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-0314 Revision Number: 2.0 Effective Date: 2023-08-17 12:00 AM EDT

Agar, Bacteriological (American Type) No. 2
SKU: 700003489, 700003490, 700003491, 700003492
NCM0203

Intended Use

Agar, Bacteriological (American Type) No. 2 is a solidifying agent for use in preparing microbiological culture media in a laboratory setting. Agar, Bacteriological (American Type) No. 2 is not intended for use in the diagnosis of disease or other conditions in humans.

Description

Agar is a phycocolloid extracted from a group of red-purple algae, usually *Gelidium* spp. Agar was first suggested for microbiological purposes in 1881 by Fannie Hesse. By the early 1900's, agar became the gelling agent of choice over gelatin because agar remains firm at growth temperature for many pathogens and agar is generally resistant to a breakdown by bacterial enzymes. The use of agar in microbiological media significantly contributed to the advance of microbiology, paving the way to study pure cultures.

Agar is a gel at room temperature, remaining firm at temperatures as high as 65°C. Agar melts at approximately 85 - 91°C, a different temperature from solidification at 34 - 36°C. This property is known as hysteresis. Agar is generally resistant to shear forces; however, different agar may have different gel strengths or degrees of stiffness.

Specifications for Agar, Bacteriological (American Type) No. 2 include good clarity, controlled gelation temperature, controlled melting temperature, good diffusion characteristics, absence of bacterial inhibitors, and the presence of metabolically useful minerals such as calcium and magnesium. Agar, Bacteriological (American Type) No. 2 is recommended for various applications, auxotrophic studies, bacterial and yeast transformation studies, and bacterial molecular genetics applications.

Precaution

Refer to SDS

Quality Control Specifications

Dehydrated Appearance: Powder is homogeneous, free-flowing and white to light cream.

Prepared Appearance (1.5% wt/vol): Prepared medium is very light to medium amber and clear to slightly hazy.

CAS #: 9002-18-0

pH (1.5% Solution at 25°C): 6.0 - 7.5

Gel Strength (1.5%, Nikan Method): 550 - 900 g/cm^2

Gel Point (1.5%): 32 - 38°C

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Expected Cultural Response: Cultural response on Peptone Agar after incubation aerobically at 35 ± 2°C for 18 - 24 hours incubation.

Microorganism	Approx. Inoculum CFU	Response
Escherichia coli ATCC® 25922	10 - 300	Good to excellent growth
Staphylococcus aureus ATCC® 25923	10 - 300	Fair to good growth
Streptococcus pyogenes ATCC® 19615	10 - 300	Poor to fair growth

Test Procedure
Refer to appropriate references for specific procedures using bacteriological grades of agar.

Results
Refer to appropriate references for test results.

Expiration
Refer to expiration date stamped on container. Product should be discarded if not free flowing, or if the appearance has changed from the original color. Expiry applies to product in its intact container when stored as directed.

Storage
Store product 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. Hesse, W. 1894. Uber die quantitative Bestimmung der in der Luft enthaltenen Mikroorganismen. Mit. a.d. Kaiserl. Gesh. Berlin. 2: 182-207.
2. Hitchens, A. P., and M. C. Leiking. 1939. The introduction of agar-agar into bacteriology. J. Bacteriol. 37:485-493.
3. Selby, H. H., and T. A. Selby. 1959. Agar. *In* Whister (ed.). Industrial gums, Academic Press Inc., New York, N. Y.
4. Sambrook, J., E. F. Fritsch, and T. Maniatis. 1989. Molecular cloning, a laboratory manual, 2nd ed. Cold Spring Harbor Laboratory Press, New York, N.Y.
5. Schiestl, R. H., and R. Daniel Geitz. 1989. High efficiency transformation of intact yeast cells using single stranded nucleic acids as a carrier. Current Genetics. 16:339-346.

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