

CERTIFICATE OF ANALYSIS

PRODUCT : Oat meal agar

PRODUCT CODE NO.: B278

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
OLOR	Cream to 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)	Brownish yellow
CLARITY (post autoclaving/heating)	Opaque .

QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 25-30°C for 18-48 hours.

Organism Description	Inoculum (CFU)	Growth	Recovery
Candida albicans (10231)	[50-100]	[Luxuriant]	[>=50%]
Aspergillus niger (16404)	[50-100]	[Luxuriant]	[-]
Saccharomyces cerevisiae (9763)	[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 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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