

Quality control certificate



Thioglycollate Medium ISO

N° Cat: 1533

N° Lote: 910112

Re-test Date: 10/2023

Regulations: ISO 11133 / ISO 7937

Formula in g/l

Enzymatic digest of casein	15	Bacteriological agar	0,75
D-Glucose	5,5	Resazurin	0,001
Sodium chloride	2,5	Sodium thioglycollate	0,5
Yeast extract	5	L-Cysteine	0,5

Quality control

Solubility	Appearance	Color of the dehydrated medium	Color of the prepared medium	Final pH (25°)	Lote pH
w/o rests	Fine powder	Light beige	Clear amber with a pink upper layer	7,1 ± 0,2	7,2

Microbiological test

According to ISO 11133, Clostridium perfringens:

Incubation conditions: (37±1 °C/ 21±3 h)

Inoculation conditions: (10³-10⁴ CFU)

Rest of strains:

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

Microrganisms	Specification
Candida albicans ATCC 10231	Good growth, turbidity.
Clostridium sporogenes ATCC 11437	Good growth, turbidity.
Clostridium perfringens ATCC 13124	Good growth, turbidity.
Streptococcus pyogenes ATCC 19615	Good growth, turbidity.
Bacteroides fragilis ATCC 25285	Good growth, turbidity.
Escherichia coli ATCC 25922	Good growth, turbidity.
Bacillus subtilis ATCC 6633	Good growth, turbidity.

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