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Rgn No : 852288
ISO 9001:2000 Certified

QUALITY CONTROL CERTIFICATE

Date :

Page : 1 of 1

Product : Cooked Meat Medium, 5mL

Catalog No. : ISO-5669

Manufacture Date :

Batch No. :

Expiry Date :

A. PHYSICAL CHARACTERISTICS

1. Medium appearance : Light amber, clear to very slightly hazy supernatant fluid over insoluble pellets.
2. pH at 25°C : (pH specification range: 7.2 ± 0.2)
3. Sterility : Passed inspection after 3 days.

B. BIOLOGICAL PERFORMANCE

Representative samples of this batch were inoculated with the test organisms, incubated under appropriate atmospheric conditions and gave cultural responses as indicated:

Test Organisms	ATCC®	Inoculum (CFU's)	Incubation	Recovery
<i>Bacteroides vulgatus</i>	8482	10 – 100	30-35°C, Anaerobic, 40-48hr,	Good
<i>Clostridium novyi</i>	7659	10 - 100	30-35°C, Anaerobic, 40-48hr,	Good
<i>Clostridium perfringens</i>	12924	10 – 100	30-35°C, Anaerobic, 40-48hr,	Good
<i>Clostridium sporogenes</i>	11437	10 – 100	30-35°C, Anaerobic, 40-48hr,	Good
<i>Staphylococcus aureus</i>	25923	10 – 100	30-35°C, Anaerobic, 40-48hr,	Good

A satisfactory growth corresponds with moderate to heavy growth of the test organisms.

Representative samples of this lot were tested for microbial load and were found to be acceptable.

The pH stated was obtained at time of release, the pH may vary within the stated range depending on age of product and type of pH meter and probe used.

Results reported were obtained at time of release.

QC Manager