

CERTIFICATE OF ANALYSIS

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| <p>PRODUCT: Dulcitol</p> <p>PRODUCT CODE NO.: BDD005</p> |
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QUALITY CONTROL: PHYSICAL

| PARAMETERS | SPECIFICATIONS/ STANDARD VALUES | |
|-------------------|---|--|
| APPEARANCE | Filter paper discs of 6mm diameter with Du printed on discs | |

QUALITY CONTROL: MICROBIOLOGICAL

The carbohydrate fermentation reaction observed after 18-48 hours incubation at 35-37°C with Adonitol discs tested using Phenol Red Broth Base (B284)

| ORGANISM DESCRIPTION (ATCC) | GROWTH | TESTS | |
|------------------------------------|---------------|--------------|------------|
| | | ACID | GAS |
| Citrobacter freundii (8090) | Luxuriant | - | - |
| Enterobacter aerogenes (13048) | Luxuriant | - | - |
| Escherichia coli (25922) | Luxuriant | - | - |
| Klebsiella pneumoniae (13883) | Luxuriant | - | - |
| Proteus vulgaris (13315) | Luxuriant | - | - |
| Salmonella typhimurium (14028) | Luxuriant | + | + |
| Salmonella typhi (6539) | Luxuriant | - | - |
| Serratia marcescens (8100) | Luxuriant | - | - |
| Shigella flexneri (12022) | Luxuriant | - | - |

Keys:

+ = positive reaction, yellow colour

- = negative reaction, no colour change or red.