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Guerra, B; Thomas, K.; Beutlich, J.; Cavaco, Lina; Veldman, K.; Helmuth, R.; Schroeter, A.

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P1353 Turkey meat as a source of determinants conferring plasmid-mediated quinolone resistance in Salmonella

Epidemiology of antimicrobial resistance

B. Guerra K. Thomas, J. Beutlich, L. Cavaco, K. Veldman, R. Helmuth, A. Schroeter Berlin, DE http://onlinelibrary.wiley.com/doi/10.1111/j.1469-0691.2011.03558.x/pdf

Objective: Molecular characterization of antimicrobial resistance (R) in Salmonella (S.) isolates, mainly originating from turkey meat, showing a PMQR-phenotype, in Germany.

Methods: Among the S. enterica isolates from animal and food origin (2000–2008) obtained in the National Reference Laboratory for Salmonella (NRL-Salm) strain collection, isolates showing a MIC for nalidixic acid = 8–32 mg/L and for ciprofloxacin 0.125–1 mg/L, were selected for further studies. Sixteen of these isolates (avoiding siblings) originated from turkey meat (eleven), turkey (one), a not determined (ND) meat source (three) or poultry (one). The isolates were characterized by PCR amplifications/sequencing, PFGE with Xbal, plasmid profile analysis and Southern-blot hybridization to determine the resistance determinants and epidemiological relationship of the isolates.

Results: These isolates were positive for PMQR-genes. The qnrB19 gene was present in nine strains isolated in different years in different German regions: eight S. Hadar (six isolated from turkey meat, one from poultry and once from ND meat), and one S. Uganda (ND meat). All S. Hadar showed an identical XbaI-PFGE pattern, and all except one carried three small plasmids (<4 kb) suggesting the clonal spread of a qnrB19-positive strain. The qnrS1 gene was found in five S. Saintpaul (four of them from turkey meat, one of them from ND minced meat, different years and different regions). These isolates showed two similar PFGE-patterns (differing in only band in one isolate), and three different plasmid profiles, all of them carrying a small plasmid of about <10 kb. Finally, the qnrA gene was present in a S. Typhimurium isolate from turkey, and qnrB2 in a S. Uganda isolate from ND meat. Plasmid location of these genes was confirmed. No qnrC, qnrD or qepA genes were detected among the isolates.

Conclusions: Our results show that various determinants conferring PMQR are present in Salmonella isolates originating from turkey/turkey meat. This kind of food can contribute to the further spread of these determinants, and this fact needs to be further investigated.