

Quality control certificate



Triple Sugar Iron Agar (TSI)

N° Cat: 1046

N° Batch: 207013

Re-test Date: 7/2025



Formula in g/l

Bacteriological agar	12	Ferric ammonium citrate	0,3
Glucose monohydrate	1	Beef extract	3
Phenol red	0,025	Sodium chloride	5
Sodium thiosulfate	0,3	Sucrose	10
Yeast extract	3	Lactose monohydrate	10
Mixture of peptic digest of animal tissue and pancreatic digest of casein (1:1)	20		

Quality control

Solubility	Appearance	Color of the dehydrated medium	Color of the prepared medium	Final pH (25°)	Batch pH
w/o rests	Fine powder	Pink	Red	7,4±0,2	7,3

Microbiological test

Incubation conditions: (35±2 °C / 18-72 h)

Microorganisms	Specification	Characteristic reaction
Shigella flexneri ATCC 12022	Good growth	Red slant, yellow depth, H2S (-), gas (-)
Proteus vulgaris ATCC 13315	Good growth	Yellow slant, yellow depth, H2S (+), gas (+)
Salmonella typhimurium ATCC 14028	Good growth	Red slant, yellow depth, H2S (+), gas (+)
Escherichia coli ATCC 25922	Good growth	Yellow slant, yellow depth, H2S(-), gas (+)

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