

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

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| PRODUCT : | Ee broth, mossel |
| PRODUCT CODE NO.: | BH1173 |

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

| PARAMETERS | SPECIFICATIONS/STANDARD VALUES |
|-------------------|---------------------------------|
| COLOR | Light yellow to greenish yellow |
| APPEARANCE | Homogenous free flowing powder |

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

| PARAMETERS | SPECIFICATIONS/STANDARD VALUES |
|------------------------------------|--------------------------------|
| pH(post autoclaving/heating) | 7.2+/-0.2 |
| COLOR (post autoclaving/heating) | Green to Emerald green |
| CLARITY (post autoclaving/heating) | clear solution |

QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed after incubation at 30-35 °C for 24-48 hours.

| Organism Description | Inoculum (CFU) | Growth | Acid | Incubation temperature | Incubation period |
|-----------------------------------|-------------------|-----------|----------------------------------|------------------------|-------------------|
| Escherichia coli ATCC 25922 | 50-100 | Luxuriant | Positive reaction,yellow colour | 30 -35 °C | 24-48 hours |
| Escherichia coli NCTC 9002 | 50-100 | Luxuriant | Positive reaction,yellow colour | 30 -35 °C | 24-48 hours |
| Pseudomonas aeruginosa ATCC 27853 | 50-100 | Luxuriant | - | 30 -35 °C | 24-48 hours |
| Enterobacter aerogenes ATCC 13048 | 50-100 | Luxuriant | Positive reaction,yellow colour | 30 -35 °C | 24-48 hours |
| Proteus mirabilis ATCC 25933 | 50-100 | Luxuriant | Positive reaction,yellow colour | 30 -35 °C | 24-48 hours |
| Salmonella Enteritidis ATCC 13076 | 50-100 | Luxuriant | Positive reaction, yellow colour | 30 -35 °C | 24-48 hours |
| Shigella boydii ATCC 12030 | 50-100 | Luxuriant | Negative reaction | 30 -35 °C | 24-48 hours |
| Staphylococcus aureus ATCC 25923 | >=10 ³ | Inhibited | - | 30 -35 °C | 24-48 hours |