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.

# Buffered Listeria Enrichment Broth Base (NCM0164)

Revision: 3 Effective Date: 6/25/2021

## Intended Use

Buffered Listeria Enrichment Broth Base is used with supplements for selective enrichment of *Listeria* spp. in foods and is not intended for use in the diagnosis of human disease.

## Description

*Listeria monocytogenes*, described first in 1926 by Murray, Webb, and Swann, is an extensive problem in public health and food industries. This organism has the ability to cause human illness and death, particularly in immunocompromised individuals and pregnant women. Epidemiological evidence from outbreaks of listeriosis has indicated that the principle route of transmission is via consumption of foodstuffs contaminated with *Listeria monocytogenes*. Implicated vehicles of transmission include turkey, frankfurters, coleslaw, pasteurized milk, Mexican style cheese, and pate.

Buffered Listeria Enrichment Broth, a modification of the formula by Lovett et al. was developed after research concluded that enrichment properties can be improved by increasing the buffering capacity of the medium with the addition of disodium phosphate. BLEB Base is based upon the FDA/BAM recommendations where the medium is supplemented with selective agents after an initial four hour, non-selective, pre-enrichment.

## Typical Formulation

| | |
|---|---|
| Enzymatic Digest of Casein | 17.0 g/L |
| Enzymatic Digest of Soybean Meal | 3.0 g/L |
| Yeast Extract | 6.0 g/L |
| Dextrose | 2.5 g/L |
| Sodium Chloride | 5.0 g/L |
| Monopotassium Phosphate | 1.35 g/L |
| Dipotassium Phosphate | 2.5 g/L |
| Disodium Phosphate | 9.6 g/L |

Final pH: 7.3 ± 0.2 at 25°C
Formula may be adjusted and/or supplemented as required to meet performance specifications.

## Supplement

NCM4068 Buffered Listeria Enrichment Supplement (FDA)

## Precautions

Refer to SDS

## Preparation

1. Dissolve 47 grams of the medium in 1000 mL of purified water.
2. Mix thoroughly.
3. Autoclave at 121°C for 15 minutes.
4. Aseptically add 11.1 mL of a 10% filter sterilized solution of sodium pyruvate.
5. After four hours of incubation at 30 ± 2°C, aseptically add 2.5 mL NCM4068-0.5* Buffered Listeria Enrichment Supplement (FDA) to 225 mL of Buffered Listeria Enrichment Broth Base. Buffered Listeria Enrichment Supplement (FDA) should be reconstituted using 5 mL of sterile deionized/RO water.

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

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## Test Procedure
Use recommended laboratory procedures for isolating Listeria in food samples.

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

**Prepared Appearance:** Prepared medium is clear, medium amber with none to moderate precipitate.

**Expected Cultural Response:** Cultural response in Buffered Listeria Enrichment Broth Base supplemented with NCM4068 Buffered Listeria Enrichment Supplement (FDA) after an initial aerobic incubation of 4 hours at 30 ± 2°C and followed by a final incubation for an additional 18 - 44 hours. Cultures were examined for growth at 18 – 48 hours.

| Microorganism | Approx. Inoculum (CFU) | Expected Growth |
|---|---|---|
| *Escherichia coli* ATCC® 25922 | $10^4$- $10^6$ | Inhibited |
| *Listeria monocytogenes* ATCC® 19111 | 10-100 | Good growth |
| *Listeria monocytogenes* ATCC® 13932 | 10-100 | Good growth |
| *Staphylococcus aureus* ATCC® 25923 | 10-100 | Suppressed at 18-24 hours |

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 container. The dehydrated medium should be discarded if not free flowing, or if appearance has changed from 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 2-30°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. Murray, E. G. D., R. A. Webb, and M. B. R. Swann. 1926. A disease of rabbits characterized by large mononuclear leucocytosis caused by A Hitherto undescribed bacillus *Bacterium monocytogenes*. J. Path. Bact. 29:407-439.
2. Monk, J. D., R. S. Clavero, L. R. Beuchat, M. P. Doyle, and R. E. Brackett. 1994. Irradiation inactivation of *Listeria monocytogenes* and *Staphylococcus aureus* in low and high fat, frozen refrigerated ground beef. J. Food Prot. 57:969-974.
3. Bremer, P.J., and C. M. Osborne. 1995. Thermal-death times of *Listeria monocytogenes* in green shell mussels prepared for hot smoking. J. Food Prot. 58:604-608.
4. Grau, F. H., and P. B. Vanderlinde. 1992. Occurrence, numbers, and growth of *Listeria monocytogenes* on some vacuum-packaged processed meats. J. Food Prot. 55:4.7.

5. Lovette, J., D. W. Frances, and J. M. Hunt. 1987. *Listeria monocytogenes* In raw milk: detection, incidence and pathogenicity. J. Food Prot. 50:188- 192.
6. www.fda.gov/Food/ScienceResearch/LaboratoryMethods/BacteriologicalAnalyticalManualBAM/default.htm

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