

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Dextrose tryptone agar

PRODUCT CODE NO.: B464

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)	6.7+/-0.2
COLOR (post autoclaving/heating)	Purple
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

QUALITY CONTROL TESTS : MICROBIOLOGICAL
CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 54-56°C for 36-48 hours

Organism Description	Inocum (CFU)	Growth	Colour of medium	Recovery
Bacillus brevis ATCC8246	[50-100]	[good-luxuriant(with or without dextrose fermentation)]	[yellow]	[50-70%]
Bacillus coagulans ATCC 8038	[50-100]	[good-luxuriant]	[yellow]	[50-70%]
Bacillus starothermophilus ATCC 7953	[50-100]	[good-luxuriant]	[yellow]	[50-70%]