

CERTIFICATE OF ANALYSIS

PRODUCT : Cooked meat medium (r.c. medium)

PRODUCT CODE NO.:B151

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES	
COLOR	Brown	
APPEARANCE	Granules with powder	

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES	
pH(post autoclaving/heating)	7.2+/-0.2	
COLOR (post autoclaving/heating)	Amber	
CLARITY (post autoclaving/heating)	Slightly opalescent supernatant over insoluble granules	

QUALITY CONTROL TESTS: MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed after 40-48 hrs. at 35-37°C.

Organism Description	Inoculum (CFU)	Growth	
Clostridium botulinum ATCC 25763	50-100	luxuriant	
Clostridium perfringens ATCC 12924	50-100	luxuriant	
Clostridium sporogenes ATCC 11437	50-100	luxuriant	
Enterococcus faecalis ATCC 29212	50-100	luxuriant	
Streptococcus pneumoniae ATCC 6303	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.

This document has been produced electronically and is valid.

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