

# BIOMARK LABORATORIES, INDIA

## CERTIFICATE OF ANALYSIS

**PRODUCT:** Modified skim milk agar

**PRODUCT CODE NO.:** B620I

### 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)	7.0+/-0.2
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 for 24 -48 hours at 30°C & 6.5°C.

Organism Description	Inoculum (CFU)	Growth (30°C)	Recovery (30°C)	Growth (6.5°C)	Recovery (6.5°C)
Bacillus subtilis ATCC 6633 (00003*)	[50-100]	[Luxuriant]	[>=70%]	[Luxuriant]	[>=70%]
Clostridium perfringens ATCC 12924	[50-100]	[Luxuriant]	[>=70%]	[Luxuriant]	[>=70%]
Escherichia coli ATCC 25922	[50-100]	[Luxuriant]	[>=70%]	[Luxuriant]	[>=70%]
Lactobacillus casei ATCC 9595	[50-100]	[Luxuriant]	[>=70%]	[Inhibited]	[0%]
Pseudomonas aeruginosa ATCC 27853	[50-100]	[Luxuriant]	[>=70%]	[Inhibited]	[0%]
Staphylococcus aureus 25923	[50-100]	[Luxuriant]	[>=70%]	[Inhibited]	[0%]

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 particulars use, other than that specified in the current Biomark literature. The results reported were obtained at the time of release.

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