

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Milk salt agar base

PRODUCT CODE NO.: B622

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

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

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	7.4+/-0.2
COLOR (post autoclaving/heating)	Cream to yellow
CLARITY (post autoclaving/heating)	Opaque after addition of 10%v/v sterile milk

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
Escherichia coli ATCC 25922	$\geq 10^3$	Inhibited	0%
Staphylococcus aureus ATCC 25923	50 - 100	Good - Luxuriant	$\geq 50\%$