Qualitative analysis of food for pathogens Presence / absence tests

allow multiplication of target organism
suppress growth of others

to obtain recognizable colonies

isolation on selective media selective plating

Problem:
microbial cells
which are
sublethally injured

sublethal injury

may be caused by

mild heat processing

drying

freezing

closely related bacteria may give similar colonies



selection of typical colonies

confirmation

not able to multiply until damage has been repaired

further stresses may cause death

media containing selective agents = stress

resuscitation in non-selective media necessary

Quantitative analysis of food for micro-organisms Enumeration

colony count techniques

surface colony count spread plate technique

drop plating technique

subsurface colony count pour-plate technique

micro-organisms multiply to produce colonies visible to the naked eye

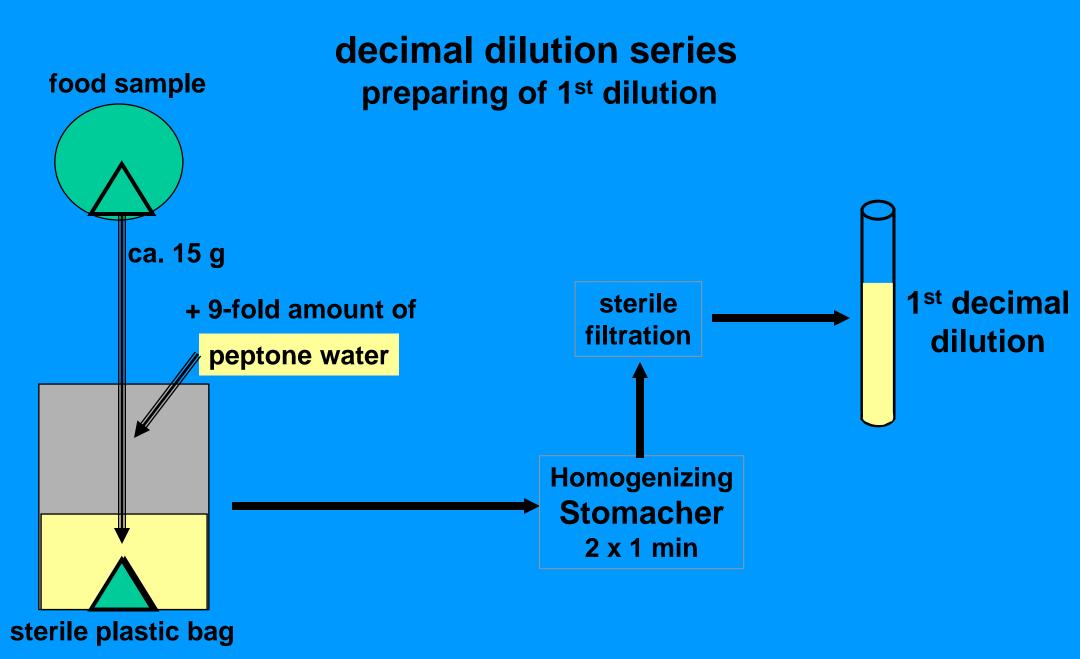
on the surface of suitable agar media

homogenization of food sample

dilution series

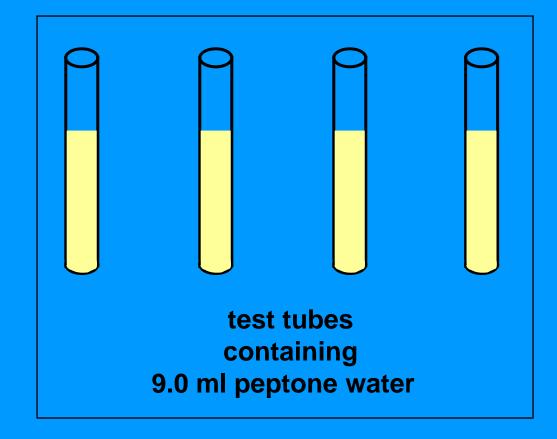
in the depth of suitable agar media which are added in molten state

