

## CERTIFICATE OF ANALYSIS

**PRODUCT :** Liver meat agar

**PRODUCT CODE NO.:** B593

### QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Light yellow to light brown
APPEARANCE	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)	Brown
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

### QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed under anaerobic condition, after an incubation at 35-37°C for 18-48 hours.

Organism Description	Inoculum (CFU)	Growth	Recovery	H2S
Clostridium botulinum ATCC 25763	[50-100]	[luxuriant]	[>=50%]	[positive]
Bacteroides vulgatus ATCC 8482	[50-100]	[good-luxuriant]	[>=50%]	[negative]
Clostridium perfringens ATCC 12924	[50-100]	[luxuriant]	[>=50%]	[positive]
Clostridium tetani ATCC10779	[50-100]	[luxuriant]	[>=50%]	[positive]
Escherichia coli ATCC 25922	[50-100]	[luxuriant]	[>=50%]	[negative]
Proteus mirabilis ATCC 25933	[50-100]	[luxuriant]	[>=50%]	[negative or weakly positive]

This is to certify that this lot passes and it confirms to the above-mentioned tests and specifications. The information given here is believed to be correct and accurate, however, both the information and products are offered without warranty for any particular use, other than that specified in the current Biomark literature. The results reported were obtained at the time of release.

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