

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT :	Agar Medium L
PRODUCT CODE NO.:	B1310

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

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

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	6.9
COLOR (post autoclaving/heating)	Greenish brown
CLARITY (post autoclaving/heating)	Slightly opalescent

QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Growth Promotion is carried out in accordance with BP. Cultural response was observed after an incubation at 35-37°C for 18-72 hours. Recovery rate is considered as 100% for bacteria growth on Soyabean Casein Digest Agar.

Organism Description	Inoculum (CFU)	Growth	Lot value (CFU)	Recovery	Colour of colony
Salmonella Typhimurium ATCC14028	50 -100	Luxuriant	25 -100	>=50 %	Pinkish white
Salmonella Abony NCTC 6017	50 -100	Luxuriant	25 -100	>=50 %	Pinkish white
Salmonella Enteritidis ATCC 13076	50 -100	Luxuriant	25 -100	>=50 %	Pinkish white
Escherichia coli ATCC 8739	50-100	None-Poor	0-10	0-10%	Yellowish green
Escherichia coli ATCC 25922	50-100	None-Poor	0-10	0-10%	Yellowish green
Staphylococcus aureus ATCC 6538	>=10 ³	Inhibited	0	0%	-
Salmonella Typhi ATCC 6539	50 -100	fair-good	15-40	30-40%	Reddish pink
Staphylococcus aureus ATCC25923	>=10 ³	Inhibited	0	0%	-