Most Probable Number techniques



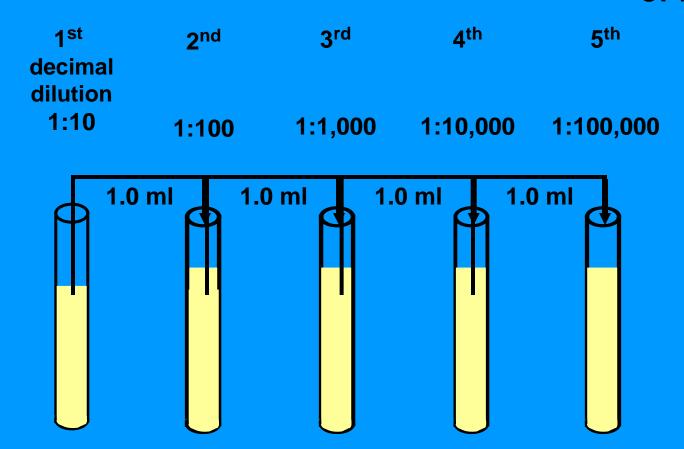
1st decimal dilution 1:10

decimal dilution series preparing of further dilutions



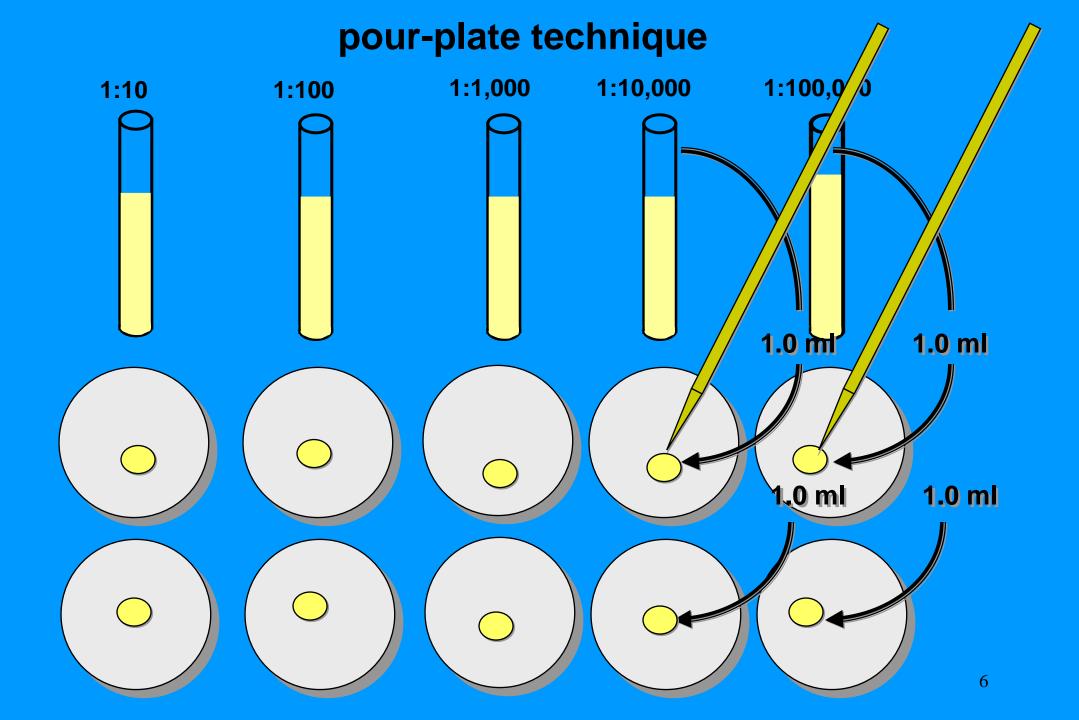
decimal dilution series

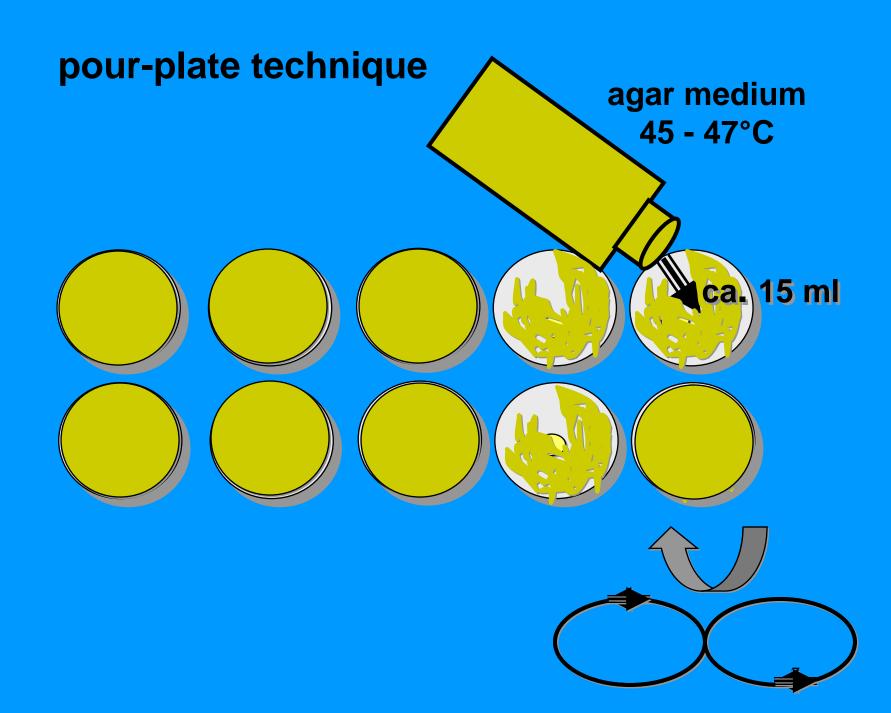
preparing of further dilutions

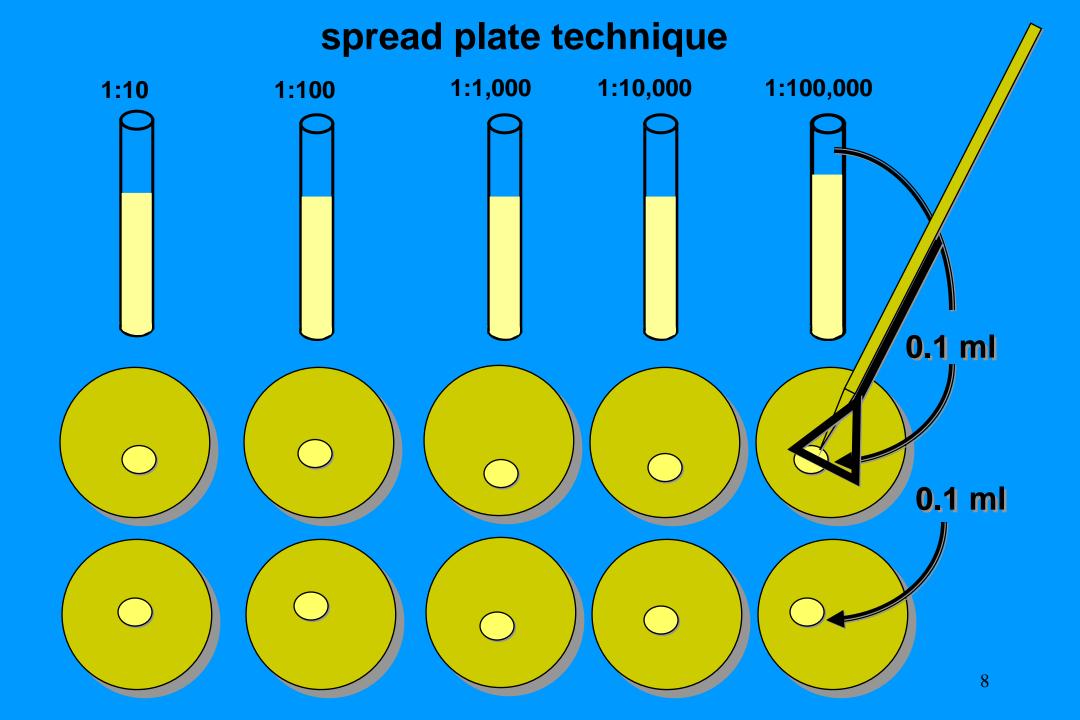


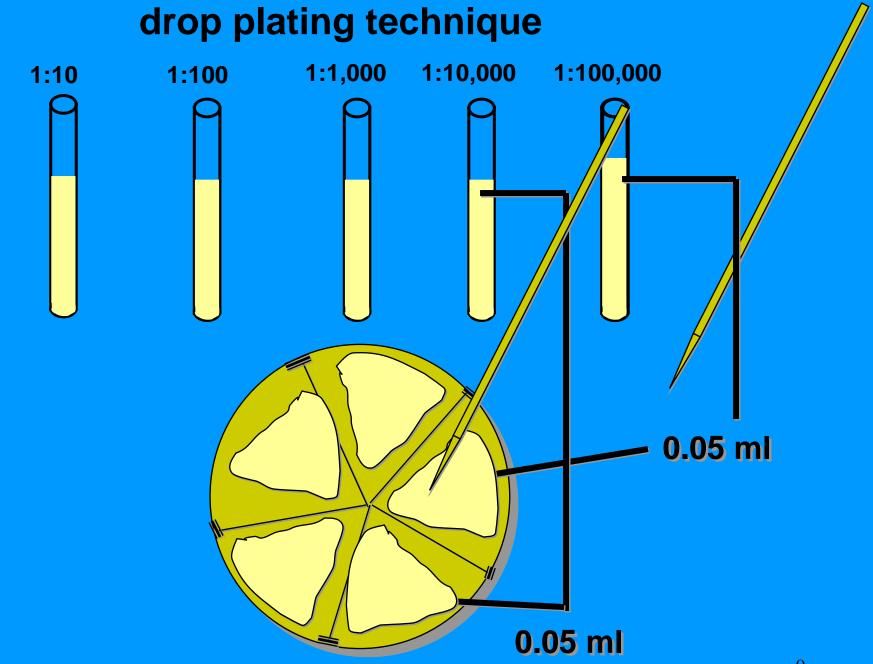
