



CERTIFICATE OF ANALYSIS, QUALITY AND CONFORMITY

| | |
|--|---------------------------------|
| Product Name: Soyabean Casein Digest Medium | |
| Product Code: DM277 | Expiry Date: 06/05/2023 |
| Lot Number: 02540418 | Release Date: 07/05/2018 |
| Analytical Report Number: QAD/AR-18/05-417 | Page No: 1 of 4 |

| DEHYDRATED MEDIUM | | | |
|---|--|---|----------------|
| TEST CONDUCTED | SPECIFICATION | OBSERVATIONS | REMARKS |
| Color | Cream to yellow colored powder | Cream to yellow colored powder | Complies |
| Consistency | Homogenous, free flowing powder | Homogenous, free flowing powder | Complies |
| PREPARED MEDIUM | | | |
| TEST CONDUCTED | SPECIFICATION | OBSERVATIONS | REMARKS |
| Color of medium | Light yellow colored solution | Light yellow colored solution | Complies |
| Clarity of medium (After sterilization) | Clear solution without any precipitate. | Clear solution without any precipitate. | Complies |
| pH (After sterilization) | 7.10 to 7.50 at 25°C | 7.35 | Complies |
| Gel strength | Not applicable | Not applicable | Complies |
| Stability test | Light yellow coloured clear solution without any precipitation or sedimentation at room temperature for 7 days | | Complies |



CERTIFICATE OF ANALYSIS, QUALITY AND CONFORMITY

| | |
|--|---------------------------------|
| Product Name: Soyabean Casein Digest Medium | |
| Product Code: DM277 | Expiry Date: 06/05/2023 |
| Lot Number: 02540418 | Release Date: 07/05/2018 |
| Analytical Report Number: QAD/AR-18/05-417 | Page No: 2 of 4 |

CULTURAL PARAMETERS:

Cultural characteristics observed after an incubation at 30-35°C for <= 3days for Bacterial and at 20-25°C for <= 5days for Fungal.

| Organisms | Incubation time/ temp | No. of organisms inoculated | Growth | Remarks |
|---|----------------------------------|--|---------------|----------------|
| <i>Staphylococcus aureus</i> ATCC 6538 | 30 -35 °C for 18 - 24 hrs | 54 | Luxuriant | Complies |
| <i>Staphylococcus aureus</i> ATCC 25923 | 30 -35 °C for 18 - 24 hrs | 89 | Luxuriant | Complies |
| <i>Escherichia coli</i> ATCC 8739 | 30 -35 °C for 18 - 24 hrs | 97 | Luxuriant | Complies |
| <i>Escherichia coli</i> ATCC 25922 | 30 -35 °C for 18 - 24 hrs | 96 | Luxuriant | Complies |
| <i>Escherichia coli</i> NCTC 9002 | 30 -35 °C for 18 - 24 hrs | 75 | Luxuriant | Complies |
| <i>Pseudomonas aeruginosa</i> ATCC 9027 | 30 -35 °C for 18 - 24 hrs C | 62 | Luxuriant | Complies |
| <i>Pseudomonas aeruginosa</i> ATCC 27853 | 30 -35 °C for 18 - 24 hrs | 94 | Luxuriant | Complies |
| <i>Bacillus subtilis</i> ATCC 6633 | 30 -35 °C for 18 - 24 hrs | 88 | Luxuriant | Complies |
| <i>Micrococcus luteus</i> ATCC 9341 | 30 -35 °C for 18 - 24 hrs | 65 | Luxuriant | Complies |
| <i>Salmonella Typhimurium</i> ATCC 14028 | 30 -35 °C for 18 - 24 hrs | 83 | Luxuriant | Complies |
| <i>Salmonella Abony</i> NCTC 6017 | 30 -35 °C for 18 - 24 hrs | 65 | Luxuriant | Complies |
| <i>Streptococcus pneumonia</i> ATCC 6305 | 30 -35 °C for 18 - 24 hrs | 72 | Luxuriant | Complies |



