

## CERTIFICATE OF ANALYSIS

**PRODUCT :** Azotobacter Broth (Glucose)

**PRODUCT CODE NO.:** B 1554

### QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Light beige
APPEARANCE	Homogenous free flowing powder

### QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	7.6+/-0.2
COLOR (post autoclaving/heating)	Yellow
CLARITY (post autoclaving/heating)	Clear to slightly opalescent solution with slight precipitate

### QUALITY CONTROL TESTS : MICROBIOLOGICAL

#### CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 25-30°C for 24-48 hours.

Organism Description	Inoculum (CFU)	Growth
Azotobacter beijerinckii ATCC 12981	[50-100]	[Luxuriant]
Azotobacter nigricans ATCC 35009	[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.

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