

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

|                                       |
|---------------------------------------|
| <b>PRODUCT :</b> Tergitol 7 agar base |
| <b>PRODUCT CODE NO.:</b> B1443        |

**QUALITY CONTROL TESTS : DEHYDRATED MEDIUM**

| PARAMETERS        | SPECIFICATIONS/STANDARD VALUES |
|-------------------|--------------------------------|
| <b>COLOR</b>      | Cream to light green           |
| <b>APPEARANCE</b> | 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   |

**QUALITY CONTROL TESTS : MICROBIOLOGICAL**

**CULTURAL RESPONSE:**

Cultural characteristics observed after 18 – 48 hrs. at 35-37 °C.

| Organism Description             | Growth      | Colour Of Colony Of Medium |
|----------------------------------|-------------|----------------------------|
| Escherichia coli ATCC 25922      | [Luxuriant] | [Yellow]                   |
| Enterobacter aerogenes ATCC13048 | [Luxuriant] | [Yellow]                   |
| Salmonella typhimurium ATCC14028 | [Luxuriant] | [Blue]                     |
| Shigella flexneri ATCC12022      | [Luxuriant] | [Blue]                     |
| Staphylococcus aureus ATCC 25923 | [Inhibited] | [-]                        |
| Enterococcus faecalis ATCC 19433 | [Inhibited] | [-]                        |