

BIOMARK LABORATORIES, INDIA

CERTIFICATE OF ANALYSIS

PRODUCT : Luria bertani broth,miller

PRODUCT CODE NO.: B699

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) | 7.5+/-0.2 |
| COLOR (post autoclaving/heating) | Yellow to amber |
| CLARITY (post autoclaving/heating) | Clear |

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35-37°C for 18-24 hours.

| Organism Description | Inoculum | Growth |
|---|----------|-------------|
| Escherichia coli (ATCC23724) | [50-100] | [Luxuriant] |
| Escherichia coli (ATCC25922) | [50-100] | [Luxuriant] |
| Escherichia coli DH5 alpha MTCC 1652 | [50-100] | [Luxuriant] |

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.

This document has been produced electronically and is valid.

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