

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

REPORT NO.:	0621/0218
PRODUCT :	Apt agar
PRODUCT CODE NO.:	B907
UNIT PACK :	500 Gm.

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)	6.7+/-0.2
COLOR (post autoclaving/heating)	Yellow
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 (CFU)	Growth	Recovery
Lactobacillus acidophilus ATCC 4356	[50-100]	[good-luxuriant]	[>=50%]
Lactobacillus viridescens ATCC 12706	[50-100]	[good-luxuriant]	[>=50%]
Lactobacillus mesenteroides ATCC 12291	[50-100]	[good-luxuriant]	[>=50%]
Lactobacillus casei ATCC 9595	[50-100]	[good-luxuriant]	[>=50%]
Lactobacillus plantarum ATCC 8014	[50-100]	[good-luxuriant]	[>=50%]