

**CERTIFICATE OF ANALYSIS**

QA/F/01 Rev no. 03

<b>PRODUCT :</b>	Bromo cresol purple broth (yeast fermentation broth)
<b>PRODUCT CODE NO.:</b>	B441

**QUALITY CONTROL TESTS : DEHYDRATED MEDIUM**

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

**QUALITY CONTROL TESTS : REHYDRATED MEDIUM**

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	7.0+/-0.2
COLOR (post autoclaving/heating)	Purple
CLARITY (post autoclaving/heating)	clear solution

**QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:**

Cultural characteristics observed after an incubation at 35-37°C for 18-24hours.

Organism Description	Inoculum	Growth	Acid production (with added dextrose)	Gas production (with added dextrose)
Escherichia coli.(ATCC25922)	[50 -100]	[Luxuriant]	[Positive reaction, yellow colour]	[Positive reaction]
Klebsiella pneumoniae (ATCC13883)	[50 -100]	[Luxuriant]	[Positive reaction, yellow colour]	[Positive reaction]
Enterobacter aerogenes(ATCC 13048)	[50 -100]	[Luxuriant]	[Positive reaction, yellow colour]	[Positive reaction]
Salmonella typhimureum(ATCC14028)	[50 -100]	[Luxuriant]	[Positive reaction, yellow colour]	[Positive reaction]
Shigella flexneri (ATCC 12022)	[50 -100]	[Luxuriant]	[Positive reaction, yellow colour]	[Negative reaction]