

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT :	Lactic acid bacteria selective agar base
PRODUCT CODE NO.:	B574

QUALITY CONTROL TESTS: DEHYDRATED MEDIUM

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

QUALITY CONTROL TESTS: REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH (post autoclaving/heating)	5.4+/-0.2
COLOR (post autoclaving/heating)	Dark amber
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

QUALITY CONTROL TESTS: MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed under anaerobic condition, with added lactic supplement, after incubation at 25-30 °C for 18-48 hrs.

Organism Description	INOCULUM (CFU)	GROWTH	RECOVERY
Lactobacillus acidophilus(11506)	50-100	good-luxuriant	>=50%
Lactobacillus plantarum(8014)	50-100	good-luxuriant	>=50%
Lactobacillus fermentans(9338)	50-100	good-luxuriant	>=50%
Lactobacillus brevis(369)	50-100	good-luxuriant	>=50%
Lactobacillus buchneri (11307)	50-100	good-luxuriant	>=50%
Pediococcus acidilactis (8042)	50-100	none-poor	<=10%
Escherichia coli(25922)	>10 ³	inhibited	0%
Saccharomyces cerevisiae(9763)	>10 ³	inhibited	0%