

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

<b>PRODUCT :</b>	EE broth, mossel
<b>PRODUCT CODE NO.:</b>	B944I

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
<b>COLOR</b>	Greenish yellow
<b>APPEARANCE</b>	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)	Green
CLARITY (post autoclaving/heating)	clear to slightly opalescent without significant precipitate

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35-37°C for 20-24 hours.

Organism Description	Inoculum (CFU)	Growth	Acid
Escherichia coli ATCC 25922	50-100	luxuriant	positive reaction, yellow colour
Enterobacter aerogenes ATCC 13048	50-100	luxuriant	positive reaction, yellow colour
Proteus mirabilis ATCC 25933	50-100	luxuriant	positive reaction, yellow colour
Salmonella enteritidis ATCC 13076	50-100	luxuriant	variable reaction
Shigella boydii ATCC 12030	50-100	luxuriant	negative reaction, no colour change
Staphylococcus aureus ATCC 25923	>=10 <sup>3</sup>	inhibited	-