

QUALITY CONTROL DEPARTMENT

ANALYTICAL METHOD VALIDATION REPORT FOR THE DETERMINATION OF ASSAY OF LACTIC ACID BACILLUS BY MICROBIOLOGICAL ASSAY METHOD

1. Summary

Microbiological Assay Method for the determination of Assay of Lactic Acid Bacillus has been carried out using Microbiological Assay Method. Microbiological Assay Method for the determination of Assay of Lactic Acid Bacillus has been validated. The method is found to be precise, accurate & rugged for the intended studies and therefore suitable for use in determining the assay of Lactic Acid Bacillus.

TABLE OF CONTENT

1.1 Summary Table

The method is studied for following parameters for Lactic Acid Bacillus.

| Precision | | | |
|-----------------------|--------------------------------------|--------|--|
| Content | Observation | | Acceptance Criteria |
| | Result (Spores Count in Millions) | %Assay | - Relative Standard deviation (%RSD) for Assay |
| | 6205.87 | 103.43 | of six different sample preparations: Not more |
| Method Precision | 6208.20 | 103.47 | |
| | 6158.45 | 102.64 | than - 10.0% |
| | 6245.66 | 104.09 | |
| | 6223.82 | 103.73 | |
| | 6278.65 | 104.64 | |
| Mean | 6220.11 | 103.67 | |
| % RSD | 0.65 | 0.65 | |
| Intermediate Precisio | n (Ruggedness) | | |
| | Result (mg) | %Assay | |
| | 6114.50 | 101.91 | -Relative Standard deviation (%RSD) for Assay |
| | 6278.03 | 104.63 | of six different sample preparations. Not more |
| Method Precision | 6213.90 | 103.57 | of six unreferit sample preparations. Not more |
| | 6191.95 | 103.20 | than - 10.0% |
| | 6193.99 | 103.23 | |
| | 6250.62 | 104.18 | |
| Mean | 6207.16 | 103.45 | |
| % RSD | 0.91 | 0.91 | |



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| Summary for | Overall Re | lative Standard | deviation | -Relative Standard deviation (%RSD) for Assay |
|------------------|--|-----------------|-------------|--|
| overall 12 Assay | (%RSD) of assay of Lactic Acid Bacillus | | id Bacillus | of 12 different sample preparations: Not more |
| | with 12 determinations is 0.76% | | | than - 10.0% |
| Accuracy as | Recovery for assay from the sample | | ne sample | -Recovery for assay from the sample obtained |
| Recovery | obtained with triplicate test preparation at | | | with triplicate test preparation at each level (i.e. |
| | each level (i.e. about 80%, 100%, 120% of | | %, 120% of | about 80%, 100%, 120 % of specification level) |
| | specification level) is in the limit of 95- | | mit of 95- | should be between 95 and 105 % |
| | 105%. | | | |
| Prep. No | 80% | 100% | 120% | |
| 1 | 103.47 | 100.36 | 103.15 | |
| 2 | 100.26 | 104.85 | 104.03 | |
| 3 | 100.75 | 99.71 | 100.77 | |
| | | | - | • |

1. Introduction:

This report describes the validation of test procedure used for the determination of assay of Lactic Acid Bacillus. The analytical methodology used for Microbiological Assay Method. The method was validated as per validation protocol.

2. Objective:

The objective of this analytical method is to demonstrate that it is suitable for its intended purpose. The overall purpose of the validation is to provide documented evidence of precision and accuracy for the method with the help of the following parameters.

- ➤ Precision
- Method Precision
- Intermediate precision (Ruggedness)
- Accuracy as recovery

Detail of method, each experiment, and observations during the performance and results are reported below.



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3. Raw Material used:

Raw Material

Name : Lactic Acid Bacillus

Batch no. :

REAGENTS & PRERQUISITIES:

- 90mm Petriplates
- Glucose Yeast Extract Agar
- 0.9% Saline
- Distilled water
- 25x 150mm Test Tubes
- 100 ml Volumetric Flask
- Vortex Mixer
- Sodium chloride

4.0 EQUIPMENTS:

- Vortex Mixer
- Calibrated Weighing Balance
- Water Bath at 75°C
- Micropipette

5.0 PREPARATIONS PROCEDURE:

Method for the determination of Assay of Lactic Acid Bacillus:

Weight accurately powder of 1gm of Lactic Acid Bacillus and add 100ml of sterile normal saline solution and homogenize at 12,000 to 15,000 rpm for 7-10 minutes. Mix well the test solution by hand shaking and dilute it further step wise through a series of test tubes (size 25mm X 150mm), containing 9ml of sterile normal saline solution by an appropriate decimal dilution method.

