

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

PRODUCT :	Mac conkey broth purple
PRODUCT CODE NO.:	BH760

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Cream to yellow with green tinge
APPEARANCE	Homogenous free flowing powder

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	7.3+/-0.2
COLOR (post autoclaving/heating)	purple
CLARITY (post autoclaving/heating)	Clear solution

QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 30-35°C for 18-48 hours.

Organism Description	Inoculum	Growth	Acid	Gas	Incubation temperature	Incubation period
Escherichia coli ATCC 25922	50-100	luxuriant	Positive reaction	Positive reaction	30 -35 °C	18 -24 hrs
Escherichia coli NCTC 9002	50-100	luxuriant	Positive reaction	Positive reaction	30 -35 °C	18 -24 hrs
Enterobacter aerogenes ATCC 13048	50-100	luxuriant	Positive reaction	Positive reaction	30 -35 °C	18 -24 hrs
Salmonella Choleraesuis ATCC 12011	50-100	fair-good	negative reaction	negative reaction	30 -35 °C	18 -24 hrs
Staphylococcus aureus ATCC 25923	>=10 ³	inhibited	-	-	30 -35 °C	>=48 hrs