

CERTIFICATE OF ANALYSIS

PRODUCT : Eijkman lactose broth

PRODUCT CODE NO.: B182

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)	6.8+/-0.2
COLOR (post autoclaving/heating)	Light yellow
CLARITY (post autoclaving/heating)	clear solution

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

Cultural characteristics observed after an incubation at 45.5 to 46°C for 24 - 48 hours.

Organism Description	INOCULUM (CFU)	GROWTH	GAS
Escherichia coli ATCC 25922	[50 - 100]	[Luxuriant]	[Positive Reaction]
Enterobacter aerogenes ATCC 13048	[50 - 100]	[Poor]	[Negative reaction]

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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