

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : 5x minimum salts

PRODUCT CODE NO.: B1227

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	White to cream
APPEARANCE	Homogenous free flowing powder

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	6.8+/-0.2
COLOR (post autoclaving/heating)	Colourless
CLARITY (post autoclaving/heating)	clear solution without any precipitate

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35-37°C for 18 - 48 hours.

Organism Description	Growth
Escherichia coli ATCC 25922	Good - Luxuriant