

BIOMARK LABORATORIES, INDIA

CERTIFICATE OF ANALYSIS

PRODUCT : Sabouraud dextrose broth (sabouraud liquid medium)

PRODUCT CODE NO.: B1256

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

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

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	5.6+/-0.2
COLOR (post autoclaving/heating)	Light amber to light yellow
CLARITY (post autoclaving/heating)	Clear solution in tubes

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed after 2-5 days at 20-25° C.

Organism Description	INOCULUM(CFU)	GROWTH
Aspergillus brasiliensis(16404)	[50-100]	[luxuriant]
Candida albicans (10231)	[50-100]	[luxuriant]
Saccharomyces cerevisiae (9763)	[50-100]	[luxuriant]
Escherichia coli(25922)	[50-100]	[good-luxuriant (inhibited on media with low pH)]
Lactobacillus casei (334)	[50-100]	[luxuriant]
Escherichia coli(8739)	[50-100]	[good-luxuriant (inhibited on media with low pH)]
Saccharomyces cerevisiae(2601)	[50-100]	[luxuriant]
Escherichia coli NCTC 9002	[50-100]	[good-luxuriant (inhibited on media with low pH)]
Candida albicans (2091)	[50-100]	[luxuriant]

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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