

BIOMARK LABORATORIES, INDIA

CERTIFICATE OF ANALYSIS

PRODUCT : Skim milk

PRODUCT CODE NO.: B723

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	White to offwhite
APPEARANCE	Homogenous free flowing powder

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	7.0+/-0.2
COLOR (post autoclaving/heating)	Cream to offwhite
CLARITY (post autoclaving/heating)	Opaque.

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	Proteolytic activity
Bacillus subtilis ATCC 6633	[50-100]	[good-luxuriant]	[positive reaction]
Escherichia coli ATCC 25922	[50-100]	[good-luxuriant]	[negative reaction]
Enterococcus faecalis ATCC29212	[50-100]	[luxuriant]	[negative reaction]
Proteus mirabilis ATCC 25933	[50-100]	[luxuriant]	[positive reaction]
Proteus vulgaris ATCC 13315	[50-100]	[luxuriant]	[positive reaction]
Pseudomonas aeruginosa ATCC 27853	[50-100]	[luxuriant]	[positive reaction]
Serratia marcescens ATCC 8100	[50-100]	[luxuriant]	[positive reaction]
Clostridium perfringens ATCC 12924	[50-100]	[luxuriant]	[positive reaction]

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.

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