

CERTIFICATE OF ANALYSIS

PRODUCT : Nutrient gelatin

PRODUCT CODE NO.: B296

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

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

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	6.8+/-0.2
COLOR (post autoclaving/heating)	Light yellow to light amber
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 1 to 7 days, (Incubated anaerobically for Cl.perfringens). (For gelatinase test, cool below 20°C)

Organism Description	Inoculum (CFU)	Growth	Gelatinase
Clostridium perfringens ATCC 12924	[50-100]	[Good-luxuriant]	[Positive Reaction]
Bacillus subtilis ATCC 6633	[50-100]	[Good-luxuriant]	[Positive Reaction]
Escherichia coli ATCC 25922	[50-100]	[Good-luxuriant]	[Negative Reaction]
Proteus vulgaris ATCC 13315	[50-100]	[Good-luxuriant]	[Positive Reaction]
Staphylococcus aureus ATCC 25923	[50-100]	[Good-luxuriant]	[Positive Reaction]

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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