

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

<b>PRODUCT :</b>	Brucella Broth
<b>PRODUCT CODE NO.:</b>	B1460

**QUALITY CONTROL TESTS : DEHYDRATED MEDIUM**

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
<b>COLOR</b>	Cream to yellow
<b>APPEARANCE</b>	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)	Light yellow
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

**QUALITY CONTROL TESTS : MICROBIOLOGICAL**

**CULTURAL RESPONSE:**

Cultural characteristics observed upto 7 days (For Brucella) at 35-37°C under 10% CO<sub>2</sub>.

Organism Description	Inoculum (CFU)	Growth
Brucella abortus ATCC 4315	[50-100]	[Luxuriant]
Brucella melitensis ATCC 4309	[50-100]	[Luxuriant]
Brucella suis ATCC 4314	[50-100]	[Luxuriant]
Escherichia coli ATCC 25922	[>=10 <sup>4</sup> ]	[Luxuriant]
Staphylococcus aureus ATCC 25923	[>=10 <sup>4</sup> ]	[Luxuriant]