

Amos Kont Jones Medium

Liquid culture medium for detection of thermophilic microorganisms in food.

TYPICAL FORMULA	(g/l)
Peptone	10.0
Meat Extract	3.4
Sodium Chloride	9.0
Final pH 7.2 ± 0.2	

DESCRIPTION

Amos Kont Jones Medium is a liquid medium used for the detection and cultivation of flat-sour thermophilic organisms in bakery products according to TS 5000 Turkish Standard.

PRINCIPLE

Peptone and meat extract provide amino acids, nitrogen, carbon, vitamins and minerals for organisms growth. Sodium chloride maintains the osmotic balance of the medium.

TECHNIQUE

1. Treat the initial suspension of sample at 100°C for 5 min.
2. Inoculate the medium with the initial suspension
3. Incubate at 35 ± 2°C for 48 h.

INTERPRETATION OF RESULTS

Turbidity with a distinct layer on the surface of medium indicate a positive result.

STORAGE

10-25°C away from light, until the expiry date on the label or until signs of deterioration or contamination are evident.

WARNING AND PRECAUTIONS

The product does not contain hazardous substances in concentrations exceeding the limits set by current legislation and therefore is not classified as dangerous. It is nevertheless recommended to consult the safety data sheet for its correct use. The product is designed for professional use only and must be used by properly trained operators.

DISPOSAL OF WASTE

Disposal of waste must be carried out according to the national and local regulations in force.

REFERENCES

- TS 5000, Bread Standard, 2014, Turkish Standards Institution, Ankara.



PRODUCT SPECIFICATIONS

NAME

Amos Kont Jones Medium

PRESENTATION

Glass tubes containing 10 ml of medium

STORAGE

10-25°C

PACKAGING

Ref.	Content	Packaging
26477	100 x 10 ml tubes	100 tubes in cardboard box

pH OF THE MEDIUM

7.2 ± 0.2

USE

Amos Kont Jones Medium is a liquid medium used for the detection of thermophilic organisms in bakery products according to TS 5000 Turkish Standard.

TECHNIQUE

Refer to technical sheet of the product

APPEARANCE OF THE MEDIUM

Appearance: clear

Colour: light amber

SHELF LIFE

2 years

QUALITY CONTROL

- Control of general characteristics, label and print
- Sterility control
7 days at 22 ± 2°C, in aerobiosis
7 days at 35 ± 2°C, in aerobiosis
- Microbiological control
Inoculum for productivity: ≤100 CFU
Incubation Conditions: 35 ± 1°C for 40-48 h

Microorganism

Bacillus stearothermophilus ATCC® 12980

Growth

Good

TABLE OF SYMBOLS

 LOT	Batch code	 Do not reuse	 Manufacturer	 Use by	 Fragile, handle with care
 REF	Catalogue number	 Temperature limitation	 Contains sufficient for <n> tests	 Caution, consult instruction for use	



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