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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APT Agar
SKU: 700003432, 700003433, 700003434, 700003435
NCM0159

Intended Use
APT Agar is used for the cultivation of heterofermentative lactobacilli in a laboratory setting. APT Agar is not intended for use in the diagnosis of disease or other conditions in humans.

Description
Evans and Niven investigated the cultivation of heterofermentative lactobacilli, causing the faded or green discoloration of cured meat products. Deibel, Evans, and Niven tested thiamine-requiring bacteria, specifically *Lactobacillus viridescens*. Their formulations led to the development of APT Agar.

Lactic acid bacteria, a group of acid-producing bacteria, include the genera *Streptococcus, Leuconostoc, Pediococcus*, and *Lactobacillus*. These organisms are widespread in nature, associated with bacterial spoilage of foods including dairy products, meat, and vegetables. APT Agar is used for cultivating heterofermentative lactic acid bacteria from food products.

Typical Formulation

Enzymatic Digest of Casein	10.0 g/L
Yeast Extract	7.5 g/L
Sodium Chloride	5.0 g/L
Potassium Phosphate	5.0 g/L
Sodium Citrate	5.0 g/L
Dextrose	10.0 g/L
Polysorbate 80	0.2 g/L
Magnesium Sulfate	0.8 g/L
Manganese Chloride	0.14 g/L
Ferrous Sulfate	0.04 g/L
Sodium Carbonate	1.25 g/L
Agar	13.5 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. Suspend 58 g 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. Autoclave at 118 - 121°C for 15 minutes.
4. Cool to 45-50°C.

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

Prepared Appearance: Prepared medium is trace to slightly hazy, amber, with trace to slight precipitate.

Expected Cultural Response: Cultural response on APT Agar at 35 ± 2°C after 18 - 72 hours incubation.

Microorganism	Approx. Inoculum (CFU)	Response
Lactobacillus fermentum ATCC® 9338	10 - 300	Good growth
Leuconostoc pseudomesenteroides ATCC® 12291	10 - 300	Good growth

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

Test Procedure
Refer to appropriate references for specific procedures using APT Agar.

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 it's 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 dehydrated culture media at 2-30°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. Evans, J. B., and C. F. Niven, Jr. 1951. Nutrition of the heterofermentative lactobacilli that cause greening of cured meat products. J. Bact. 62:599-603.
2. Deibel, R. H., J. B. Evans, and C. F. Niven, Jr. 1957. Microbiological assay for thiamine using *Lactobacillus viridescens*. J. Bact. 74:818-821.
3. Vedamuthu, E. R., M. Raccach, B. A. Glatz, E. W. Seitz, and M. S. Reddy. 1992. Acid-producing microorganisms, p. 225-238. *In* C. Vanderzant, and D. F. Splittstoesser (eds.). Compendium of methods for the microbiological examination of foods, 4th ed. American Public Health Association, Washington, D.C.