

## CERTIFICATE OF ANALYSIS

**PRODUCT :** Dubos broth base

**PRODUCT CODE NO.:** B176

### 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)	6.6+/-0.2
COLOR (post autoclaving/heating)	Light yellow
CLARITY (post autoclaving/heating)	clear solution

### QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed with added Albumin Glucose Supplement or sterile bovine albumin V or sterile serum after an incubation at 35-37°C for 2-6 weeks with 5-10% CO<sub>2</sub>.

Organism Description	Growth
Mycobacterium avium ATCC 25291	Luxuriant
Mycobacterium gordonae ATCC 14470	Luxuriant
Mycobacterium kansasii ATCC 12478	Luxuriant
Mycobacterium smegmatis ATCC 14468	Luxuriant
M. tuberculosis H37 Rv ATCC 25618	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.