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.

Record ID: FS-TSS-0210 Revision Number: 2.0 Effective Date: 2023-08-01 12:00 AM EDT

Tryptic Soy Broth, Modified with Acid Digest of Casein
SKU: 700003036, 700003037, 700003038, 700003039
NCM0026

Intended Use
Tryptic Soy Broth, Modified with Acid Digest of Casein is used for the selective enrichment of enterohemorrhagic *E. coli* in foods in a laboratory setting. Tryptic Soy Broth, Modified with Acid Digest of Casein is not intended for use in the diagnosis of disease or other conditions in humans. This medium conforms to USDA Formulation with Acid Digest of Casein.

Description
The first major outbreak of *E. coli* O157:H7 was in 1982 and traced to contaminated hamburgers. Other known sources of infection include sprouts, lettuce, salami, unpasteurized milk, juice and/or swimming in or drinking contaminated water. Tryptic Soy Broth, Modified with Acid Digest of Casein is used to enrich food samples suspected of having low levels of EHEC during pathogen testing.

Typical Formulation

Enzymatic Digest of Casein	17.0 g/L
Acid Digest of Casein	10.0 g/L
Sodium Chloride	5.0 g/L
Dipotassium Phosphate	4.0 g/L
Enzymatic Digest of Soybean Meal	3.0 g/L
Dextrose	2.5 g/L
Bile Salts No. 3	1.5 g/L

Final pH: 7.3 ± 0.2 at 25°C
Formula is adjusted and/or supplemented as required to meet performance specifications.

Supplements
NCM4040 or 700004897 Novobiocin

Precaution
Refer to SDS

Preparation
1. Dissolve 43 grams of the medium in 1 Liter of purified water.
2. Autoclave at 121°C for 15 minutes.
3. If required, cool to 45-50°C and add 4 mL of NCM4040-0.5* or 700004897, Novobiocin Supplement reconstituted using 5mL sterile deionized/RO water.

*Larger vials may be available. Please see appropriate supplement data sheet for availability and preparation instructions.

Quality Control Specifications
Dehydrated Appearance: Powder is homogeneous, free flowing, and light to medium beige.

Prepared Appearance: Prepared medium clarity is clear to lightly hazy with no to light precipitate, and light to medium amber.

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Expected Cultural Response: Tryptic Soy Broth Modified with Acid Digest of Casein was inoculated with the test organisms listed on the next page. These organisms were incubated at the appropriate atmosphere and temperature and examined for growth after 18 – 22 hours.

Microorganism	Approx. Inoculum (CFU)	Growth
Escherichia coli ATCC® 25922	10 - 300	Growth
Escherichia coli ATCC® 11775	10 - 300	Growth
Escherichia coli ATCC® 35150	10 - 300	Growth
Escherichia coli ATCC® 43888	10 - 300	Growth
Escherichia coli ATCC® 43889	10 - 300	Growth
Escherichia coli ATCC® 43895	10 - 300	Growth
Pseudomonas aeruginosa ATCC® 27853	10 - 300	Markedly Suppressed to Inhibited

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

Test Procedure
Refer to appropriate references for specific procedures on the recovery of pathogenic *E. coli*.

Results
Refer to appropriate references for test results on the detection and enumeration of pathogenic *E. coli*.

Expiration
Refer to expiration date stamped on the container. The dehydrated medium should be discarded if not free flowing, or if 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 varying nutritional requirements, some strains may be encountered that grow poorly or fail to grow on this medium.

Storage
Store sealed bottle containing the dehydrated medium at 2 - 30°C. 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. USDA. 2013. Food Safety and Inspection Service, Media and Reagents, MLG Appendix 1.08, USDA/FSIS Microbiology Laboratory Guidebook, Washington D.C.
2. U.S. FDA. Center for Food Safety & Applied Nutrition. 2001. Food pathogenic microorganisms and natural toxins handbook. *Escherichia coli* O157:H7. College Park, MD
3. http://www.cdc.gov/ncidod/abmd/diseaseinfo/escherichiacoli_g.htm.
4. Hill, W.E., A. R. Datta, P. Feng, K. A. Lampel, and W. L. Payne. 1998. FDA Bacteriological analytical manual, 8th ed. Identification of Foodborne Bacterial Pathogens by Gene Probes. AOAC International, Gaithersburg, MD.
5. www.fda.gov/Food/ScienceResearch/LaboratoryMethods/BacteriologicalAnalyticalmanualBAM/default.htm.

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