TMAO HiVeg™Medium (Trimethylamine-N-Oxide HiVeg™Medium)

TMAO (Trimethylamine-N-Oxide) HiVeg Medium is used for cultivation and differentiation of Campylobacter species from foods, except Campylobacter jejuni and Campylobacter coli.

Composition **:

Ingredients	Grams/Litre
HiVeg peptone	10.0
HiVeg extract	10.0
Sodium chloride	5.0
Yeast extract	1.0
Trimethylamine-N-Oxide	1.0
Agar	2.0

Final pH (at $25^{\circ}C$) 7.5 ± 0.2

Suspend 29 grams in 1000 ml distilled water. Heat to boiling to dissolve the medium completely. Dispense 4 ml in 13 x 100 mm screw cap tubes. Sterilize by autoclaving at 15 lbs pressure (121°C) for 15 minutes. Cool the tubes in an upright position.

Principle and Interpretation:

TMAO (Trimethylamine-N-Oxide) HiVeg Medium is prepared by using HiVeg peptone and HiVeg extract which are free from BSE/TSE risks associated with animal based peptones. TMAO (Trimethylamine-N-Oxide) HiVeg Medium is the modification of TMAO (Trimethylamine-N-Oxide) Medium which is prepared as recommended by APHA (1) for cultivation and differentiation of Campylobacter species from foods except Campylobacter jejuni and Campylobacter coli. Campylobacters are mainly present in the intestinal tract of animals and therefore contaminate the foods of animal origin. Campylobacter jejuni and Campylobacter coli are sensitive to Trimethylamine-N-Oxide and hence do not grow in this medium. Campylobacter lari grows in this medium as it is not sensitive to this compound.

HiVeg extract, HiVeg peptone and yeast extract provide nitrogenous compounds, vitamin B complex and growth factors for *Campylobacter lari*. Sodium chloride maintains the isotonic atmosphere in the medium.

Culture is stab inoculated in upper one third of the medium and incubated in anaerobic condition for 7 days with loose caps. Growth of *Campylobacter lari* can be observed away from the stab line.

Product Profile :			
Vegetable based (Code MV) ●		Animal based (Code M)	
MV1159 HiVeg peptone HiVeg extract		M1159 Peptic digest of animal tissue Beef extract	
Recommended for	:	Cultivation and differentiation of Campylobacter species from foods, except Campylobacter jejuni and Campylobacter coli.	
Reconstitution	:	29.0 g/l	
Quantity on preparation (500g)	:	17.24 L	
pH (25°C)	:	7.5 ± 0.2	
Supplement	:	None	
Sterilization	:	121°C / 15 minutes.	
Storage : Dry Medium - Below 30°C, Prepared Medium 2 - 8°C.			

Quality Control:

Appearance of powder

Yellow coloured, may have slightly greenish tinge, homogeneous, free flowing powder.

Gelling

Semisolid, comparable with 0.2% Agar gel.

Colour and Clarity

Yellow coloured, clear to slightly opalescent gel forms in tubes as butts.

Reaction

Reaction of 2.9% w/v aqueous solution is pH 7.5 \pm 0.2 at

Cultural Response

Cultural characteristics observed after an incubation at 42°C for 24 - 48 hours under anaerobic condition.

Organisms (ATCC)	Inoculum (CFU)	Growth
Campylobacter coli (33559)	10 ² -10 ³	inhibited
Campylobacter jejuni (29428)	10 ² -10 ³	inhibited
Campylobacter lari (35221)	10 ² -10 ³	*good-luxuriant

Key: * = observed for growth upto to 7 days

References:

1. Frances Pouch Downes and Keith Ito (Eds.), 2001, Compendium of Methods For The Microbiological Examination of Foods, 4th ed., APHA, Washington,



^{**} Formula adjusted, standardized to suit performance parameters.