

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT :	Anaerobic tryptone soya agar
PRODUCT CODE NO.:	B404

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)	7.5+/-0.2
COLOR (post autoclaving/heating)	Cream to light amber
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed under anaerobic conditions after an incubation at 35-37°C for 48 hours.

Organism Description	Growth
Bacteroides fragilis ATCC 25285	[luxuriant]
Peptostreptococcus anaerobius ATCC 27337	[luxuriant]
Bacteroides melaninogenicus ATCC 25611	[luxuriant]