

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Lactic agar

PRODUCT CODE NO.: B575

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

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

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	self
COLOR (post autoclaving/heating)	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 18-48 hours

Organism Description	Inoculum(CFU)	Growth	Recovery
Lactobacillus bulgaricus ATCC11842	[50-100]	[Good-Luxuriant]	[>=50%]
Lactobacillus casei ATCC 9595	[50-100]	[Good-Luxuriant]	[>=50%]
Lactobacillus lactis ATCC8000	[50-100]	[Good-Luxuriant]	[>=50%]
Streptococcus cremoris ATCC19257	[50-100]	[Good-Luxuriant]	[>=50%]
Streptococcus thermophilus ATCC14485	[50-100]	[Good-Luxuriant]	[>=50%]