

## CERTIFICATE OF ANALYSIS

**PRODUCT :** Litmus milk

**PRODUCT CODE NO.:** B225

### QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Light purple
APPEARANCE	Homogenous free flowing powder may have slight particles

### QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	6.8+/-0.2
COLOR (post autoclaving/heating)	Light purple
CLARITY (post autoclaving/heating)	Opaque

### QUALITY CONTROL TESTS : MICROBIOLOGICAL

#### CULTURAL RESPONSE:

Cultural characteristics observed upto 14 days at 35-37°C. and reactions recorded at various intervals during the incubation

Organism Description	Growth	Reaction
Lactobacillus acidophilus ATCC13124	[luxuriant]	[Acid clot (pink )]
Clostridium perfringens ATCC 13524	[luxuriant]	[Stormy fermentation (gas)]
Pseudomonas aeruginosa ATCC27853	[luxuriant]	[Peptonization (clearing)]

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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