

BIOMARK LABORATORIES, INDIA

CERTIFICATE OF ANALYSIS

PRODUCT : Rogosa sl agar

PRODUCT CODE NO.: B379

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

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

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	5.4+/-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 in presence of in presence of 5% Carbon dioxide (CO₂) and 95% H₂ after an incubation at 35-37°C for 40-42 hours.

Organism Description	Inoculum (CFU)	Growth	Recovery
Lactobacillus casei ATCC 9595	[50-100]	[good-luxuriant]	[>=50%]
Lactobacillus fermentum ATCC 9338	[50-100]	[good-luxuriant]	[>=50%]
Lactobacillus leichmani ATCC 4797	[50-100]	[good-luxuriant]	[>=50%]
Lactobacillus plantarum ATCC 8014	[50-100]	[good-luxuriant]	[>=50%]
Staphylococcus aureus ATCC 25923	[50-100]	[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 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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