

**CERTIFICATE OF ANALYSIS**

QA/F/01 Rev no. 03

<b>PRODUCT :</b> Bacillus cereus agar base
<b>PRODUCT CODE NO.:</b> B938

**QUALITY CONTROL TESTS : DEHYDRATED MEDIUM**

PARAMETERS	STANDARD VALUES	
COLOR	Greenish cream to Greenish yellow	
APPEARANCE	Homogenous free flowing powder	

**QUALITY CONTROL TESTS : REHYDRATED MEDIUM**

PARAMETERS	STANDARD VALUES	
pH(post autoclaving/heating)	7.2+/-0.2	
COLOR (post autoclaving/heating)	a)Basal medium-green b)After addition of 5% egg yolk emulsion- Yellowish green)	
CLARITY (post autoclaving/heating)	Opaque	

**QUALITY CONTROL TESTS : MICROBIOLOGICAL**

**CULTURAL RESPONSE:**

Cultural characters observed after an incubation at 35-37 °c for 24-48 hours with added Polymyxin B Selective Supplement & Egg yolk emulsion

Organism Description	Inoculum (CFU)	Growth	Recovery	Colour of colony	Egg Yolk Reaction	
Bacillus cereus (10876)	50-100	good-luxuriant	>=50%	blue	positive, precipitation	
Escherichia coli (25922)	>=10x3	inhibited	0%	-	-	
Proteus vulgaris (13315 )	50-100	good-luxuriant	>=50%	green	negative	
Serratia marcescens (8100)	50-100	good-luxuriant	>=50%	yellow to light pink (pigment producton is enhanced by incubation at 25-30 C)	negative	
Staphylococcus aureus (25923)	50-100	good-luxuriant	>=50%	yellow	positive, clearing	