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

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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.

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# D/E Neutralizing Broth
# SKU: 700003085, 700003086, 700003087, 700003088
# NCM0047

## Intended Use
D/E Neutralizing Broth is used to neutralize and determine the bactericidal activity of antiseptics and disinfectants. D/E Neutralizing Broth is not intended for use in the diagnosis of disease or other conditions in humans.

## Description
D/E Neutralizing Broth was developed by Dey and Engley to neutralize a broad spectrum of disinfectants and preservative antimicrobial chemicals, including quaternary ammonium compounds, phenolics, iodine, chlorine preparations, mercurials, formaldehyde, and glutaraldehyde. D/E Neutralizing media neutralize higher concentrations of residual antimicrobials when compared with other standard neutralizing formulations, such as Letheen media, Thioglycollate media, and Neutralizing Buffer.

Total neutralization of disinfectants is critical. Disinfectant residues can result in a false-negative (no-growth) test. D/E Neutralizing Broth w/Tween effectively neutralizes the inhibitor action of disinfectant carryover, allowing differentiation between bacteriostasis and the true bactericidal action of disinfectant chemicals. This is a critical characteristic to consider when evaluating a disinfectant. D/E Neutralizing Broth w/Tween is recommended for use in disinfectant evaluations, environmental sampling (swab and contact plate methods), and testing of water-miscible cosmetics.

## Typical Formulation

| | |
|---|---|
| Dextrose | 10.0 g/L |
| Lecithin | 7.0 g/L |
| Sodium Thiosulfate | 6.0 g/L |
| Polysorbate 80 | 5.0 g/L |
| Enzymatic Digest of Casein | 5.0 g/L |
| Yeast Extract | 2.5 g/L |
| Sodium Bisulfite | 2.5 g/L |
| Sodium Thioglycollate | 1.0 g/L |
| Bromocresol Purple | 0.02 g/L |

Final pH: 7.6 ± 0.2 at 25°C
Formula is adjusted and/or supplemented as required to meet performance specifications.

## Precaution
1. Refer to SDS

## Preparation
1. Dissolve 39 g of the medium in one liter of purified water.
2. Mix thoroughly.
3. Autoclave at 121°C for 15 minutes.

## Test Procedure
D/E Neutralizing Broth is used in a variety of procedures. Consult appropriate references for complete information.

## Quality Control Specifications
**Dehydrated Appearance:** Powder is homogeneous, free-flowing, may form soft lumps, and bluish-gray to green.

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**Prepared Appearance:** Prepared medium is opaque, may appear flocculent upon sitting, and lavender to bluish-purple.
**Expected Cultural Response:** Cultural response in D/E Neutralizing Broth w/Tween incubated aerobically at 35 ± 2 °C and examined for growth after 18 - 48 hours.

| MICROORGANISM | ATCC | APPROX. INOCULUM (CFU) | EXPECTED RESULTS |
|---|---|---|---|
| *Pseudomonas aeruginosa* | 27853 | 10-100 | Growth |
| *Bacillus subtilis* | 9372 | 10-100 | Growth |
| *Escherichia coli* | 25922 | 10-100 | Growth |
| *Staphylococcus aureus* | 25923 | 10-100 | Growth |
| *Salmonella typhimurium* | 14028 | 10-100 | Growth |

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

## Results
Refer to appropriate references and procedures for results.

## 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.

## Limitation of the Procedure
Due to nutritional variation, some strains may be encountered that grow poorly or fail to grow on this medium.

## Storage
Store dehydrated culture media at 2-8°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. **Engley, F. B., Jr. and B. P. Dey.** 1970. A universal neutralizing medium for antimicrobial chemicals. Presented at the Chemical Specialties Manufacturing Association (CSMA) Proceedings. 56th Mid-Year Meeting.
2. **Dey, B. P., and F. B. Engley, Jr.** 1983. Methodology for recovery of chemically treated *Staphylococcus aureus* with neutralizing medium. Appl. Environ. Microbiol. **45:**1533-1537.
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6. **Curry, A. S., J. G. Graf, and G. N. McEwen, Jr. (eds.).** 1993. CTFA Microbiology Guidelines. The Cosmetic, Toiletry and Fragrance Association, Washington, D.C.

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7. **Roberts D., Hooper, W. and Greenwood, M.,** (1995). Methods for the examination of food for micro-organisms of public health significance, 2nd edition, section 5.10, Practical Food Microbiology. Butler & Tanner. ISBN 0 901144 36 3.

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