

ERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT :	Mac conkey broth purple (double strength)
PRODUCT CODE NO.:	B759

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Cream to purplish cream
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)	Purple
CLARITY (post autoclaving/heating)	clear solution

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	Acid production	Gas production
Enterobacter aerogenes ATCC 13048	50-100	luxuriant	positive reaction, yellow colour	positive reaction
Escheichia coli ATCC 25922	50-100	luxuriant	positive reaction, yellow colour	positive reaction
Salmonella cholerasuis ATCC 12011	50-100	fair-good	negative reaction	negative reaction
Staphylococcus aureus ATCC 25923	$\geq 10^3$	inhibited	-	-
Escherichia coli ATCC 8739	50-100	luxuriant	positive reaction, yellow colour	positive reaction
Escherichia coli NCTC 9002	50-100	luxuriant	positive reaction, yellow colour	positive reaction
Staphylococcus aureus ATCC 6538	$\geq 10^3$	inhibited	-	-
Staphylococcus aureus NCIMB 9518	$\geq 10^3$	inhibited	-	-