

CERTIFICATE OF ANALYSIS

Product Description LB AGAR
 LURIA-BERTANI AGAR
 LENNOX L MODIFICATION
Product Number L5128
Lot Number 09E5128002
Storage Temperature 2-6 °C

Physiochemical Specifications:

TEST	SPECIFICATION	RESULTS
Solubility	Partially Soluble in Water	Passes
pH (32.00 g/L)	Under Development	6.9
Physical Appearance Color*	2017-60 to 2020-60, 2019-70, 2150-60 to 2152-60	2154-60 Tan
Texture	Fine Powder	Fine Powder
Solution Appearance Clarity Color	Translucent Yellow to Yellow w/ Brown Cast	Translucent Yellow
Moisture	For Information Only	5.41%

* Product color based upon comparisons between sample and standardized color wheel (Benjamin Moore® Color Preview™).

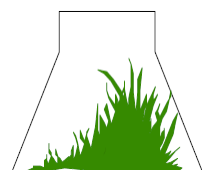
The material described in this certificate was manufactured from 95% hydrolyzed casein from bovine milk and 5% hydrolyzed bovine meat. The milk originated in Australia and New Zealand; it was hydrolyzed with a Porcine-derived enzyme that originated in the USA or Canada. The bovine meat originated in New Zealand; it was hydrolyzed with a Porcine-derived enzyme that originated in the USA or Canada.

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Recommended Shelf Life Date: July 2017



Gary Seckinger, Ph.D.



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