

**CERTIFICATE OF ANALYSIS**

**PRODUCT :** Corn meal agar w/dextrose

**PRODUCT CODE NO.:** B152

**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)	6.0+/-0.2
COLOR (post autoclaving/heating)	Cream to light amber
CLARITY (post autoclaving/heating)	Opalescent gel

**QUALITY CONTROL TESTS : MICROBIOLOGICAL  
CULTURAL RESPONSE:**

Cultural characteristics observed after an incubation at 23- 27°C for upto 4 days . (For observing Chlamydospore formation:Using a straight wire, make a deep cut in the Corn Meal Agar plate with inoculum. Place a flamed sterile coverslip over the line of inoculum. After incubation, the streaks are examined microscopically,through the coverslip,using low and high power objectives, for chlamydospore formation.)

Organism Description	Inoculum (CFU)	Growth	Chlamydospores
Aspergillus brasiliensis ATCC 16404	[50-100]	[Luxuriant]	[Negative]
Candida albicans ATCC 10231	[50-100]	[Luxuriant]	[Positive]
Saccharomyces cerevisiae ATCC9763	[50-100]	[Luxuriant]	[Negative]
Saccharomyces uvarum ATCC28098	[50-100]	[Luxuriant]	[Negative]

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 particulars use, other than that specified in the current Biomark literature. The results reported were obtained at the time of release.

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