

CERTIFICATE OF ANALYSIS

QA/F/01 Rev no. 03

REPORT NO.:	
PRODUCT :	Hugh leifson medium
PRODUCT CODE NO.:	BW1066

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Cream to bluish green
APPEARANCE	Homogenous free flowing powder

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	7.1 ± 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 incubation at (Drop down) for (Drop down) hours.

Organism Description	Inoculum(CFU)	Motility	Aerobic fermentation	Anaerobic fermentation
Enterobacter aerogenes ATCC13048	[50-100]	[Positive growth away from stabline causing turbidity]	[Acid (yellow) , gas production,Positive]	[Acid (yellow) , gas production, Positive]
Escherichia coli (25922)	[50-100]	[Positive growth away from stabline causing turbidity]	[Acid (yellow) , gas production,Positive]	[Acid (yellow) , gas production ,Positive]
Pseudomonas aeruginosa ATCC27853	[50-100]	[Positive growth away from stabline causing turbidity]	[Acid (yellow) , gas production,Positive]	[Unchanged (green) or alkaline(blue)n negative reaction]
Salmonella typhi ATCC6539	[50-100]	[Positive growth away from stabline causing turbidity]	[Acid (yellow) , gas production,Positive]	[Acid (yellow) , gas production, Positive]