CERTIFICATE OF ANALYSIS, QUALITY AND CONFORMITY

| | |
|--|---------------------------------|
| Product Name: Soyabean Casein Digest Medium | |
| Product Code: DM277 | Expiry Date: 06/05/2023 |
| Lot Number: 02540418 | Release Date: 07/05/2018 |
| Analytical Report Number: QAD/AR-18/05-417 | Page No: 3 of 4 |

CULTURAL PARAMETERS:

Cultural characteristics observed after an incubation at 30-35°C for ≤ 3days for Bacterial and at 20-25°C for ≤ 5days for Fungal.

| <i>Sterility Testing- Growth promotion+Validation</i> | | | | |
|---|--------------------------------|----|-----------|----------|
| <i>Staphylococcus aureus ATCC 6538</i> | 20 -25 °C For more than 3 days | 54 | Luxuriant | Complies |
| <i>Staphylococcus aureus ATCC 25923</i> | 20 -25 °C For more than 3 days | 89 | Luxuriant | Complies |
| <i>Escherichia coli ATCC 8739</i> | 20 -25 °C For more than 3 days | 97 | Luxuriant | Complies |
| <i>Escherichia coli ATCC 25922</i> | 20 -25 °C For more than 3 days | 96 | Luxuriant | Complies |
| <i>Escherichia coli NCTC 9002</i> | 20 -25 °C For more than 3 days | 75 | Luxuriant | Complies |
| <i>Pseudomonas aeruginosa ATCC 9027</i> | 20 -25 °C For more than 3 days | 62 | Luxuriant | Complies |
| <i>Pseudomonas aeruginosa ATCC 27853</i> | 20 -25 °C For more than 3 days | 94 | Luxuriant | Complies |
| <i>Bacillus subtilis ATCC 6633</i> | 20 -25 °C For more than 3 days | 88 | Luxuriant | Complies |
| <i>Micrococcus luteus ATCC 9341</i> | 20 -25 °C For more than 3 days | 65 | Luxuriant | Complies |
| <i>Salmonella Typhimurium ATCC 14028</i> | 20 -25 °C For more than 3 days | 83 | Luxuriant | Complies |
| <i>Salmonella Abony NCTC 6017</i> | 20 -25 °C For more than 3 days | 65 | Luxuriant | Complies |
| <i>Streptococcus pneumonia ATCC 6305</i> | 20 -25 °C For more than 3 days | 72 | Luxuriant | Complies |



CERTIFICATE OF ANALYSIS, QUALITY AND CONFORMITY

| | |
|--|---------------------------------|
| Product Name: Soyabean Casein Digest Medium | |
| Product Code: DM277 | Expiry Date: 06/05/2023 |
| Lot Number: 02540418 | Release Date: 07/05/2018 |
| Analytical Report Number: QAD/AR-18/05-417 | Page No: 4 of 4 |


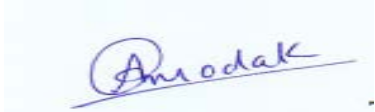

CULTURAL PARAMETERS:

Cultural characteristics observed after an incubation at 30-35°C for ≤ 3days for Bacterial and at 20-25°C for ≤ 5days for Fungal.

| Organisms | Incubation time/ temp | No. of organisms inoculated | Growth | Remarks |
|--|--------------------------------|-----------------------------|-----------|----------|
| <i>Candida albicans</i> ATCC 10231 | 20 -25 °C For more than 5 days | 95 | Luxuriant | Complies |
| <i>Candida albicans</i> ATCC 2091 | 20 -25 °C For more than 5 days | 75 | Luxuriant | Complies |
| <i>Aspergillus brasiliensis</i> ATCC 16404 | 20 -25 °C For more than 5 days | 74 | Luxuriant | Complies |

Final Results: COMPLIES

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

| | | |
|---|---|---|
|  |  |  |
| TESTED BY (Madhura Kadam) MICROBIOLOGIST | CHECKED BY (Aditi Modak) HEAD MICROBIOLOGY | APPROVED BY (Rupali Sabale) HEAD QUALITY ASSURANCE |

End Of The Report