

**CERTIFICATE OF ANALYSIS**

<p><b>PRODUCT: Lactose</b></p> <p><b>PRODUCT CODE NO.: BDD010</b></p>
---

**QUALITY CONTROL: PHYSICAL**

PARAMETERS	SPECIFICATIONS/ STANDARD VALUES	
<b>APPEARANCE</b>	Filter paper discs of 6mm diameter with La 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.