

Quality control certificate



Schaedler Broth

N° Cat: 1218

N° Batch: 206102

Re-test Date: 6/2025

Formula in g/l

Casein peptone	2,5	Dextrose	5
Hemin	0,01	L-Cystine	0,4
Meat peptone	2,5	Yeast extract	5
Trypticasein Soy Broth	10	Tris (Hydroxymethyl Aminomethane)	3

Quality control

Solubility	Appearance	Color of the dehydrated medium	Color of the prepared medium	Final pH (25°)	Batch pH
May present slight precipitate	Fine powder	Clear toasted	Clear amber	7,6±0,2	7,5

Microbiological test

Incubation conditions: (35±2 °C, anaerobic atmosphere / 18-24 h)

Microorganisms	Specification
Clostridium perfringens ATCC 13124	Good growth
Streptococcus pyogenes ATCC 19615	Good growth
Bacteroides fragilis ATCC 25285	Good growth
Clostridium butyricum ATCC 9690	Good growth

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