

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT :	Peptone yeast dextrose agar (cantino)
PRODUCT CODE NO.:	B667

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)	6.8+/-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 at 25-30°C for up to 8 days.

Organism Description	Growth
Blastocladiella emersoni ATCC 22665	Luxuriant
Candida albicans ATCC 10231	Luxuriant
Eikenella corrodens ATCC 23834	Luxuriant
Saccharomyces cerevisiae ATCC 9763	Luxuriant