

BIOMARK LABORATORIES, INDIA

CERTIFICATE OF ANALYSIS

PRODUCT : Starch casein agar

PRODUCT CODE NO.: B746

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Off white to yellow
APPEARANCE	Homogenous free flowing powder

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	7.2+-0.2
COLOR (post autoclaving/heating)	Light amber
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.

Organism Description	Inoculum (CFU)	Growth	Recovery
Streptococcus limosus ATCC 19778	[50-100]	[luxuriant]	[>=50%]
Streptomyces praecox ATCC 3374	[50-100]	[luxuriant]	[>=50%]
Vibrio cholerae ATCC 15748	[50-100]	[good-luxuriant]	[>=50%]

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.

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