

BIOMARK LABORATORIES

CERTIFICATE OF ANALYSIS

PRODUCT : Lactobacilli agar,aoac

PRODUCT CODE NO.: B217

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)	Cream to medium 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
Enterococcus hirae ATCC 8043	50 - 100	Luxuriant
Lactobacillus casei ATCC 7469	50 - 100	Luxuriant
Lactobacillus leichmannii ATCC 7830	50 - 100	Luxuriant
Lactobacillus plantarum ATCC 8014	50 - 100	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.

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