for each dilution step:

use a fresh sterile pipette mix thoroughly using a whirl mix









Spread plate technique 1:100,000 1:1,000 1:10,000 1:10 1:100 0000

Pour plate technique

Counting the plates

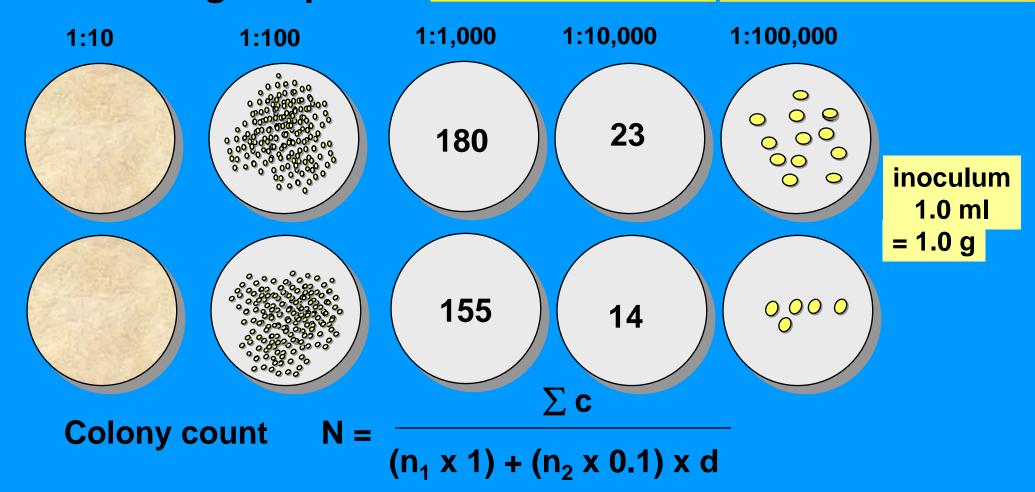
Choose plates containing less than 300 colonies at greater colony concentration growth may be depressed because of overcrowding and microbial antagonism

