

# Quality control certificate



Food safety, **simplified.**

## Dev Lactose Peptone Broth With Mug

Lot Number 212103

N° Cat: 2148

N° Batch: 212103

Re-test Date: 12/2023

### Formula in g/l

Bromocresol purple	0,02	Casein peptone	17
Lactose	10	Sodium chloride	5
Soy peptone	3	Tryptophan	1
MUG (4-methylumbelliferyl-β-D-glucuronide)	0,1		

Typical formula g/L \* Adjusted and/or supplemented as required to meet performance criteria.

### Quality control

Solubility	Appearance	Color of the dehydrated medium	Color of the prepared medium	Final pH (25°)	Batch pH
w/o rests	Fine powder	Clear beige	Clear purple	7,2 ± 0,2	7,2

### Microbiological test

Incubation conditions: (35 °C / 24-48 h)

Microorganisms	Specification	Characteristic reaction
Enterococcus faecalis ATCC 11700	Moderate growth	Color change to yellow (±), Gas (-)
Klebsiella aerogenes ATCC 13048	Good growth	Color change to yellow (+), Gas (±), MUG (-), Indole (-)
Klebsiella pneumoniae ATCC 13883	Good growth	Color change to yellow (+), Gas (+)
Salmonella typhimurium ATCC 14028	Good growth	Color change to yellow (-), Gas (-)
Escherichia coli ATCC 25922	Good growth	Color change to yellow (+), Gas (+), MUG (+), Indole (+)
Aeromonas hydrophila ATCC 7966	Moderate growth	Color change to yellow (-), Gas (-)

This certificate is an electronic copy of the certificate available in our laboratory and does not require signature.