

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Asparagine broth
PRODUCT CODE NO.: B842

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Light yellow to light amber
APPEARANCE	Homogenous free flowing powder

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	6.8+/-0.2
COLOR (post autoclaving/heating)	Light amber to light yellow
CLARITY (post autoclaving/heating)	clear solution with brownish precipitate

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed with added glycerol , after an incubation at 35-37°C for1 week.

Organism Description	Inoculum (CFU)	Growth
Coccidioides immitis	[50-100]	[luxuriant]
Histoplasma capsulatum ATCC 10230	[50-100]	[luxuriant]