CERTIFICATE OF ANALYSIS

PRODUCT: Giolitti cantoni broth base

PRODUCT CODE NO.: B198

QUALITY CONTROL TESTS: DEHYDRATED MEDIUM

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

QUALITY CONTROL TESTS: REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	6.9+-0.2
COLOR (post autoclaving/heating)	Medium amber
CLARITY (post autoclaving/heating)	clear solution

QUALITY CONTROL TESTS: MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed with added 3.5% Potassium tellurite solution, after an incubation at 35-37°C for 24-48 hours.

Organism Description	Inoculum (CFU)	Growth	Tellurite reduction
Staphylococcus aureus ATCC 25923	50-100	good-luxuriant	positive,blackening at the bottom of the tubes or general blackening of the medium
Escherichia coli ATCC 25922	>=103	inhibited	-
Micrococcus luteus ATCC 10240	>=103	inhibited	-
Staphylococcus aureus ATCC 6538	50-100	good-luxuriant	positive,blackening at the bottom of the tubes or general blackening of the medium
Bacillus cereus ATCC 11778	>=103	inhibited	-
Pseudomonas aeruginosa ATCC 27853	>=10³	inhibited	-
Staphylococcus epidermidis ATCC 12228	50-100	poor-fair	variable reaction

This is to certify that this lot passes and it confirms to the above-mentioned tests and specifications. The information accurate, however, both the information and products are offered without warranty for any particulars use, other than literature. The results reported were obtained at the time of release.	given here is believed to be correct and that specified in the current Biomark
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