

CERTIFICATE OF ANALYSIS

PRODUCT: Lactobacillus mrs broth (mrs broth)

PRODUCT CODE NO.: B219

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)	6.5+/-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 incubation at 35-37°C for 18-24 hours or longer. (With 5% CO₂)

Organism Description	Inoculum (CFU)	Growth	Recovery
Lactobacillus casei ATCC9595	50-100	Luxuriant	>=50%
Lactobacillus fermentum ATCC 9338	50-100	Luxuriant	>=50%
Lactobacillus leichmannii ATCC 7830	50-100	Luxuriant	>=50%
Lactobacillus plantarum ATCC 8014	50-100	Luxuriant	>=50%

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 particulars 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.

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