

CERTIFICATE OF ANALYSIS

PRODUCT : Plate Count Agar With Skim Milk

PRODUCT CODE NO.: B1436

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)	7.0+/-0.2
COLOR (post autoclaving/heating)	Cream to Light yellow
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed after 18 – 24 hrs at 35 – 37°C.

Organism Description	Inoculum (CFU)	Growth
Bacillus cereus ATCC 11778	[50-100]	[Luxuriant]
Escherichia coli ATCC 25922	[50-100]	[Luxuriant]
Lactobacillus lactis ATCC 19435	[50-100]	[Luxuriant]
Staphylococcus aureus ATCC 25923	[50-100]	[Luxuriant]
Listeria monocytogenes ATCC 19118	[50-100]	[Luxuriant]
Pseudomonas aeruginosa ATCC 27853	[50-100]	[Luxuriant]
Candida albicans ATCC 10231	[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 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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Address:- S.NO.135/1, DALVI WADI, NEAR NANDED PHATA, SINHAGAD ROAD, DHAIRI, PUNE-411041, INDIA.
Email ID:- biomarklabs@gmail.com / biomarkmktg@gmail.com, **Website:-** www.biomarklabs.com.

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