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-0240 Revision Number: 4.0 Effective Date: 2023-08-04 12:00 AM EDT

Modified Semi-Solid Rappaport-Vassiliadis (MSRV) Agar (ISO)
SKU: 700003161, 700003162, 700003163, 700003164, 700004447
NCM0067

Intended Use
Modified Semi-Solid Rappaport-Vassiliadis (MSRV) Agar (ISO) is used with Novobiocin for the horizontal method for the rapid detection of motile *Salmonella* spp, as described in ISO 6579-1:2017. Modified Semi-Solid Rappaport-Vassiliadis (MSRV) Agar (ISO) is not intended for use in the diagnosis of disease or other conditions in humans.

Description
MSRV was developed in 1986 by De Smedt, Bolderdijk and Rappold as a rapid means of *Salmonella* detection. The medium, based upon Rappaport Vassiliadis broth, is inoculated directly from the pre-enrichment medium, in the center of the plate. Motile organisms spread from the center in the semi-solid agar, but non-salmonellas are inhibited by the selective agents. After overnight incubation the use of polyvalent salmonella antisera or a latex kit can confirm the presence of a *Salmonella.* Alternatively, a paper disc wetted with polyvalent H antiserum can be placed 1/3 of the way from the edge of the dish, and will signal the presence of a *Salmonella* by inhibiting the mobility of the organism around the disc. Using this medium De Smedt and Bolderdijk have reported the possibility of detecting *Salmonella* in 24hrs (1987). This medium conforms to the performance and formulation requirements of ISO 6579-1:2017.

Typical Formulation

Enzymatic Digest of Animal and Plant Tissue	4.6 g/L
Acid Hydrolysed Casein	4.6 g/L
Sodium Chloride	7.3 g/L
Potassium Dihydrogen Phosphate	1.5 g/L
Magnesium Chloride	10.9 g/L
Malachite Green	0.04 g/L
Agar	2.7 g/L

pH: 5.1 – 5.4 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. Suspend 31.6 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. DO NOT AUTOCLAVE.
4. Cool to 45-50°C and add 1 vial of NCM4040-0.5* or 700004897, Novobiocin, reconstituted using 5mL sterile deionized/RO water.
5. Mix well and dispense into petri dishes.

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

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Test Procedure
For detection and enumeration and Serotyping of Salmonella- Refer to ISO 6579-1:2017

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

Prepared Appearance: Prepared medium is trace to slightly hazy, dark blue and no precipitate.

Expected Cultural Response: Cultural response incubated aerobically at 41.5 ± 1°C and examined for growth after 21 – 51 hours.

Microorganism	Approx. Inoculum (per drop)	Expected Results	
		Growth	Motility
Enterococcus faecalis ATCC® 29212	$>10^4$	Complete Inhibition	N/A
Enterococcus faecalis ATCC® 19433	$>10^4$	Complete Inhibition	N/A
Escherichia coli ATCC® 8739	$>10^4$	Suppressed	Migration inhibited
Escherichia coli ATCC® 25922	$>10^4$	Suppressed	Migration inhibited
Salmonella enteritidis ATCC® 13076	10^3 to 10^4	Good growth	Good Migration
Salmonella typhimurium ATCC® 14028	10^3 to 10^4	Good growth	Good Migration

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

Results
Positive: Growth of migrated cells is visible as a grey-white, turbid zone extending out from the inoculated drop. Test sample is considered presumptively positive for motile *Salmonella* spp.

Negative: Medium remains blue-green around inoculation drops, with no grey-white, turbid zone extending out from the drop. Test sample is considered negative for motile *Salmonella* spp.

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.

Limitation of the Procedure
The combined inhibitory factors of this medium may inhibit certain *Salmonella*, such as *S. typhi* and S. *choleraesuis*. Isolation techniques should include a variety of enrichment broths and isolation media.

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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References

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