

CERTIFICATE OF ANALYSIS

PRODUCT :	Milk agar
PRODUCT CODE NO.:	B256

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

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

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	7.2+/-0.2
COLOR (post autoclaving/heating)	Cream to Light yellow
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
Bacillus subtilis ATCC 6633	[50-100]	[Good-luxuriant]	[>=70%]
Lactobacillus casei ATCC9595	[50-100]	[Good-luxuriant]	[>=70%]
Staphylococcus aureus ATCC 25923	[50-100]	[Good-luxuriant]	[>=70%]
Serratia marcescens ATCC8100	[50-100]	[Good-luxuriant]	[>=70%]
Pseudomonas aeruginosa ATCC 27853	[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.

This document has been produced electronically and is valid.