

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT : Rappaport vassiliadis soyabean meal broth

PRODUCT CODE NO.: BH1252

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Pale greenish yellow
APPEARANCE	Homogenous free flowing powder

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	5.2+/-0.2
COLOR (post autoclaving/heating)	Greenish blue
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

QUALITY CONTROL TESTS : MICROBIOLOGICAL**CULTURAL RESPONSE:**

Cultural characteristics observed after an incubation 42+/-1 °c for 24-48 in broth & 35-37 °c in BGA for 18-24 hours for following temperature.

Organism Description	Inoculum (CFU)	Growth	Recovery
Escherichia coli (ATCC25922)	[50-100]	[Fair]	[10-20%]
Salmonella paratyphi(ATCC8759)	[50-100]	[Good]	[40-50%]
Salmonella typhi(ATCC6539)	[50-100]	[Fair-Good]	[30-40%]
Salmonella typhimureum(ATCC14028)	[50-100]	[Good-Luxuriant]	[>=50%]