But more than 30 colonies at lesser colony concentration statistical error becomes overwhelming great

Counting the plates

Pour plate technique

Spread plate technique

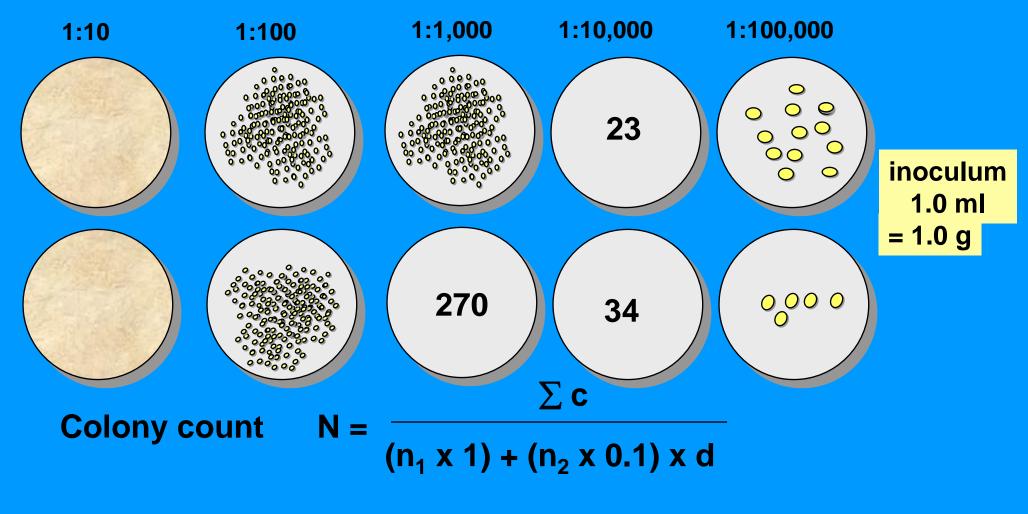


$$N = \frac{180 + 155 + 23 + 14}{(2 \times 1) + (2 \times 0.1) \times \frac{1}{1,000}} = \frac{372}{169} 290000$$

Counting the plates

Pour plate technique

Spread plate technique

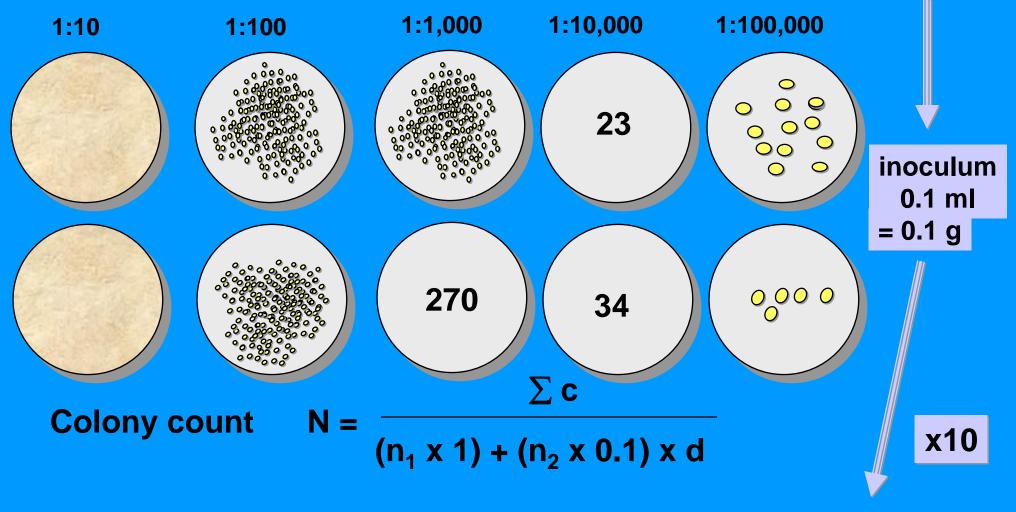


$$N = \frac{270 + 23 + 34}{(1 \times 1) + (2 \times 0.1) \times \frac{1}{1,000}} = 2.3 \times 10^{5} \text{ cfu / g}$$

