

## **HiMedia Laboratories Private Limited**

23, Vadhani Industrial Estate, L.B.S. Marg,

Mumbai - 400086, Website: www.himedialabs.com,

Email: info@himedialabs.com

# Certificate of Analysis, Quality and Conformity

Material Code : M063	Material Name : Sabouraud Dextrose Agar	Lot No : 0000414133
Report No.: 040000977411	Date of Release & Report : 2019-12-11	Expiry Date : 2024-11

# **Appearance**

Cream to yellow homogeneous free flowing powder . Observed : Light yellow

## Gelling

Firm, comparable with 1.5% Agar gel

## Colour and Clarity of prepared medium

Light amber coloured clear to slightly opalescent gel forms in Petri plates

## Reaction

Reaction of 6.5% w/v aqueous solution at 25°C.

## pН

pH Range :5.40-5.80 Observed : 5.75

## **Cultural Response**

Growth Promotion was carried out in accordance with the (USP/EP/BP/JP), after an incubation at 20-25 °C for 24-48 hours. Recovery rate is considered as 100% for bacteria growth on Soybean Casein Digest Agar and fungus growth on Sabouraud Dextrose Agar

Organism	Inoculum (CFU)		Observed Lot value (CFU)	Recovery	Incubation temperature	Incubation period	
Cultural Response							
Candida albicans ATCC 10231 (WDCM 00054)	86	Luxuriant (white colonies)	80	93%	25°C	48Hours	
Aspergillus brasiliensis ATCC 16404 (WDCM 00053)	81	luxuriant	77	95%	25°C	5Days	
Candida albicans ATCC 2091 (WDCM 00055)	84	luxuriant	80	95%	25°C	48Hours	
Saccharomyces cerevisiae ATCC 9763 (WDCM 00058)	86	luxuriant	80	93%	25°C	48Hours	
Escherichia coli ATCC 25922 (WDCM 00013)	88	luxuriant	82	93%	25°C	48Hours	
Escherichia coli ATCC 8739 (WDCM 00012)	83	luxuriant	77	92%	25°C	48Hours	
Escherichia coli NCTC 9002	80	luxuriant	75	93%	25°C	48Hours	
Trichophyton rubrum ATCC 28191		luxuriant	-	-	25°C	5Days	
Lactobacillus casei ATCC 334	81	luxuriant	76	93%	25°C	48Hours	

<sup>.</sup> ATCC is a registered trade mark of the American Type Culture Collection

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<sup>.</sup> NCTC and National Collection of Type Culture are registered trade mark of the Health Protection Agency





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#### Control Media:

- . For Bacteria: Soyabean Casein Digest Agar / Columbia Blood Agar base enriched with 5% v/v Sheep/Horse blood.
- . For Yeast & Mold : Sabouraud Dextrose Agar.
- . All ISO 11133: 2014/Amd.1:2018(E) control strains are included in the Quality parameter
- . HiMedia Laboratories Pvt Ltd is Certified for ISO 9001:2015, ISO 13485:2016, WHO GMP

. Information for BSE/TSE Risk The material was subjected to pH <= 7.0 and/or a temperature in excess o f 75°C for no less than 2 hours during the manufacturing process. The bovine raw material for this product was collected entirely from Indian Origin animals in a licensed based establishment. The animals are inspected under a Govt. approved veterinarian's supervision and were apparently free from infectious and contagious diseases. BSE (Bovine Spongiform Encephalopathy)/ TSE (Transmissible Spongiform Encephalopathy) and dioxine are not known to exist in India. This material does not contain, nor is derived from the specific risks material as defined in The Maharashtra Animal Preservation Act Govt. of Maharashtra, India.

#### STATUS OF THE MATERIAL: APPROVED

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 HiMedia manual or product sheets. The results reported were obtained at the time of release.

This document has been produced electronically and is valid

Prachi Ratnakar
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Microbiologist

Asst./Dy/QC Manager

Dy/QA Manager

2019-12-11

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