

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Sucrose agar for brewery isolates

PRODUCT CODE NO.: B754

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)	Self
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	Growth
Leuconostoc dextranicum	Good - Luxuriant
Leuconostoc mesenteroides	Good - Luxuriant