Counting the plates

Pour plate technique

Spread plate technique



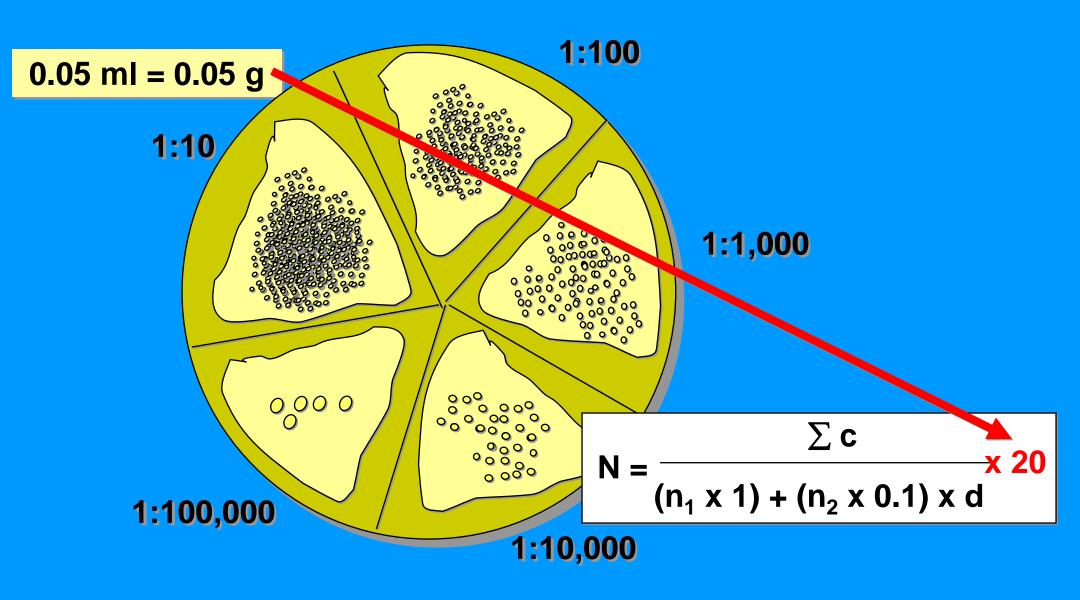
$$N = \frac{270 + 23 + 34}{(1 \times 1) + (2 \times 0.1) \times \frac{1}{1,000}}$$

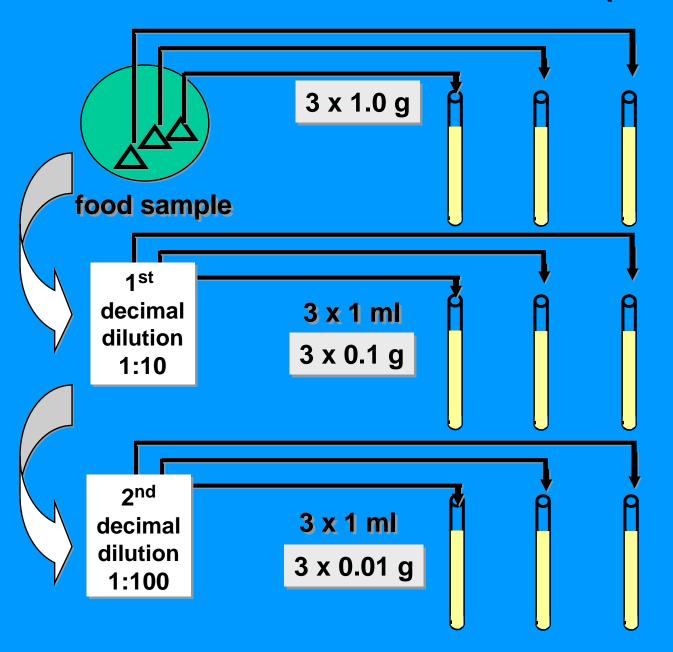
 $= 2.3 \times 10^5 \text{ cfu / g}$

Confidence limits associated with numbers of colonies on plates

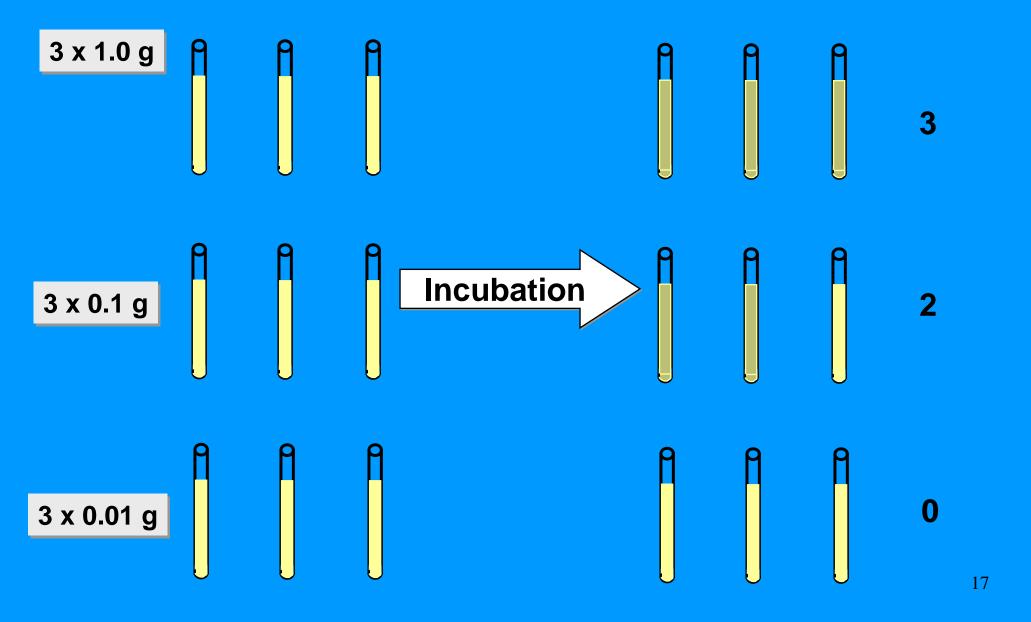
colony count	95 % confidence limits		
	lower	upper	
3	< 1	9	
5	2	12	
10	5	18	
12	6	21	
15	8	25	
30	19	41	
50	36	64	
100	80	120	
200	172	228	

