

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Standard methods caseinate agar

PRODUCT CODE NO.: B737

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Yellow
Appearance	Homogenous free flowing powder

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	self
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 35-37°C for 18- 24 hours.

Organism Description	Inoculum (CFU)	Growth	Proteolytic activity
Bacillus cereus ATCC 11778	[50-100]	[Luxuriant]	[Positive,opaque or clear zones around the colony]
Pseudomonas aeruginosa ATCC 27853	[50-100]	[Luxuriant]	[Positive, opaque or clear zones around the colony]
Escherichia coli ATCC 25922	[50-100]	[Luxuriant]	[Negative,no opaque or clear zones around the colony]