

CERTIFICATE OF ANALYSIS

PRODUCT : Lactose broth

PRODUCT CODE NO.: B316

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)	6.9+/-0.2
COLOR (post autoclaving/heating)	Light to medium amber
CLARITY (post autoclaving/heating)	clear solution

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed after 18 - 48 hrs at 35-37°C.

Organism Description	INOCULUM (CFU)	GROWTH	GAS
Enterobacter aerogenes (13048)	50-100	luxuriant	positive reaction
Enterococcus faecalis (29212)	50-100	luxuriant	negative reaction
Escherichia coli (25922)	50-100	luxuriant	positive reaction
Pseudomonas aeruginosa (10145)	50-100	luxuriant	negative reaction
Pseudomonas aeruginosa (9027)	50-100	luxuriant	negative reaction
Escherichia coli (8739)	50-100	luxuriant	positive reaction
Escherichia coli NCTC 9002	50-100	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 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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