

Tetra Thionate Broth according to Muller-Kauffmann (MKTT)

Abbreviazione: MKTT
Numero articolo: 60-1187
Scheda: Tube, 10ml
Colore: green, opaque
Condizioni di stoccaggio prodotti: Dry, in closed bag, at 15-22°C
Data di scadenza: 3 Months
Valore pH: 7.6 ± 0.2 at 25°C



Destinazione e applicazione

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

Composizione tipica

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

Controlli di qualita' microbiologici

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