

Tetra Thionate Broth according to Muller-Kauffmann (MKTT)

Shorthand symbol:	MKTT
Item number:	60-1187
Format:	Tube, 10ml
Colour:	green, opaque
Storage conditions:	Dry, in closed bag, at 15-22°C
Shelf-life:	3 Months
pH:	7.6 ± 0.2 at 25°C



Intended use and fields of application

Tetra Thionate Broth of Muller-Kauffmann is for the selective isolation and cultivation of Salmonella in meat, meat products, and other foodstuffs.

Typical composition in g/l

in g per 1 Litre Nutrient Medium

Casein Peptone	10
Meat Extract	5
Ox bile	5
Calcium Carbonate	45
Sodium Thiosulphate	31.85
Sodium Chloride	3
Brillant Green	0.01
Iodine	4
Potassium Iodide	5

*Adjusted as required to meet performance standards

Microbiological quality control

The Microbiological Performance test is carried out in accordance with the requirements of DIN EN ISO 11133.

Productivity

Incubation Conditions: 24±3 Hours, 37±1°C; Inoculum Concentration: 100 CFU

Organism	Type Strain	Specification	Colony morphology
Salmonella enterica serotype Enteritidis	ATCC 13076/WDCM 00030	> 10 Colonies Kolonien on XLD-Agar	Colonies with black centre and a slightly transparent reddish zone due to the change of the medium (XLD)
+ Escherichia coli	+ ATCC 8739/WDCM 00012		
+ Pseudomonas aeruginosa	+ ATCC 27853/WDCM 00025		

Selectivity

Incubation Conditions: 24±3 hours at 37±1°C; Inoculum Concentration: 10.000-1.000.000 CFU

Organism	Type Strain	Specification	Colony morphology
Escherichia coli	ATCC 8739/WDCM 00012	= 100 Colonies on TSA	-
Enterococcus faecalis	ATCC 19433/WDCM 00009	< 10 Colonies on TSA	-

Microbial Contamination

Incubation Conditions: 5-7 days at 20-25°C and 5-7 days at 30-35°C

Specification

No microbial contamination