

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Luria broth

PRODUCT CODE NO.:B882

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

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

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES	
pH(post autoclaving/heating)	7.0+/-0.2	
COLOR (post autoclaving/heating)	Yellow to 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 18-24 hours.

Organism Description	Inoculum	Growth	
Escherichia coli ATCC 23724	50-100	Luxuriant	
Escherichia coli ATCC 25922	50-100	Luxuriant	
Escherichia coli DH5 alpha MTCC 1652	50-100	Luxuriant	