

## **Certificate of Analysis**

Product Code: FBH002 / FBH005
Product: Half Fraser Broth

LOT / Batch: 201761

Date of Manufacture: 10/04/2018

Expiry Date: 09/04/2020

## **Physical Characteristics:**

**Dehydrated Medium:** Free Flowing Fine Homogeneous / Buff

Reconstituted Medium: Straw
Precipitation: None
nH at 25°C: 7.2

**pH at 25°C: 7.2** pH specification 7.2 +/- 0.2

## **Microbiological Performance:**

Organism Name	Organism Specification	Result Value
Listeria monocytogenes WDCM00109	Recovered from 10-100cfu	Recovered from 10-100cfu
Listeria monocytogenes WDCM00021	Recovered from 10-100cfu	Recovered from 10-100cfu
Listeria ivanovii NCTC 11846	Satisfactory growth	Satisfactory growth
Listeria innocua NCTC 11288	Satisfactory growth	Satisfactory growth
Listeria seeligeri NCTC 11856	Satisfactory growth	Satisfactory growth
Escherichia coli WDCM00013	Inhibited	Inhibited
Escherichia coli WDCM00012	Inhibited	Inhibited
Enterococcus faecalis WDCM00087	Satisfactory inhibition	Satisfactory inhibition
Enterococcus faecalis WDCM00009	Satisfactory inhibition	Satisfactory inhibition

Incorporating SUP004. Product tested in compliance to ISO 11133:2014  $\,$ 

Product is prepared for testing according to documented instructions. Cultures used for challenge testing are from approved culture collections and procedures used are industry accepted methodologies.

The information given above is believed to be correct, however, performance is only warranted when the medium is prepared and used as described in the current version of the product specification.

**Gillian Bradley - Quality Manager** 

Date: 19/04/2018