

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT :	Lactose sulphite broth base
PRODUCT CODE NO.:	B991

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

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

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	7.1+/-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 after an incubation at 46 +/- 0.5°C for 24-48 hours.

Organism Description	Inoculum (CFU)	Growth	H2S	Gas
Clostridium perfringens ATCC 12924	[50-100]	[luxuriant]	[positive reaction, blackening of medium]	[positive reaction]
Clostridium perfringens NCIMB 6125	[50-100]	[luxuriant]	[positive reaction, blackening of medium]	[positive reaction]
Clostridium perfringens NCTC 8237	[50-100]	[luxuriant]	[positive reaction, blackening of medium]	[positive reaction]
Clostridium sporogenes ATCC 19404	[50-100]	[luxuriant]	[negative reaction, no blackening of medium]	[positive reaction]
Clostridium sporogenes ATCC 11437	[50-100]	[luxuriant]	[negative reaction, no blackening of medium]	[positive reaction]
Clostridium sporogenes NCTC 532	[50-100]	[luxuriant]	[negative reaction, no blackening of medium]	[positive reaction]
Clostridium sporogenes CIP 79.3	[50-100]	[luxuriant]	[negative reaction, no blackening of medium]	[positive reaction]
Clostridium perfringens ATCC 13124	[50-100]	[luxuriant]	[positive reaction, blackening of medium]	[positive reaction]

