

CERTIFICATE OF ANALYSIS

PRODUCT : Meat extract broth

PRODUCT CODE NO.: B419

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)	7.2+/-0.2
COLOR (post autoclaving/heating)	Cream to yellow
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed after 24 - 48 hrs at 35-37°C.

Organism Description	INOCULUM(CFU)	GROWTH
Candida albicans (10231)	[50-100]	[luxuriant]
Escherichia coli (25922)	[50-100]	[luxuriant]
Pseudomonas aeruginosa (27853)	[50-100]	[luxuriant]
Salmonella typhi (6539)	[50-100]	[luxuriant]
Staphylacoccus aureus (25923)	[50-100]	[luxuriant]

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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