

## CERTIFICATE OF ANALYSIS

**PRODUCT :** Dextrose tryptone broth

**PRODUCT CODE NO.:** B171

### QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

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

### QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	6.7+/-0.2
COLOR (post autoclaving/heating)	Purple
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

### QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 54-56°C for 48-72 hours

Organism Description	Inocum (CFU)	Growth	Colour of medium
Bacillus brevis ATCC8246	[50-100]	[good-luxuriant(with or without dextrose fermentation)]	[yellow]
Bacillus coagulans ATCC 8038	[50-100]	[good-luxuriant]	[yellow]
Bacillus starothermophilus ATCC 7953	[50-100]	[good-luxuriant]	[yellow]

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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