

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.

PREPARATION

Suspend 22.4 g of powder in 1 liter of deionized or distilled water. Bring to boil and shake until completely dissolved. Sterilize at 121°C for 15 minutes. Cool up to 45-50°C. Pour in final containers.

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

The powder is very hygroscopic, store the powder at 10-30°C, in a dry environment, in its original container tightly closed and use it before the expiry date on the label or until signs of deterioration or contamination are evident. Store prepared plates at 2-8°C away from light.

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.



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PRODUCT SPECIFICATIONS

NAME

Amos Kont Jones Medium

PRESENTATION

Dehydrated medium

STORAGE

10-30°C

PACKAGING

Ref.	Content	Packaging
610386	500 g	500 g of powder in plastic bottle
620386	100 g	100 g of powder in plastic bottle

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

Powder medium

Appearance: free-flowing, homogeneous

Colour: light beige

Ready-to-use medium

Appearance: clear

Colour: light amber

SHELF LIFE

4 years

QUALITY CONTROL

- Control of general characteristics, label and print
- 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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