

BTL/BM/HD/QTTN/01.03

## CERTIFICATE OF ANALYSIS

### PRODUCT INFORMATION

Product: **BacterPlate™ Meat Extract Agar**  
 Product Code: **05025**  
 Batch Number: **211224**  
 Expiration Date: **210325**  
 Storage Conditions: **2°C – 8°C**  
 Method: **Quality testing procedure: QT/KT/03.01**  
 Execution Date: **21/12/2024**

### RESULTS

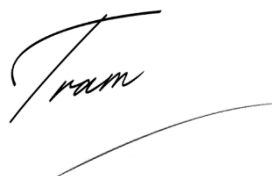
| CRITERIA            | STANDARD  | RESULTS |
|---------------------|---|---------|
| Appearance          | Smooth, uniform surface, no roughness, no layering                | Passed  |
| Color               | Light amber agar, transparent                                     | Passed  |
| pH                  | 7,0 ± 0,2   | Passed  |
| Agar Thickness (mm) | 4 ± 1   | Passed  |
| Dish Diameter (mm)  | 90 ± 0,5  | Passed  |
| Volume (mL)         | 20 ± 2  | Passed  |
| Sterility           | No bacterial growth after incubation at 35 – 37°C for 18 – 24 hrs | Passed  |

| PERFORMANCE   | STANDARD    | RESULTS |
|---|-------------|---------|
| <b>Culture conditions: 18 – 24 hours, incubated at 35 – 37°C, inoculum ≤ 10<sup>3</sup> – 10<sup>4</sup> CFU/mL</b> |             |         |
| <i>V. parahaemolyticus</i> ATCC 17802   | Good growth | Passed  |
| <i>E. coli</i> ATCC 35218   | Good growth | Passed  |

### CONCLUSION: THE PRODUCT MEETS THE QUALITY REQUIREMENTS

 (Please download the certificate of analysis at the link:: <https://labone.com.vn/certificate-of-analysis-coa/>)

Ho Chi Minh City, December 23, 2024

**Quality Inspection Personnel**
**Quality Management Department**

**Huỳnh Bích Trâm**


**Đoàn Đức Đại**