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Conference Abstract (Poster)



Industrial and Manufacturing (Track)

USE OF A METALLOPROTEASE GENE (APRX) AS A MARKER TO IDENTIFY PSEUDOMONAS SP. CONTAMINATION IN A DAIRY PLANT

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Abstract:

To prevent bacterial deterioration of dairy products, a rapid test for detection of Pseudomonas sp. strains high in proteolytic activity in milk is useful. Protease digestion of milk can lead to clotting and gelation of milk casein. A conventional plate-counting procedure to detect psychrotrophic contamination in milk products is time-consuming and not useful to prevent food degradation. The aprX gene encoding an alkaline metalloprotease is considered the responsible agent for milk spoilage. PCR methods targeting for this sequence can accelerate the detection process. To identify Pseudomonas sp. isolates able to express and produce the aprX enzyme, 15 strains collected from a dairy plant were analyzed after culturing in specific Pseudomonas medium. DNA sequencing of 16S rDNA and aprX regions was performed, and two genus Pseudomonas sp. (*P. chlororaphis*, *P. panacis*, *P. japonica*, *P. fluorescens*) and *Stenotrophomonas maltophilia* were identified and isolated from four surfaces in the cheese-processing plant (refrigerated milk storage tank before and after cleaning, cheese-processing equipment, and cheese-making mold). This study revealed several Pseudomonas species able to colonize a dairy plant and with the potential to degrade and spoil food substances with a high protein content.

Keywords: aprx gene, pseudomonas, milk.





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