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Influence of osmoprotectants on survival of Salmonella Typhimurium strains during desiccation

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Background

Outbreaks caused by Salmonella associated with low moisture products are commonly reported, and Salmonella are known to survive desiccation well. The environment incl. food contains naturally occurring osmoprotectants, which may increase the survival of Salmonella cells in low moisture environments.

Aim

To investigate the desiccation tolerance of S.Typhimurium strains of different origin, and the osmoprotective effect of extracellular added betaine, proline, carnitine, and sucrose.

Method

- ✤ 20µl of 10⁶ CFU/ml cell solution pr. well were desiccated in 0.9% ^w/_v saline added 0.1% ^w/_v peptone and 1^w/_v% glucose (PSP-G) in 48 well plates in closed chambers at 22°C, 43%RH (Figure 1).
- Sampling was performed after resuscitation for 30 min in PSP and plating of appropriate dilutions on BHI (incubated at 37 °C, 23 ± 1h).
- Reduction was calculated using Equation 1 and plotted against time for modelling starting from day 1.
 - (Day 0 to day 1 was not included due to initial growth)
- * Testing with osmoprotectants was performed with 1mM betaine, 50mM betaine, proline and carnitine, and 10% /, sucrose in PSP-G.

Equation 1: Reduction [CFU/ml] = $\log\left(\frac{N_t}{N_s}\right)$

Equation 2: % Reduction = $\frac{mean \ (Reduction \ day \ 13)_{osmoprotectant} - mean \ (Reduction \ day \ 13)_{control}}{(2 + 1)^{1/2}} \times 100$

mean (Reduction day 13)_{control}



Figure 1: Cells desiccated in 48 well plates in closed chambers at 22°C, 43% RH.

Results

Table 1: Reduction of seven S.Typhimurium strains after desiccation for 14 days at 22°C and 43%RH calculated using equation 1. The reduction on day 14 is shown as mean of five technical replicates ± standard deviation. One way ANOVA test was performed to identify strains with significant higher reduction on day 14 compared with S.Typhimurium 364/87, as this strain was chosen as the one with the lowest reduction. S.Typhimurium C5 was chosen as the strain with the highest reduction based on the reduction and p-value from the one way ANOVA test (both strains are marked with red boxes)

S. Typhimurium strains	Strains selected for testing with osmoprotectants	Origin	Reduction day 14 [CFU/ml] mean ±std. dev	One way ANOVA p-values
S. Typhimurium 364/87	Lowest reduction	Chocolate	-3.18±0.6	-
S. Typhimurium U292		Pig	-3.50±0.8	0.54
<i>S</i> . Typhimurium 4/74		Bovine	-6.25±2.0 ^a	0.01
S. Typhimurium 224/87		Clinical	-5.75±3.2	0.12
S. Typhimurium DT12		Clinical	-3.79±1.3	0.40
S. Typhimurium U292		Clinical	-8.87±1.5ª	<0.00
S. Typhimurium C5	Highest reduction	Mouse	-9.94±0.7 ^b	<0.00

Discussion

 \succ S.Typhimurium strains tested varied in desiccation tolerance based on reduction (Table 1). S.Typhimurium 364/87 and S.Typhimurium C5 (marked with red) represented highest and lowest desiccation tolerance.

^a Values are significant (p<0.05) from S. Typhimurium 364/87 in a One way ANOVA test based in the p-values.

