

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : EE broth,mossel
PRODUCT CODE NO.: B1423

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES	
COLOR	Greenish yellow	
APPEARANCE	Homogenous free flowing powder	

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES	
pH(post autoclaving/heating)	7.2+/-0.2	
COLOR (post autoclaving/heating)	Green	
CLARITY (post autoclaving/heating)	clear to slightly opalescent without significant precipitate	

QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35-37°C for 20-24 hours.

Organism Description	Inoculum (CFU)	Growth	Acid	
Escherichia coli ATCC 25922	50-100	luxuriant	positive reaction, yellow colour	
Enterobacter aerogenes ATCC 13048	50-100	luxuriant	positive reaction, yellow colour	
Proteus mirabilis ATCC 25933	50-100	luxuriant	positive reaction, yellow colour	
Salmonella enteritidis ATCC 13076	50-100	luxuriant	variable reaction	
Shigella boydii ATCC 12030	50-100	luxuriant	negative reaction, no colour change	
Staphylococcus aureus ATCC 25923	>=10 ³	inhibited	-	