

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT :	Glucose starch agar
PRODUCT CODE NO.:	B544

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Cream to beige
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)	Light amber
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35-37°C for 24-72 hours. Dextrose fermentation is detected using phenol red indicator

Organism Description	Inoculum (CFU)	Growth	Raffinose (72 hours)	Salicin (24 hours)
Clostridium perfringens ATCC12924	[50-100]	[Luxuriant]	[acid production yellow color]	[Negative reaction no color change or Red]
Clostridium paraperfringens	[50-100]	[Luxuriant]	[Negative reaction no color change or Red]	[acid and gas production yellow color and bubble formation]
Escherichia coli ATCC 25922	[50-100]	[Luxuriant]	[Negative reaction no color change or Red]	[Negative reaction no color change or Red]