

BIOMARK LABORATORIES, INDIA

CERTIFICATE OF ANALYSIS

PRODUCT : Raka ray no. 3 broth base (lactic acid bacteria selective broth base)

PRODUCT CODE NO.: B1251

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Cream to beige
APPEARANCE	Homogenous free flowing powder

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	5.4+ 0.2
COLOR (post autoclaving/heating)	Dark amber
CLARITY (post autoclaving/heating)	clear solution

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed under anaerobic condition, with added Lactic Supplement (BF070), after an incubation at 25-30°C for 18-48 hours.

Organism Description	Inoculum (CFU)	Growth	
Lactobacillus acidophilus ATCC 11506	[50-100]	[good-luxuriant]	
Lactobacillus plantarum ATCC 8014	[50-100]	[good-luxuriant]	
Lactobacillus fermentans ATCC 9338	[50-100]	[good-luxuriant]	
Lactobacillus brevis ATCC 367	[50-100]	[good-luxuriant]	
Lactobacillus buchneri ATCC 11307	[50-100]	[good-luxuriant]	
Pedicoccus acidilactis ATCC 8042	[50-100]	[good-luxuriant]	
Escherichia coli ATCC 25922	[50-100]	[inhibited]	
Saccharomyces cerevisiae ATCC 9763	[50-100]	[inhibited]	

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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