

**CERTIFICATE OF ANALYSIS**

QA/F/01 Rev No. 03

<b>PRODUCT :</b>	Egg yolk emulsion 50%
<b>PRODUCT CODE NO:</b>	BF147

**QUALITY CONTROL:**

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
Colour	Cream to Yellow
Appearance	Liquid
Clarity	Opaque

**QUALITY CONTROL : MICROBIOLOGICAL**

**CULTURAL RESPONSE:**

Cultural characteristics observed after (18-40) hours at (32)°C when added to PHENOL RED EGG YOLK POLYMYXIN AGAR BASE (MYP AGAR BASE) (B672) along with supplement.

Orgm Desc	Inoculum (CFU)	Growth	Recovery	Colour of colony	Lecithinase activity
Bacillus cereus ATCC10876	50-100	luxuriant	>=50%	red	positive, opaque zone around the colony
Bacillus subtilis ATCC 6633	50-100	luxuriant	>=50%	yellow	negative
Escherichia coli ATCC 25922	50-100	none-poor	<=10%	-	-
Proteus mirabilis ATCC 25933	50-100	luxuriant	>=50%	red	negative
Pseudomonas aeruginosa ATCC 27853	50-100	none-poor	<=10%	-	-
Staphylococcus aureus ATCC 25923	50-100	luxuriant	>=50%	yellow	positive, opaque zone around the colony