

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT :	Glucose yeast extract agar
PRODUCT CODE NO.:	B548

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

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

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	self
COLOR (post autoclaving/heating)	Cream to 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 24-48 hours.

Organism Description	Inoculum(CFU)	Growth	Recovery
Lactobacillus acidophilus ATCC 4356	50 -100	Good - Luxuriant	>=50%
Lactobacillus bulgaricus ATCC 11842	50 -100	Good - Luxuriant	>=50%
Lactobacillus casei ATCC 9595	50 -100	Good - Luxuriant	>=50%