



## CERTIFICATE OF ANALYSIS, QUALITY AND CONFORMITY

<b>Product Name: Soyabean Casein Digest Medium</b>	
<b>Product Code: DM277</b>	<b>Expiry Date: 07/05/2023</b>
<b>Lot Number: 02550418</b>	<b>Release Date: 08/05/2018</b>
<b>Analytical Report Number: QAD/AR-18/05-419</b>	<b>Page No: 1 of 4</b>

<b>DEHYDRATED MEDIUM</b>			
<b>TEST CONDUCTED</b>	<b>SPECIFICATION</b>	<b>OBSERVATIONS</b>	<b>REMARKS</b>
Color	Cream to yellow colored powder	Cream to yellow colored powder	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	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	7.43	Complies
Gel strength	Not applicable	Not applicable	Complies
<b>Stability test</b>	Light yellow coloured clear solution without any precipitation or sedimentation at room temperature for 7 days		Complies



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### **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.

<b>Organisms</b>	<b>Incubation time/ temp</b>	<b>No. of organisms inoculated</b>	<b>Growth</b>	<b>Remarks</b>
<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</i> Typhimurium ATCC 14028	30 -35 °C for 18 - 24 hrs	83	Luxuriant	Complies
<i>Salmonella</i> Abony 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



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**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.

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

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

**End Of The Report**