

BIOMARK LABORATORIES, INDIA

CERTIFICATE OF ANALYSIS

PRODUCT: Cooked Meat Medium

PRODUCT CODE NO: LM004-50

QUALITY CONTROL TESTS: DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOUR	Medium amber coloured supernatant over insoluble granules
APPEARANCE	Sterile clear Cooked Meat Medium in vials
STERILITY TEST (AFTER 48 HOURS)	Sterile

QUALITY CONTROL TESTS: MICROBIOLOGICAL

CULTURAL RESPONSE:

Cultural characteristics observed after incubation at 35-37°C for 40-48 hours under anaerobic conditions

Organism Description	Inoculum(CFU)	Growth (Under Anaerobic Conditions)	Growth (Under Aerobic Conditions)
Streptococcus pneumoniae 6303	[50-100]	[-]	[Luxuriant]
Enterococcus faecalis 29212	[50-100]	[-]	[Luxuriant]
Clostridium botulinum 25763	[50-100]	[Luxuriant]	[-]
Clostridium perfringens 12924	[50-100]	[Luxuriant]	[-]
Clostridium sporogenes 11437	[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 particular use, other than that specified in the current Biomark literature. The results reported were obtained at the time of release.

This document has been produced electronically and is valid.

Address:- S.NO.135/1, DALVI WADI, NEAR NANDED PHATA, SINHAGAD ROAD, DHAIRI, PUNE-411041, INDIA.

Email ID:- biomarklabs@gmail.com / biomarkmktg@gmail.com, **Website:-** www.biomarklabs.com

Rev: January 2026