The final dilution is estimated to produce 30-300 colonies per plates after incubation (Recommended final dilution should 100×10^{-6}). The tube containing the final dilution is allowed to stand in water bath at 75° for 30 minutes. Cool the tube immediately to about 45°C and disperse 1ml aliquot in each of 5 sterile petri plates.



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Add 15ml of pre sterilised and held at 50°C glucose yeast extract agar medium previously sterilized, melted and cooled 45-50°C to each of the 5 sterile petri plates containing the test solution. Incubate the plates at 37°C for 72 hours after incubation count the number of colonies in each plate.

After incubation count the number of colonies in each plate.

Take average number of colonies and calculate the spore count of lactic acid bacillus.

Calculation:

Take average number of colonies x by the dilution number (dilution factor) represent the viable lactobacillus spores count per gm powder.

6.0 **PRECISION:**

6.1 Precision:

Precision was performed by Microbiological assay in six replicates of sample preparations of Lactic Acid Bacillus at 100 % specification level and results are shown in the Table -1.

| Lactic Acid Bacillus | | | |
|----------------------|-----------------------------------|---------|--|
| Sample Preparation | Result (Spores Count in Millions) | % Assay | |
| 1 | 6205.87 | 103.43 | |
| 2 | 6208.20 | 103.47 | |
| 3 | 6158.45 | 102.64 | |
| 4 | 6245.66 | 104.09 | |
| 5 | 6223.82 | 103.73 | |
| 6 | 6278.65 | 104.64 | |
| Mean | 6220.11 | 103.67 | |
| Stdev | 40.60 | 0.68 | |
| RSD (%) | 0.65 | 0.65 | |

| Table –1: | Precision |
|-----------|-----------|
|-----------|-----------|

Conclusion: Relative standard deviation (%RSD) for Lactic Acid Bacillus with six replicates sample preparation is less than 10.0%.

Conclusion: The method is found to be precise.



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6.2 Intermediate precision (Ruggedness)

This study shall be carried out as per method precision by a different analyst, different day by using different set of sample solution.

Intermediate Precision of the method was demonstrated by calculating the assay with six different sample preparations prepared Results found of Lactic Acid Bacillus is 0.91% of 6 assays RSD results are shown in the Table – 2.

| Sample Preparation | Result (Spores Count in Millions) | %Assay |
|--------------------|--------------------------------------|--------|
| 1 | 6114.50 | 101.91 |
| 2 | 6278.03 | 104.63 |
| 3 | 6213.90 | 103.57 |
| 4 | 6191.95 | 103.20 |
| 5 | 6193.99 | 103.23 |
| 6 | 6250.62 | 104.18 |
| Mean | 6207.16 | 103.45 |
| RSD (%) | 0.91 | 0.91 |

Table -2: Precision (Lactic Acid Bacillus)

% RSD of assay for 12 sample preparations between different analysts

Table 3:

| Sample Preparation | Lactic Acid Bacillus Assay (%) |
|--------------------|--------------------------------|
| 1 | 103.43 |
| 2 | 103.47 |
| 3 | 102.64 |
| 4 | 104.09 |
| 5 | 103.73 |
| 6 | 104.64 |
| 7 | 101.91 |
| 8 | 104.63 |
| 9 | 103.57 |

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| Sample Preparation | Lactic Acid Bacillus Assay (%) |
|--------------------|--------------------------------|
| 10 | 103.20 |
| 11 | 103.23 |
| 12 | 104.18 |
| Mean | 103.56 |
| R.S.D. (%) | 0.76 |

CONCLUSION:

The % RSD for the overall assay of the twelve sample preparations is within the limits.

7.0 Accuracy as recovery

The accuracy of the method was demonstrated at three different concentration levels by calculating recovery (about 80 %, 100 %, and 120 % of specification level). The method is found to be accurate. Results are shown in table-4.

| % Level | Sample Preparation | Lactic Acid Bacillus |
|---------|--------------------|----------------------|
| 80 % | 1 | 103.47 |
| | 2 | 100.26 |
| | 3 | 100.75 |
| 100 % | 1 | 100.36 |
| | 2 | 104.85 |
| | 3 | 99.71 |
| 120 % | 1 | 103.15 |
| | 2 | 104.03 |
| | 3 | 100.77 |

CONCLUSION:

% Recovery complies with specified acceptance criteria, hence the method is found to be accurate in the range of 80 to 120%.





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Conclusion of overall Study for Lactic Acid Bacillus Analytical Method Validation:

The assay by Microbiological Assay Method adopted for Lactic Acid Bacillus is validated, found to be precise and accurate; it is also proved to be rugged, so this method can be used for routine analysis and stability studies.

| Prepared By | Reviewed By | Approved By |
|-------------|-------------|-------------|
| (Sign/Date) | (Sign/Date) | (Sign/Date) |