

CERTIFICATE OF ANALYSIS

<b>PRODUCT :</b> Mueller kauffman tetrathionate broth base
<b>PRODUCT CODE NO.:</b> B264

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

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

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES	
pH(post autoclaving/heating)	Self	
COLOR (post autoclaving/heating)	Light green with addition of brilliant green & Iodine	
CLARITY (post autoclaving/heating)	Opalescent with heavy white precipitate	

QUALITY CONTROL TESTS : MICROBIOLOGICAL  
CULTURAL RESPONSE:

Cultural characteristics observed, when subcultured on Soyabean Casein Digest Agar, after an incubation at 43°C for 18-24 hours with added iodine and brilliant green solution.

Organism Description	Inoculum (CFU)	Recovery	
Escherichia coli ATCC 25922	50-100	none-poor	
Proteus vulgaris ATCC 13315	50-100	none-poor	
Shigella flexneri ATCC 12022	$\geq 10^3$	inhibited	
Salmonella enteritidis ATCC 13076	50-100	excellent	
Salmonella paratyphi A ATCC 9150	50-100	excellent	
Salmonella paratyphi B ATCC 8759	50-100	excellent	
Salmonella typhi ATCC 6539	$\geq 10^3$	inhibited	
Salmonella typhimurium ATCC 14028	50-100	excellent	