

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

<b>PRODUCT:</b>	Bushnell and Haas Broth
<b>PRODUCT CODE NO.:</b>	B957

QUALITY CONTROL TESTS: DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
<b>COLOR</b>	Cream to yellow
<b>APPEARANCE</b>	Homogenous free flowing powder

QUALITY CONTROL TESTS: REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	7.0+/-0.2
COLOR (post autoclaving/heating)	Cream to medium amber
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

QUALITY CONTROL TESTS: MICROBIOLOGICAL

**CULTURAL RESPONSE:**

Cultural characteristics observed after incubation at 35-37°C for one week.

Organism Description	Inoculum (CFU)	Growth (Plain)	Growth with minerals
Pseudomonas aeruginosa ATCC (27857)	50-100	Poor	Good - Luxuriant
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