

CERTIFICATE OF ANALYSIS

<p>PRODUCT: Maltose</p> <p>PRODUCT CODE NO.: BDD011</p>

QUALITY CONTROL: PHYSICAL

PARAMETERS	SPECIFICATIONS/ STANDARD VALUES	
APPEARANCE	Filter paper discs of 6mm diameter with Ma 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.