

CERTIFICATE OF ANALYSIS

PRODUCT : Perfringens agar base (t.s.c./s.f.p.)

PRODUCT CODE NO.:B282

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

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

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES	
pH(post autoclaving/heating)	7.6+/-0.2	
COLOR (post autoclaving/heating)	a)Basal medium- amber.b) With addition of egg yolk emulsion-Yellowish amber	
CLARITY (post autoclaving/heating)	a)Clear to slightly opalescent b)yellowish opaque	

QUALITY CONTROL TESTS : MICROBIOLOGICAL
CULTURAL RESPONSE:

Cultural characteristics observed under anaerobic condition with added TSC supplement (BF091) S.F.P. Supplement (BF090) /Clostridium perfringens supplement and Egg Yolk Emulsion (BF003), after an incubation at 35- 37°C for 18-24 hours.

Organism Description	Inoculum (CFU)	Growth	Recovery	Sulphite reduction	Lecithinase / Haloes	Fluorescence	
Clostridium perfringens ATCC 12924	50-100	luxuriant	>=50%	positive, blackening of medium	positive reaction, opaque zone around the colony	positive reaction	
Clostridium sordellii ATCC 9714	>=10 ³	inhibited	0%	-	-	-	

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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