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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Gelatin
SKU: 700003493, 700003494, 700003495, 700003496
NCM0204

Intended Use
Gelatin is a protein source and solidifying agent for use in preparing microbiological culture media in a laboratory setting. Gelatin is not intended for use in the diagnosis of disease or other conditions in humans.

Description
Gelatin is a protein of uniform molecular constitution derived chiefly by the hydrolysis of collagen. Collagens are a class of albuminoids found abundantly in bones, skin, tendons, cartilage and similar animal tissues. Koch introduced gelatin into bacteriology when he invented the gelatin tube method in 1875 and the plate method in 1881. This innovation, a solid culture method, became the foundation for investigating bacterial growth. Gelatin-based media were soon replaced by media containing agar as the solidifying agent.

Gelatin is used in culture media for determining gelatinolysis (elaboration of gelatinases) by bacteria. Several media containing gelatin are specified in standard methods for multiple applications.

Precaution
Refer to SDS

Quality Control Specifications
Dehydrated Appearance: Homogeneous flakes, free-flowing and very light yellow to yellow-beige.

Prepared Appearance: Prepared medium is very light to light yellow, clear to moderately hazy, with none to light precipitate.

Physical and Chemical Characteristics

Identification	Meets USP/NF-Ph.Eur.
pH (1% solution)	3.8 to 7.6
Conductivity	≤ 1000 µS/cm
Sulfur dioxide	≤ 50 ppm
Peroxides	≤ 10 ppm
Bloom	265 – 285 GMS
Iron	≤ 30 ppm
Chromium	≤ 10 ppm
Zinc	≤ 30 ppm
LOD	≤ 15%

Microbiological Characteristics

Standard Plate Count	≤ 1000 cfu /g
Salmonella / 25g	Negative
E. coli / 25g	Negative
Yeast and Mold	< 100 cfu /g

Test Procedure
Refer to appropriate references for specific procedures using Gelatin.

Results
Refer to appropriate references for test results.

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Expiration

Refer to expiration date stamped on the container. The product should be discarded if it is not free flowing, or if medium 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. Gershenfeld, L., and L. F. Tice. 1941. Gelatin for bacteriological use. J. Bacteriol. 41:645-652
2. www.fda.gov/Food/ScienceResearch/LaboratoryMethods/BacteriologicalAnalyticalmanualBAM/default.htm.
3. Eaton, A. D., L. S. Clesceri, and A. E. Greenberg (eds.). 2017. Standard methods for the examination of water and wastewater, 23rd ed., American Public Health Association, Washington, D.C.

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