

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT :	Liquid broth
PRODUCT CODE NO.:	B895

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)	7.2+/-0.2
COLOR (post autoclaving/heating)	Cream to light amber
CLARITY (post autoclaving/heating)	clear solution

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35-37°C for 24-48 hours.

Organism Description	Inoculum	Growth
Escherichia coli ATCC 25922	50 - 100	Luxuriant
Salmonella Typhi ATCC 6539	50 - 100	Luxuriant
Staphylococcus aureus ATCC 25923	50 - 100	Luxuriant
Streptococcus pyogenes ATCC 19615	50 - 100	Good - Luxuriant