

CERTIFICATE OF ANALYSIS

PRODUCT :	Mueller hinton agar no.2
PRODUCT CODE NO.:	B639

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)	7.3+/-0.2
COLOR (post autoclaving/heating)	Light amber
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 - 24 hours.

Organism Description	Inoculum(CFU)	Growth	Recovery
Escherichia coli ATCC25922	50-100	Luxuriant	>=70%
Haemophilus influenza ATCC 49247	50-100	Good-luxuriant(on Mueller Hinton Chocolate Agar)	>=70%
Neisseria gonorrhoeae ATCC 49226	50-100	Luxuriant	>=70%
Pseudomonas aeruginosa ATCC 27853	50-100	Luxuriant	>=70%
Staphylococcus aureus ATCC 25923	50-100	luxuriant	>=70%
Enterococcus faecalis ATCC 29212	50-100	luxuriant	>=70%
Streptococcus pneumonia ATCC 6305	50-100	luxuriant	>=70%

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.

This document has been produced electronically and is valid.

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