

## CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

**PRODUCT :** Glucose yeast extract agar

**PRODUCT CODE NO.:** B548

## 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)       | self                           |
| COLOR (post autoclaving/heating)   | Cream to yellow                |
| 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 24-48 hours.

| Organism Description                | Inoculum(CFU) | Growth           | Recovery |
|-------------------------------------|---------------|------------------|----------|
| Lactobacillus acidophilus ATCC 4356 | 50 -100       | Good - Luxuriant | >=50%    |
| Lactobacillus bulgaricus ATCC 11842 | 50 -100       | Good - Luxuriant | >=50%    |
| Lactobacillus casei ATCC 9595       | 50 -100       | Good - Luxuriant | >=50%    |