

## CERTIFICATE OF ANALYSIS

**PRODUCT :** Starch agar

**PRODUCT CODE NO.:** B745

### 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)	7.4+/-0.2
COLOR (post autoclaving/heating)	Light to medium 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 18-48 hours. (\* - on addition of Iodine solution)

Organism Description	Inoculum (CFU)	Growth
Bacillus subtilis ATCC 6633	[50-100]	[Luxuriant]
Escherichia coli ATCC 25922	[50-100]	[Luxuriant]
Staphylococcus aureus ATCC 25923	[50-100]	[Luxuriant]
Streptococcus pyogenes ATCC 19615	[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 particular 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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