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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Dextrose Tryptone Broth
SKU: 700003173, 700003174, 700003175, 700003176
NCM0073

Intended Use
Dextrose Tryptone Broth is used for cultivation of mesophilic or thermophilic spoilage microorganisms from food in a laboratory setting. Dextrose Tryptone Broth is not intended for use in the diagnosis of disease or other conditions in humans.

Description
In the 1930's, the National Canners Association specified use of Dextrose Tryptone Agar for isolating "flat sour" organisms from food products. "Flat sour" spoilage of canned foods is caused by *Bacillus coagulans* (*Bacillus thermoacidurans*). Bacterial growth results in a 0.3 – 0.5 drop in pH, while ends of the can remain flat. *B. coagulans* is a soil microorganism and found in canned tomato products and dairy products. Conditions favorable for multiplication of the bacterium can result in spoilage of the food product.

Dextrose Tryptone Broth is similar to Dextrose Tryptone Agar, except the concentration of Tryptone and Dextrose has been doubled and Agar is removed. The American Public Health Association and Baumgartner and Herson recommended this formulation for the bacteriological examination of low and medium-acid canned foods (pH 4.5 and above).

Typical Formulation

Enzymatic Digest of Casein	20.0 g/L
Dextrose	10.0 g/L
Bromocresol Purple	0.04 g/L

Final pH: 6.7 ± 0.2 at 25°C
Formula is adjusted and/or supplemented as required to meet performance specifications.

Precaution
Refer to SDS

Preparation
1. Dissolve 30 g of the medium in one liter of purified water.
2. Mix thoroughly.
3. Autoclave at 121°C for 15 minutes.

Quality Control Specifications
Dehydrated Appearance: Powder is homogeneous, free flowing, and grayish beige.

Prepared Appearance: Prepared medium is dark burgundy and brilliant to clear with none to light precipitate.

Expected Cultural Response: Cultural response in Dextrose Tryptone Broth incubated aerobically at 55 ±2°C and examined for growth after 18 – 24 hours and appropriate reaction at 18 – 48 hours.

Microorganism	Approx. Inoculum (CFU)	Expected Results	
		Response	Reaction
Bacillus stearothermophilus ATCC® 12980	10 - 300	Growth	Yellow

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

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Test Procedure
Refer to appropriate references for specific procedures.

Results
Organisms that produce acid from dextrose, such as *Bacillus stearothermophilus* and other "flat-sour" organisms, are detected by the color change of the medium from dark burgundy to yellow.

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 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. National Canners Association. 1933. Bacterial standards for sugar.
2. Vanderzant, C. and D. F. Splittstoesser (eds.). Compendium of methods for the microbiological examination of foods, 4th ed. American Public Health Association, Washington, D.C.
3. Baumgartner, J. G. and A. C. Herson. 1956. Canned foods. 4th ed. Churchill Ltd. London, England.