



## CERTIFICATE OF ANALYSIS, QUALITY AND CONFORMITY

|   |                                 |
|---|---------------------------------|
| <b>Product Name: Potato Dextrose Broth</b>        |                                 |
| <b>Product Code: DM216</b>                        | <b>Expiry Date : 11/04/2023</b> |
| <b>Lot Number: 01950418</b>                       | <b>Release Date: 11/04/2018</b> |
| <b>Analytical Report Number: QAD/AR-18/04-325</b> | <b>Page No: 1 of 2</b>          |

| <b>DEHYDRATED MEDIUM</b>                |  |  |                |
|---|--|--|----------------|
| <b>TEST CONDUCTED</b>                   | <b>SPECIFICATION</b>                                 | <b>OBSERVATIONS</b>                                  | <b>REMARKS</b> |
| Color                                   | Off-white to yellow colored                          | Off-white to yellow colored                          | Complies       |
| Consistency                             | Homogenous, free flowing powder                      | Homogenous, free flowing powder                      | Complies       |
| <b>PREPARED MEDIUM</b>                  |  |  |                |
| <b>TEST CONDUCTED</b>                   | <b>SPECIFICATION</b>                                 | <b>OBSERVATIONS</b>                                  | <b>REMARKS</b> |
| Color of medium                         | Off-white to yellow colored                          | Off-white to yellow colored                          | Complies       |
| Clarity of medium (After sterilization) | Pale Yellow colored clear to slightly hazy solution. | Pale Yellow colored clear to slightly hazy solution. | Complies       |
| pH (After sterilization)                | pH 4.9-5.3 at 25°C                                   | 5.1  | Complies       |
| Gel strength                            | Not Applicable                                       | Not Applicable                                       | Complies       |

**CULTURAL PARAMETERS:** Cultural characteristics observed after incubation at 35-37°C for 18-24 hours.

| <b>Organisms</b>                              | <b>Inoculum (CFU)</b> | <b>Growth</b> | <b>Ascospore formation</b> | <b>Remarks</b> |
|---|-----------------------|---------------|----------------------------|----------------|
| <i>Candidalbicans</i><br>ATCC 10231           | 75                    | luxuriant     | Negative                   | Complies       |
| <i>Aspergillus brasiliensis</i><br>ATCC 16404 | 87                    | luxuriant     | Negative                   | Complies       |
| <i>Saccharomyces cerevisiae</i><br>ATCC 9763  | 75                    | luxuriant     | Positive                   | Complies       |






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### Final Results: **COMPLIES**

This is to certify that this lot passes and it conforms to the above mentioned tests and specifications.

|   |   |   |
|---|---|---|
|  |  |  |
| <b>TESTED BY</b><br>(Madhura Kadam)<br>MICROBIOLOGIST                             | <b>CHECKED BY</b><br>(Aditi Modak)<br>HEAD MICROBIOLOGY                           | <b>APPROVED BY</b><br>(Rupali Sabale)<br>HEAD QUALITY ASSURANCE                     |

End Of The Report