SNAPSHOOT
ENGINEERED FOR A SAFER TOMORROW

현장을 이해하고, 필요한 솔루션을 연결합니다.

산업안전 · 추락방지 시스템
산업용 소재 · 건축자재
제품 제안부터 공급·시공·설치·교육까지



COMPANY INFORMATION

스냅슛 (SNAPSHOOT)

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TECHNICAL DOCUMENTS

인증서 · 데이터시트 · 기술자료

제품의 규격과 성능, 인증 및 적용 조건을 확인하기 위한 자료입니다.

ABOUT SNAPSHOOT

제품 공급을 넘어, 현장에 맞는 해결책으로

스냅슛은 산업현장의 작업 환경과 요구 조건을 바탕으로
적합한 제품과 시스템을 제안합니다. 현장 실사를 통해 설치 조건을 확인하고,
공급부터 시공·설치 및 사용 교육까지 필요한 과정을 함께합니다.

추락방지 시스템

안전대부착설비 · 수평·수직 라이프라인
레일 시스템 · 리지드 포스트

밀폐공간 진입·구조 솔루션

데빗암 · 삼각대 · 구조용 윈치
윈치 안전블록 · 구조장비

산업안전 보호구

전신형 안전대 · 랜야드 · 안전블록
작업 환경에 맞춘 개인보호구

산업용 소재·건축자재

산업용 테이프 · 접착제 · 기능성 소재
구조용 스크류 · 목조건축 자재

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홈페이지 바로가기 →
문서 라이브러리 바로가기 →
시공사례 바로가기 →
문의하기 →

본 페이지는 스냅슛의 자료 제공 안내용 표지입니다. 첨부된 인증서 및 기술자료의 발행 주체, 인증 대상과 적용 범위는 해당 원문을 기준으로 확인해 주세요.

APRY AGAR 6880

Intended Use
APRY Agar is used for the detection and cultivation of the acid resistant yeasts in a laboratory setting. APRY Agar is not intended for use in the diagnosis of disease or other conditions in humans.

Description
APRY Agar is a basal medium which is supplemented after preparation and sterilization with acetic acid and potassium sorbate which, respectively, lowers the pH and encourages the growth of acidophilic yeasts while suppressing the recovery of mesophilic fungi and bacteria.

Traditionally, acidified media have been used to isolate and/or enumerate acid-resistant yeasts in foods and beverages. APRY Agar can be used with the ISO-GRID and /or NEO-GRID Membrane Filtration System.

Revision: 2 Effective Date: 9/2/2020

Typical Formulation

Enzymatic Digest of Animal Tissue	5.0 g/L
Enzymatic Digest of Casein	10.0 g/L
Yeast Extract	2.5 g/L
Dextrose	20.0 g/L
Fructose	30.0 g/L
Sodium Chloride	25.0 g/L
Trypan Blue	0.1 g/L
Agar	15.0 g/L

Formula may be adjusted and/or supplemented as required to meet performance specifications.

Precaution
Refer to SDS

Preparation
1. Suspend 107.6 grams of the medium in one liter of purified water.
2. Heat with frequent agitation and boil for one minute to completely dissolve the medium.
3. Autoclave at 121°C for **5 minutes**.
4. Cool to 45-50°C and aseptically add 5ml of glacial acetic acid plus 1ml of a filter-sterilized 10% (w/v) potassium sorbate solution.

Quality Control Specifications
Dehydrated Appearance: Powder is homogeneous and free flowing; the color varies between batches but is usually blue-gray with varying intensity.

Prepared Appearance: Prepared medium is trace to slightly hazy, with variable color but is usually blue with varying intensity.

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Expected Cultural Response: Inoculate APRY Agar with a heavy streak and incubate at 30 ± 2°C and examine for growth by 72 hours.

Microorganism	Approx Inoculum (CFU)	Expected Results
Saccharomyces cerevisiae ATCC 9763	Heavy streak	Complete inhibition
Zygosaccharomyces bailli QA-479	Heavy streak	Good to excellent recovery; blue colonies

The organisms listed are the minimum that should be used for quality control testing.

Results
Presumptive acid resistant yeast colonies appear blue.

Expiration
Refer to expiration date stamped on the container. The dehydrated medium should be discarded if not free flowing, or if the appearance has changed from the original color. Expiry applies to medium in its intact container when stored as directed.

Limitations of the Procedure
Due to nutritional variation some strains may grow poorly or fail to grow on this medium.

Storage
Store dehydrated culture media at 2-30°C away from direct sunlight. Once opened and recapped, place container in a low humidity environment at the same storage temperature. Protect from moisture and light by keeping container tightly closed.

References

1. Vanderzant, C., and D. F. Splittstoesser (eds.). 2015. Compendium of methods for the microbiological examination of foods, 4th ed. American Public Health Association, Washington, D.C.

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