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.

LB Agar, Lennox (NCM0170)

Intended Use
LB Agar, Lennox is used in molecular genetic studies in a laboratory setting. LB Agar, Lennox is not intended for use in the diagnosis of disease or other conditions in humans.

Description
LB Agar is nutritionally rich, developed by Lennox for growth and maintenance of pure cultures of recombinant strains of *E. coli*. These strains are generally derived from *E. coli* K12, which are deficient in B vitamin production. This strain of *E. coli* has been further modified through specific mutation to create an auxotrophic strain that is not capable of growth on nutritionally deficient media. LB Agar provides all nutritional requirements of these organisms. LB Agar contains half the sodium chloride level of the Miller formulation of LB Agar, allowing the researcher to select the optimal salt concentration for a specific strain.

Typical Formulation

Enzymatic Digest of Casein	10.0 g/L
Yeast Extract	5.0 g/L
Sodium Chloride	5.0 g/L
Agar	12.0 g/L

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

Precaution
Refer to SDS

Preparation
1. Suspend 32 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 121°C for 15 minutes.
4. Cool to 45-50°C.

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

Prepared Appearance: Prepared medium is trace to slightly hazy, yellow to gold, and may have a slight precipitate.

Expected Cultural Response: Cultural response on LB Agar, Lennox incubated aerobically at 37 ± 1°C and examined for growth after 18 - 24 hours.

Microorganism	Approx. Inoculum (CFU)	Recovery
Bacillus subtilis ATCC® 9372	50-200	>70%
Escherichia coli ATCC® 25922	50-200	>70%

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

Test Procedure
Consult appropriate references for recommended test procedures

Effective Date: 5/2/2019
Revision: 0

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Results
After sufficient incubation, the medium should show growth as evidenced by formation of colonies and/or a confluent lawn of growth.

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.

Limitations of the Procedure
Due to nutritional variation, 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. Lennox, E. S. 1955. Transduction of linked genetic characters of the host by bacteriophage P1. Virology. 1:190.
2. Ausubel, F. M., R. Brent, R. E. Kingston, D. D. Moore, J. G. Seidman, J. A. Smith, and K. Struhl. 1994. Current protocols in molecular biology, vol. 1. Current Protocols, New York, N.Y.

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