Counting the plates drop plating technique





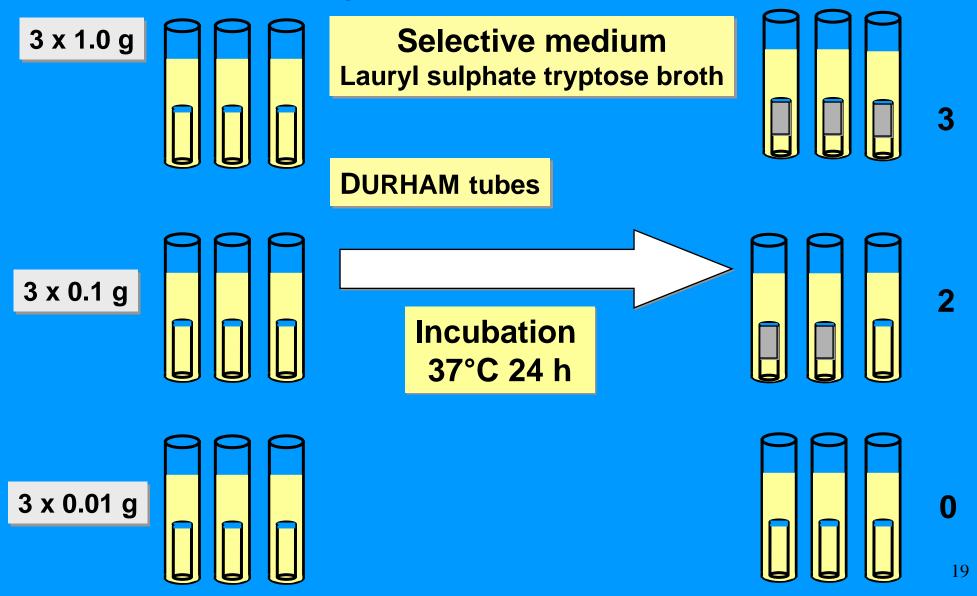
To estimate the number of cfu in food samples, if quantitative detection of low numbers is required



MPN table for 3 x 3

Number of positive tubes inoculated with			MPN/g
1 .0 g	0.1 g	0.01 g	
0	0	0	< 0.3
1	0	0	0.36
1	1	0	0.74
2	0	0	0.92
2	1	0	1.5
2	1	1	2.0
2	2	0	2.1
2	2	1	2.8
3	0	0	2.3
3	1	0	4.3
3	2	0	9.3
3 x 1.0 g	3 x 0.1 g	3 x 0.01 g	-
3	2	0	
3	3	2	110.0
3	3	3	> 110

Example: Enumeration of Coliforms



Genus

Salmonella

2 Species

Salmonella enterica

Salmonella bongori

6 Subspecies

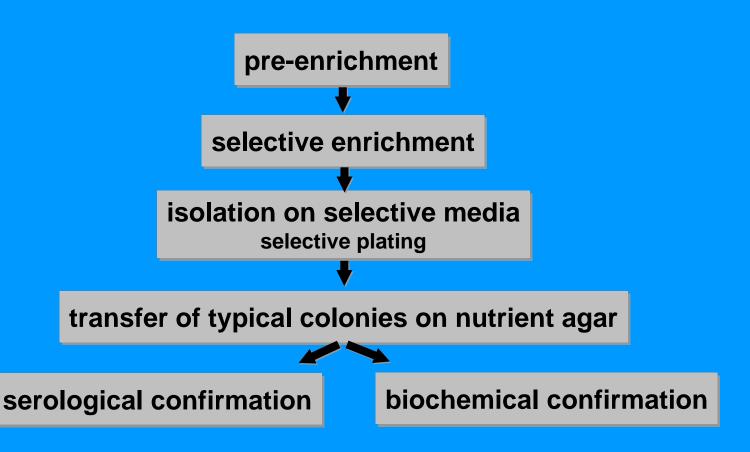
- S. enterica subsp. enterica
- S. enterica subsp. salamae
- S. enterica subsp. arizonae
- S. enterica subsp. diarizonae
- S. enterica subsp. houtenae
- S. enterica subsp. indica

