BIOMARK LABORATORIES, INDIA

CERTIFICATE OF ANALYSIS

PRODUCT: Sabouraud dextrose agar

PRODUCT CODE NO.: BH1273

QUALITY CONTROL TESTS: DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES	
COLOR	Cream to light yellow	
APPEARANCE	Homogenous free flowing powder	

QUALITY CONTROL TESTS: REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	5.6+/-0.2
COLOR (post autoclaving/heating)	Cream to light amber
CLARITY (post autoclaving/heating)	Clear to slightly opalescent

QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed after 48 - 72 hrs. at 30°C.

Organism Description	Inoculum (CFU)	Growth
Candida albicans ATCC 10231	[50-100]	[Luxuriant (white colonies)]
*Aspergillus brasiliensis ATCC 16404	[50-100]	[luxuriant]
Saccharomyces cerevisiae ATCC 9763	[50-100]	[luxuriant]
Escherichia coli ATCC 25922	[50-100]	[good(inhibited on media with low pH)]
Trichophyton rubrum ATCC 28191	[50-100]	[good]
Lactobacillus casei ATCC 334	[50-100]	[luxuriant]

This is to certify that this lot passes and it confirms to the above-mentioned tests and specifications. The information given here is believed to be correct and accurate, however, both the information and products are offered without warranty for any particulars use, other than that specified in the current Biomark literature. The results reported were obtained at the time of release.

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