

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Asparagine proline broth
PRODUCT CODE NO.: B933

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	White to off white
APPEARANCE	Homogenous free flowing powder

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	Self
COLOR (post autoclaving/heating)	Colourless
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 (CFU)	Growth
Escherichia coli ATCC 25922	[50-100]	[none to poor]
Pseudomonas aeruginosa ATCC 27853	[50-100]	[luxuriant with greenish yellow pigment]