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-0215 Revision Number: 2.0 Effective Date: 2023-08-02 12:00 AM EDT

Lauryl Tryptose (LST) Broth
SKU: 700003057, 700003058, 700003059, 700003060
NCM0032

Intended Use
Lauryl Tryptose (LST) Broth is used for the detection of coliform bacteria in water and wastewater. Lauryl Tryptose Broth is not intended for use in the diagnosis of disease or other conditions in humans.

Description
Lauryl Tryptose Broth is a selective medium for the detection of coliforms in water, dairy products and other foods. The American Public Health Authority (APHA) recommend Lauryl Tryptose Broth for the Most Probable Number Presumptive Test of coliforms in waters, effluent or sewage and as a confirmation test of lactose fermentation with gas production from milk samples and for the detection of coliforms in foods.

Lauryl Tryptose Broth is prepared according to the formulation of Mallmann and Darby. Mallmann and Darby showed that tryptose at a concentration of 2% increased the early logarithmic growth phase when compared to meat peptone. These researchers added phosphate buffers and sodium chloride, which improved gas production by "slow lactose fermenting" organisms. Sodium lauryl sulfate was incorporated as a selective agent for the inhibition of non-coliform organisms.

This medium can also be used with the addition of MUG (4- methylumbelliferyl-β-D-glucuronide) according to the ISO Standard 11866-2 to give enhanced detection of *Escherichia coli*.

Typical Formulation

Tryptose	20.0 g/L
Lactose	5.0 g/L
Sodium Chloride	5.0 g/L
Dipotassium Phosphate	2.75 g/L
Potassium Dihydrogen Phosphate	2.75 g/L
Sodium Lauryl Sulfate	0.1 g/L

Final pH: 6.8 ± 0.2 at 25°C
Formula is adjusted and/or supplemented as required to meet performance specifications.

Precaution
Refer to SDS

Preparation
1. Dissolve 35.6 grams of the medium in one liter of purified water.
2. Mix thoroughly.
3. Dispense into tubes or bottles containing inverted Durham tubes.
4. Autoclave at 121ºC for 15 minutes.

Test Procedure
Follow the methods and procedures for the detection of coliform organisms as described in standard methods.

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

Prepared Appearance: Prepared medium is yellow to gold and clear to trace hazy.

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Expected Cultural Response: Cultural response in Lauryl Tryptose (LST) Broth incubated at 33-38°C and examined for growth after 18 - 48 hours.

Microorganism	Approx Inocululm (CFU)	Growth	Reaction (Gas)
Citrobacter freundii ATCC® 43864	10-100	Good to Excellent	Positive
Enterococcus faecalis ATCC® 29212	$>10^4$	Partial to complete Inhibition	Negative
Enterococcus faecalis ATCC® 19433	$>10^4$	Partial to complete Inhibition	Negative
Escherichia coli ATCC® 25922	10-100	Good to Excellent	Positive
Escherichia coli ATCC® 8739	10-100	Good to Excellent	Positive
Salmonella typhimurium ATCC® 14028	10-300	Good to Excellent	Negative
Staphylococcus aureus ATCC® 25923	$>10^4$	Partial to Complete Inhibition	Negative

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

Results

After incubation of the tubes at 35°C for 24 hours, examine for turbidity and gas production. If no gas has formed in the inverted tube, re-incubate and re-examine after 48 hours. A positive presumptive test for coliform organisms is a turbid broth, accompanied by gas production (bubbles) in the Durham tube. A negative test is no growth and/or no gas production after 48 hours.

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

1. Due to varying nutritional requirements, some strains may be encountered that grow poorly or fail to grow on this medium.
2. Turbidity alone is not indicative of a positive test.
3. Lauryl Tryptose Broth may form a precipitate when stored at refrigerated temperatures. This precipitate dissipates upon warming to room temperature.

Storage

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

References

1. American Public Health Association (2017) Standard Methods for the Examination of Water and Wastewater. 23rd Ed. APHA Inc. Washington DC.
2. American Public Health Association (2004) Standard Methods for the Examination of Dairy Products. 17th Ed. APHA Inc. Washington DC.
3. 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.
4. Mallmann, W.L. and Darby, C.W. (1941) Am. J. Pub. Hlth. 31. 127-134.
5. ISO Standard 11866-2 Milk and Milk Products –Enumeration of presumptive *Escherichia coli* – part 2: Most probable number technique using 4-methyl umbelliferyl-®-D-glucuronide.

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