

CERTIFICATE OF ANALYSIS

PRODUCT : SALINE NUTRIENT AGAR

PRODUCT CODE NO.: B1810

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

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

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	8.5+/-0.2
COLOR (post autoclaving/heating)	Cream to light amber
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35-37°C for 18-48 hours.

Organism Description	Inoculum(CFU)	Growth	Recovery
Escherichia coli ATCC 25922	50-100	good-luxuriant	>=70%
Vibrio parahaemolyticus ATCC 17802	50-100	good-luxuriant	>=70%
Vibrio cholerae ATCC 15748	50-100	good-luxuriant	>=70%
Enterobacter aerogenes ATCC 13048	50-100	good-luxuriant	>=70%

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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