

PRODUCT NAME:	MEAT PEPTONE	PRODUCT CODE	-----
LOT No.:	MP-1001	TEST CERTIFICATE No.:	MX/FPAC/2010/0458A
DATE OF TESTING:	29-07-2010	DATE OF COMPLETION:	03-08-2010

TEST	EXPECTED RESULTS	OBSERVED RESULTS
Appearance	Light yellowish brown coloured powder.	Yellowish brown powder.
Solubility	Completely soluble in water.	Completely soluble in water.
Colour and clarity of 1% w/v aqueous solution after autoclaving at 15 PSI / 15 min	Light yellow coloured, clear solution	Light yellow coloured, clear solution
pH after autoclaving at 15 PSI / 15 min	6.5 ± 1.0	7.10
Ash content	Not More Than 12 %	10.42 %
Loss on drying (moisture)	Not More Than 6.0 %	3.34 %
α-amino nitrogen content	Not Less Than 2.5 %	4.42 %
Total Nitrogen content	Not Less Than 10.0 %	10.80 %
Performance Test.	Cultural characteristics observed after an incubation of 18 – 24 hours at 35 - 37°C for bacteria and 2 – 5 days for fungi at 20 – 25°C.	

ORGANISM	TYPE CULTURE	OBSERVED GROWTH
Staphylococcus aureus	ATCC (25923)	Luxuriant
Escherichia coli	ATCC (25922)	Luxuriant
Pseudomonas aeruginosa	ATCC (27853)	Luxuriant
Streptococcus faecalis	ATCC (11420)	Luxuriant
Aspergillus niger	ATCC (16404)	Luxuriant
Candida albicans	ATCC (10231)	Luxuriant

Information for BSE/TSE:

During manufacturing process, material was subjected to temperature at 75°C for minimum 2 hours at pH ≤ 7.

The material used from animal origin are sources from BSE/TSE free countries, which is supported Veterinary Health Certificates.

This is to certify that this lot passes and complies with the above mentioned tests and specifications.



QM-Manager
Günter Keul

2010-08-03
Date