

G. PAPANIKOLAOU & SIA E.E.

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QUALITY CONTROL CERTIFICATE

FINAL PRODUCT DATA

Description	CHOCOLATE BACITRACIN AGAR
Code	010027
Lot number	2756f106
Production date	06/02/24
Expiration date	06/05/24

PHYSICAL AND CHEMICAL CONTROL OF FINAL PRODUCT

Control	Expected results	Observed results
Final pH at 25°C	7,3 +/- 0,2	7.3 (Confirmed)
Quantity of material	20ml (010027)	Confirmed
Color & cleanliness of the material	Coffee agar - unclear chocolate.	Confirmed

STERILITY TEST OF FINAL PRODUCTS

Number of controlled products	Incubation	Number of suitable products	Number of inappropriate products
(3‰)			
2/010027	36 ± 1 °C for 48 hours	2/010027	0

FINAL PRODUCT PERFORMANCE TEST (Incubate at 37 ± 1 °C for 24 - 48 h with 10% CO2.)

Microorganism	Expected results	Observed results
Haemophilus influenzae (≥500 cfu/10μl)	PR ≥ 0,5	Small, wet, with a slight smell.
ATCC: 49247. Lot: 08101304 (Productivity)	Small, wet, with a slight smell.	267 cfu
Neisseria gonorrhoeae (≥500 cfu/10μl)	Partial to full suspension (0-1)	0 cfu
ATCC: 19424 Lot: 00502402 (selectivity)		

- Production and quality control tests were carried out at the premises of Bioprepare G. Papanikolaou & Co. According to EN ISO 9001:2015 / EAOT EN ISO 13485:2016. In addition, the company's audit department implements to ISO 11133: 2014.
- The products of this batch will have the results reported once the user receives them cool (8-25 °C) then keep them at the temperature indicated on the packaging until the expiration date and follow the using instructions of the brochure.
- 0: Growth zero. 1: Weak growth. 2: Good growth. PR: Productivity Rate.

DATE	Iniotaki Fofi
08/02/2024	Quality Control Manager