In total ca. 2500 serovars (KAUFMANN-WHITE schema)

- S. enterica subsp. enterica serovar typhimurium
- S. typhimurium
- S. Typhimurium

detection of Salmonella

ISO method 6579:1993



pre-enrichment

resuscitation of sublethally damaged Salmonellae

25 g sample + 225 ml puffered peptone water

incubation: 20 h at 37°C

+

selective enrichment

special pre-enrichment for

spices chocolate milk powder

0.1 ml of PE

+
10 ml Rappaport-Vassiliadis broth

10 ml of PE

100 ml selenite cystine broth

Magnesium chloride MgCl₂

Malachite green

pH 5,2°C

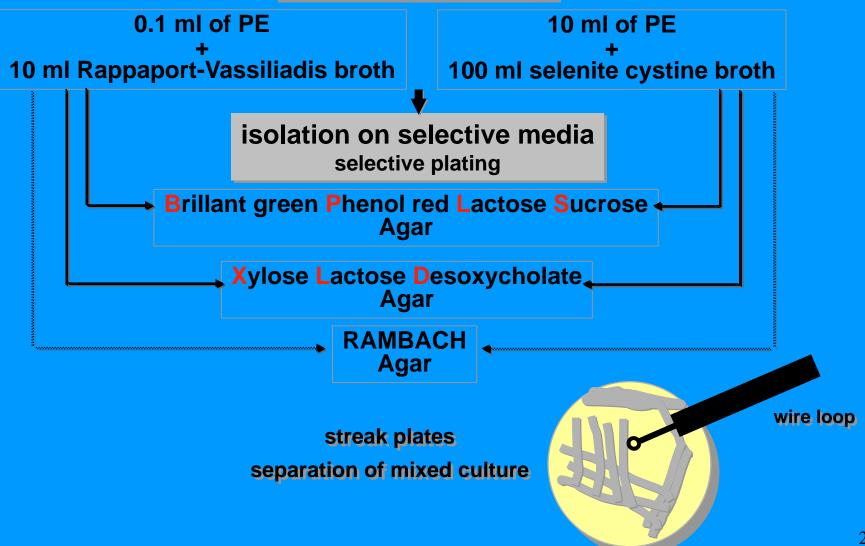
Attention: selenite toxic for human

Attention: RV-broth does not support growth of S. Typhi

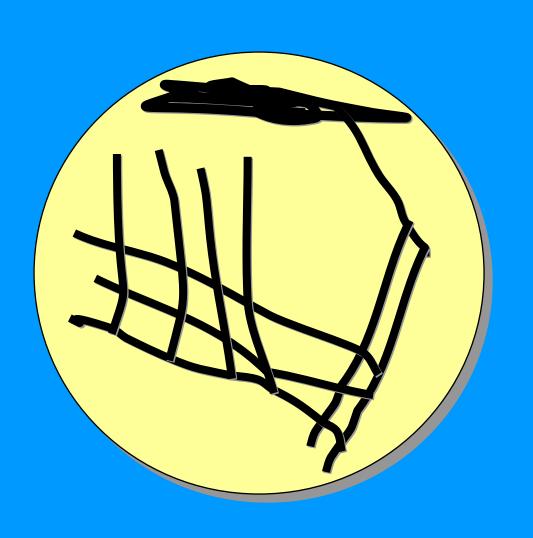
incubation: 18 - 24 h at 42°C incubation: 18 - 24 h at 37°C

48 h 48 h

selective enrichment



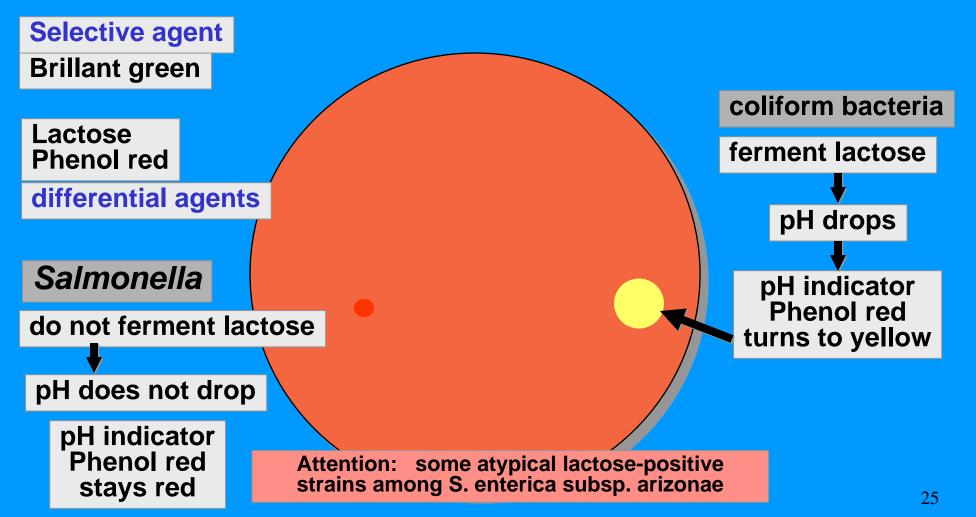
streak plates separation of mixed culture

