutes