

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

REPORT NO.:	
PRODUCT :	Modified rappaport vassiliadis medium
PRODUCT CODE NO.:	B1495

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

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

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	5.2+/-0.2
COLOR (post autoclaving/heating)	Blue
CLARITY (post autoclaving/heating)	Clear

QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at specified temperature for 24-48 hours.

Organism Description	Inoculum (CFU)	Recovery at 37°C	Recovery at 42 ±
Escherichia coli ATCC 25922	[50-100]	[Fair]	[Poor]
Salmonella Paratyphi B ATCC 8759	[50-100]	[Good]	[Good]
Salmonella Typhi ATCC 6539	[50-100]	[Fair-Good]	[Fair]
Salmonella Typhimurium ATCC 14028	[50-100]	[Luxuriant]	[Luxuriant]