

**CERTIFICATE OF ANALYSIS**

QA/F/01 Rev no. 03

<b>PRODUCT :</b>	Egg yolk agar base
<b>PRODUCT CODE NO.:</b>	B511

**QUALITY CONTROL TESTS : DEHYDRATED MEDIUM**

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

**QUALITY CONTROL TESTS : REHYDRATED MEDIUM**

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH (post autoclaving/heating)	7.6+/-0.2
COLOR (post autoclaving/heating)	a) Basal medium-Cream.
CLARITY (post autoclaving/heating)	a) Clear to slightly opalescent.

**QUALITY CONTROL TESTS : MICROBIOLOGICAL**

**CULTURAL RESPONSE:**

Cultural characteristics observed with added Egg Yolk Emulsion after 48 -72 hrs. at 35-37°C in anaerobic condition. (\* Plates should be incubated for up to 7 days before regarding them as negative.)

Organism Description	Inoculum (CFU)	Growth	Recovery	Lecithinase	Lipase activity*	Proteolytic activity
Clostridium perfringens ATCC 12924	[50-100]	[good-luxuriant]	[>=50%]	[positive, opaque zone around the colony]	[negative, no iridescent sheen on colony surface and medium]	[negative, no clear zone surrounding colonies]
Fusobacterium necrophorum ATCC25286	[50-100]	[good-luxuriant]	[>=50%]	[Negative reaction]	[Positive, iridescent sheen on the colony surface and medium]	[negative, no clear zone surrounding colonies]
Clostridium sporogenes ATCC11437	[50-100]	[good-luxuriant]	[>=50%]	[Negative reaction]	[Positive, iridescent sheen on the colony surface and medium]	[positive, clear zone surrounding colonies]