

QUALITY CONTROL CERTIFICATE**FINAL PRODUCT DATA**

Description	CHROMagar™ SALMONELLA PLUS (ISO 6579)
Code	010315
Lot number	2760k112
Production date	12/02/24
Expiration date	12/05/24

PHYSICAL AND CHEMICAL CONTROL OF FINAL PRODUCT

Control	Expected results	Observed results
Final pH at 25°C	7,6 +/- 0,2	7,6 (Confirmed)
Quantity of material	20ml (010315)	Confirmed
Color & cleanliness of the material	Agar white not clear	Confirmed

STERILITY TEST OF FINAL PRODUCTS

Number of controlled products (3‰)	Incubation	Number of suitable products	Number of inappropriate products
2/010315	36 ± 1 °C for 48 hours	2/010315	0

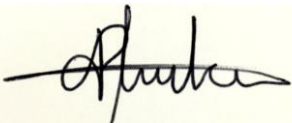
FINAL PRODUCT PERFORMANCE TEST Incubate: (36 ± 1) °C for (24 ± 2) h

Microorganism	Expected results	Observed results
<i>Salmonella typhimurium</i> (≥500 cfu/10μl) ATCC 14028. Lot: 01102701 (Productivity)	PR ≥ 0,7 (Mauve Colony Color)	(Mauve Colony Color) 364 cfu
<i>Enterococcus faecalis</i> (≥500 cfu/10μl) ATCC 29212. Lot: 01805401 (Selectivity)	Inhibited (0)	Confirmed 0 cfu

- Production and quality control tests were carried out at the premises of Bioprep 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.

Release of the batchYES NO **DATE**

15/02/24

Iniotaki Fofi**Quality Control Manager**