

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

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|--------------------------|------------------------------------|
| PRODUCT : | Mac conkey broth (double strength) |
| PRODUCT CODE NO.: | B763 |

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

| PARAMETERS | SPECIFICATIONS/STANDARD VALUES |
|-------------------|--------------------------------|
| COLOR | Cream to Pinkish 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) | Red |
| 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 | Gas |
|-----------------------------------|----------------------|-------------|---------------------|---------------------|
| Staphylococcus aureus ATCC 25923 | [>=10 ³] | [inhibited] | [-] | [-] |
| Escherichia coli ATCC 25922 | [50-100] | [luxuriant] | [positive reaction] | [positive reaction] |
| Enterobacter aerogenes ATCC13048 | [50-100] | [luxuriant] | [positive reaction] | [positive reaction] |
| Salmonella cholerasuis ATCC 12011 | [50-100] | [fair-good] | [positive reaction] | [negative reaction] |