

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Chlorella broth

PRODUCT CODE NO.:B982

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

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

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES	
pH(post autoclaving/heating)	4.5+/-0.2	
COLOR (post autoclaving/heating)	Light amber	
CLARITY (post autoclaving/heating)	Clear to slightly opalescent	

QUALITY CONTROL TESTS : MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed in presence of light after an incubation at 25-27°C for 7days.

Organism Description	Growth	
Chlorella vulgaris(ATCC 9765)	good - luxuriant	
Euglena gracilis(ATCC12716)	good- luxuriant	