

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT :	Skim milk agar
PRODUCT CODE NO.:	B724

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)	7.0+/-0.2
COLOR (post autoclaving/heating)	Cream to off white
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	Recovery	Proteolytic activity
Bacillus subtilis ATCC 6633	50-100	good-luxuriant	>=70%	positive reaction, clear zone surrounding colonies
Enterococcus faecalis ATCC 29212	50-100	luxuriant	>=70%	negative reaction, no clear zone surrounding colonies
Escherichia coli ATCC 25922	50-100	good-luxuriant	>=70%	negative reaction, no clear zone surrounding colonies
Proteus mirabilis ATCC 25933	50-100	luxuriant	>=70%	positive reaction, clear zone surrounding colonies
Pseudomona aeruginosa ATCC 27853	50-100	luxuriant	>=70%	positive reaction, clear zone surrounding colonies
Serratia marcescens ATCC8100	50-100	luxuriant	>=70%	negative reaction, no clear zone surrounding