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.

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Enterobacteria Enrichment (EE) Broth Mossel
SKU: 700003125, 700003126, 700003127, 700003128, 700004438
NCM0057

Intended Use
Enterobacteria Enrichment (EE) Broth Mossel is used for the cultivation and enrichment of *Enterobacteriaceae* in food. Enterobacteria Enrichment (EE) Broth Mossel, conforms to Harmonized USP/EP/JP Requirements and is not intended for use in the diagnosis of disease or other conditions in humans.

Description
Enterobacteria Enrichment Broth Mossel was developed by Mossel, Visser, and Cornelissen to facilitate the growth of *Enterobacteriaceae*. This medium contains dextrose to enhance the growth of *E. coli* and *Salmonella* spp., particularly in food samples. Nuisance organisms are suppressed by the addition of Ox Bile and Brilliant Green.

Enterobacteria Enrichment Broth Mossel is used as an enrichment broth, providing a rich environment for the recovery of damaged or injured cells. *Enterobacteriaceae* organisms can be injured in food-processing procedures, including exposure to low temperature, sub-marginal heat, drying, radiation, preservatives, or sanitizers. The enumeration of *Enterobacteriaceae* is an important measure of the sanitary condition of food.

EE Broth, Mossel complies with the specifications of the Eiprodukte-Verodnung (German Egg Product Regulations) and conforms to Harmonized United States Pharmacopoeia (USP), European Pharmacopoeia (EU), and Japanese Pharmacopoeia (JP).

Typical Formulation

Bile Salts	20.0 g/L
Enzymatic Digest of Gelatin	10.0 g/L
Disodium Hydrogen Phosphate Dihydrate	8.0 g/L
Glucose Monohydrate	5.0 g/L
Potassium DiHydrogen Phosphate,	2.0 g/L
Brilliant Green	0.015 g/L

pH: 7.2 ± 0.2 at 25°C
Formula is adjusted and/or supplemented as required to meet performance specifications.

Precaution
Refer to SDS

Preparation
1. Suspend 45g of the medium in one liter of purified water.
2. Heat at 100°C for 30 minutes to completely dissolve the medium.
3. Cool rapidly in cold water.
4. DO NOT AUTOCLAVE.

Test Procedure
1. Inoculate prepared Enterobacteria Enrichment (EE) Broth Mossel with approximately 10 g of homogenized food or other material to be tested.
2. Shake the inoculated medium thoroughly for a few seconds to mix well.
3. Incubate for a total of 18 - 48 hours at 30 - 35°C. Shake tubes or flasks after the first 3 hours of incubation.

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4. Streak a loopful of the incubated enrichment culture of Enterobacteria Enrichment (EE) Broth - Mossel onto a prepared selective medium.
5. Incubate the plates for 18 - 24 hours at 30 - 35°C. Examine the incubated medium for the presence of the target organism.

Quality Control Specifications

Dehydrated Appearance: Powder is homogeneous, free-flowing, and light beige to light green.

Prepared Appearance: Prepared medium is clear to slightly hazy with no to trace precipitate and green to dark green in color.

Expected Cultural Response and USP/EP/JP Growth Promotion: Cultural response in Enterobacteria Enrichment Broth - Mossel at 30 - 35°C after 18 – 48 hours of incubation and subcultured onto Violet Red Bile Glucose Agar after 18-24 hours and 40-48hours. VRBGA plates were incubated at 30-35°C for 18-24 hours.

Microorganism	Approx. Inoculum (CFU)	Expected Results Growth
Escherichia coli ATCC® 8739	10-100	Recovered at >10 cfu
Escherichia coli ATCC® 25922	10-100	Recovered at >10 cfu
Enterococcus faecalis ATCC® 29212	~10,000	Complete inhibition
Enterococcus faecalis ATCC® 19433	~10,000	Complete inhibition
Pseudomonas aeruginosa ATCC® 9027	10-100	Recovered at >10 cfu
Salmonella typhimurium ATCC® 14028	10-100	Recovered at >10 cfu
Staphylococcus aureus ATCC® 6538	~10,000	Inhibited
E.coli ATCC® 8739 + *E. faecalis* ATCC® 19433	10-100 ~10,000	Recovered at >10 cfu Complete Inhibition
E.coli ATCC® 8739 + *E. faecalis* ATCC® 29212	10-100 ~10,000	Recovered at >10 cfu Complete Inhibition

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

Results

Examine Enterobacteria Enrichment (EE) Broth Mossel for growth, indicated by turbidity.

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.

Limitation of the Procedure

Some strains may be encountered that 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 the container in a low humidity environment at the same storage temperature. Protect from moisture and light by keeping container tightly closed.

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