

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Tomato juice agar
PRODUCT CODE NO.: B336

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)	6.1+/-0.2
COLOR (post autoclaving/heating)	Light to medium amber
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35-37 oC for 40-48 hours.

Organism Description	Inoculum	Growth	Recovery
Lactobacillus acidophilus ATCC 4356	50-100	Luxuriant	>=70%
Lactobacillus casei ATCC 9595	50-100	Luxuriant	>=70%
Lactobacillus leichmannii ATCC 4797	50-100	Luxuriant	>=70%
Staphylococcus aureus ATCC25923	50-100	Luxuriant	>=70%