

## CERTIFICATE OF ANALYSIS

PRODUCT : Pa broth

PRODUCT CODE NO.: B495

### QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

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

### QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	6.8+/-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 18-24 hours.

Organism Description	Inoculum (CFU)	Growth	Colour Of Medium
Escherichia coli ATCC 25922	[50-100]	[good-luxuriant]	[Yellow]
Enterobacter aerogenes ATCC 13048	[50-100]	[good-luxuriant]	[Light Yellow]
Enterococcus faecalis ATCC 29212	[>=10 <sup>3</sup> ]	[Inhibited]	[-]
Klebsiella pneumoniae ATCC 13883	[50-100]	[good-luxuriant]	[Yellow]
Salmonella Typhimurium ATCC 14028	[50-100]	[good-luxuriant]	[No change (purple)]

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 particular use, other than that specified in the current Biomark literature. The results reported were obtained at the time of release.

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