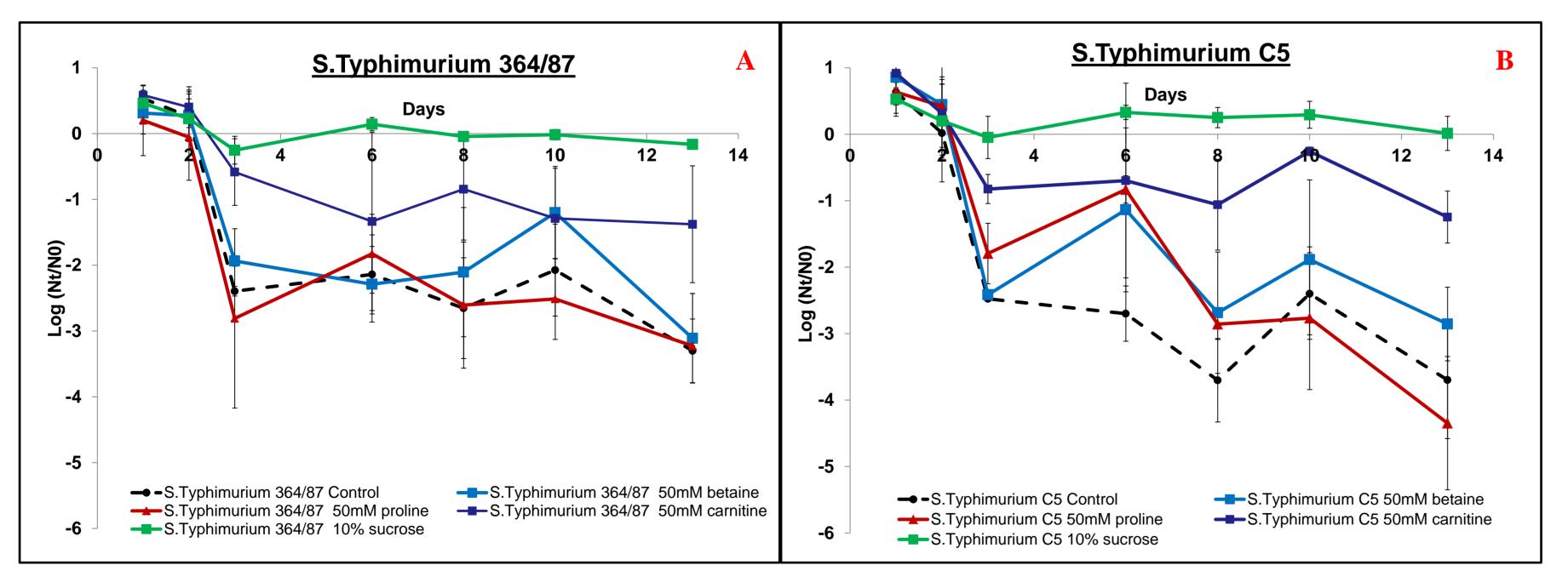


Figure 2: Reduction kinetics for S.Typhimurium 364/87 and S.Typhimurium C5 desiccated for 13 days at 22°C, 43%RH (mean

Previous studies have demonstrated a positive effect of betaine, proline and carnitine on survival of Salmonella subjected to NaCl stress (Cairney et al. 1985a; Cairney et al. 1985b; Gutierrez & Csonka 1995). Here, desiccation tolerance increased for both strains investigated (364/87 and C5) with carnitine and, in particular, with sucrose (Figure 2A+B) while limited effect was seen for proline and betaine.

> Hardly any reduction was seen within the period with sucrose (Figure 2A+B).

carnitine Sucrose and had a significant (p<0.05) positive effect on desiccation tolerance based on reduction on day 13 (Table 2)

values of four replicates and standard deviation shown with bars for each sampling point). A and B: S.Typhimurium 364/87 and S.Typhimurium C5 desiccated in PSP-G alone, or added 50mM betaine, proline, carnitine or 10%^w/_v sucrose, respectively.

Table 2: % reduction in relation to the control on day 13 as calculated using equation 2, are shown for S.Typhimurium 364/87 and S.Typhimurium C5 desiccated at 22°C, 43%RH. The cells were desiccated in PSP-G alone or added 1mM betaine, 50mM betaine, proline, carnitine or 10%^w/_v sucrose, respectively. Significant positive impact on reduction was seen with carnitine and sucrose when performing One way ANOVA test (marked with red box) compared to the control.

<u>Set-up</u>	<u>1mM betaine</u>	50mM betaine	<u>50mM proline</u>	50mM carnitine	<u>10%^w/_v sucrose</u>
S.Typhimurium 364/87	3%	-18%	-5%	-55% ^{b,d}	-92%ª
S.Typhimurium C5	22%	-6%	28%	-58% ^c	-94% ^c

^a Significant (p <0.01) for all three trial.

^b Significant (p <0.05) for all three trials.

^c Significant (p < 0.01) for one trial out of two trials as data is missing for one trial.

^d Statistical analysed performed with t-test as only one endpoint value for control is available.

Conclusion

Desiccation tolerance differs within the same serovar.

 \succ The presence of 10% $^{\text{w}}/_{\text{v}}$ sucrose and 50mM carnitine, respectively, increased the desiccation tolerance in that order for S.Typhimurium 364/87 and S.Typhimurium C5, with a very marked effect of sucrose.

References:

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