

## CERTIFICATE OF ANALYSIS

**PRODUCT** :Nutrient broth

**PRODUCT CODE NO.:** B274

### 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)       | 7.4+/-0.2                      |
| COLOR (post autoclaving/heating)   | Cream to light amber           |
| CLARITY (post autoclaving/heating) | clear solution                 |

### QUALITY CONTROL TESTS : MICROBIOLOGICAL

#### CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35-37°C for 18-48 hours.

| Organism Description           | Inoculum | Growth         |
|--------------------------------|----------|----------------|
| Escherichia coli (25922)       | 50-100   | Good-luxuriant |
| Pseudomonas aeruginosa (27853) | 50-100   | Good-luxuriant |
| Staphylococcus aureus (25923)  | 50-100   | Good-luxuriant |
| Streptococcus pyogenes (19615) | 50-100   | Good-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 particulars use, other than that specified in the current Biomark literature. The results reported were obtained at the time of release.

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