

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT :	Chocolate agar base
PRODUCT CODE NO.:	B980

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Cream
APPEARANCE	Homogenous free flowing powder

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	7.3+/-0.2
COLOR (post autoclaving/heating)	a)Basal medium-Light yellow. b)With addition of Haemoglobin-Chocolate brown.
CLARITY (post autoclaving/heating)	a) Slightly opalescent .b)Opaque

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed with added 2% haemoglobin solution , Yeast autolysate Supplement or Vitamino Growth Supplement, after an incubation at 35-37° for 40-48 hours.

Organism Description	Inoculum(CFU)	Growth	Recovery
Neisseria gonorrhoeae ATCC 19424	[50-100]	[luxuriant]	[>=70%]
Neisseria meningitidis ATCC 13093	[50-100]	[luxuriant]	[>=70%]
Streptococcus pyogenes ATCC 19615	[50-100]	[luxuriant]	[>=70%]
Haemophilus influenzae ATCC 19418	[50-100]	[luxuriant]	[>=70%]
Streptococcus pneumoniae ATCC 6303	[50-100]	[luxuriant]	[>=70%]