

Quality control certificate

Mueller Hinton Broth

N° Cat: 1214

N° Lote: 102112

Re-test Date: 2/2024



Formula in g/l

Acid casein peptone (H)	17,5	Beef infusion	2
Maize starch	1,5		

Quality control

Solubility	Appearance	Color of the dehydrated medium	Color of the prepared medium	Final pH (25°)	Lote pH
w/o rests	Fine powder	Beige	Amber, slightly opalescent	7,4±0,2	7,5

Microbiological test

Incubation conditions: (35±2 °C / 18-24 h).

Microorganisms	Specification
Listeria monocytogenes ATCC 19112	Good growth
Streptococcus pyogenes ATCC 19615	Good growth
Escherichia coli ATCC 25922	Good growth
Staphylococcus aureus ATCC 25923	Good growth
Pseudomonas aeruginosa ATCC 27853	Good growth
Enterococcus faecalis ATCC 33186	Good growth

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