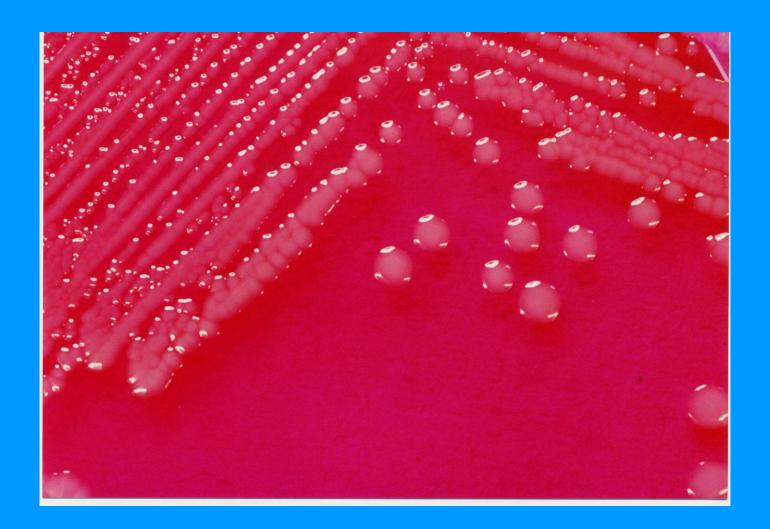


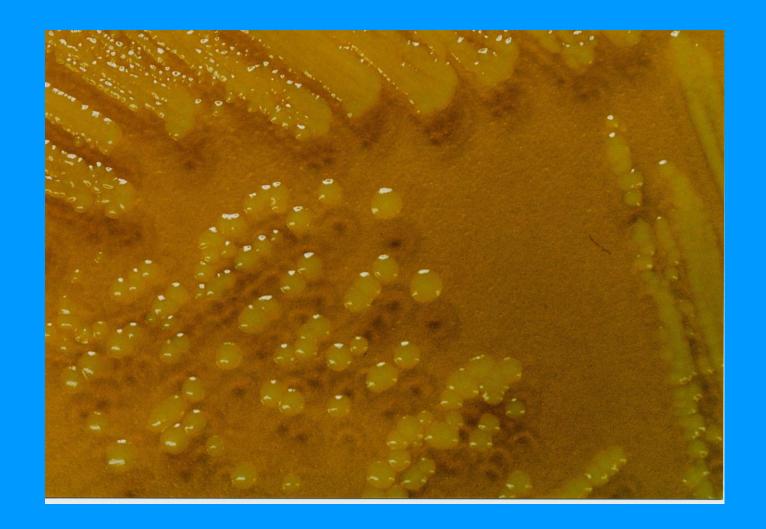
wire loop

Brillant green Phenol red Lactose Sucrose Agar

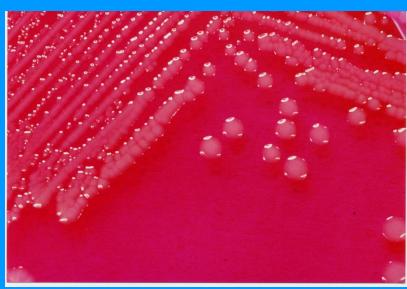
incubation: 24 and 48 h at 37°C

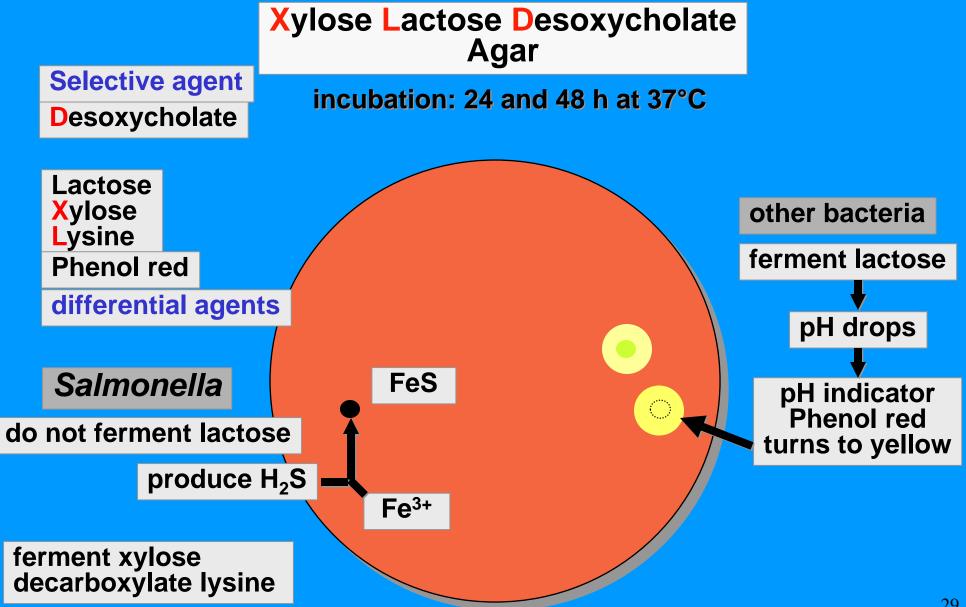














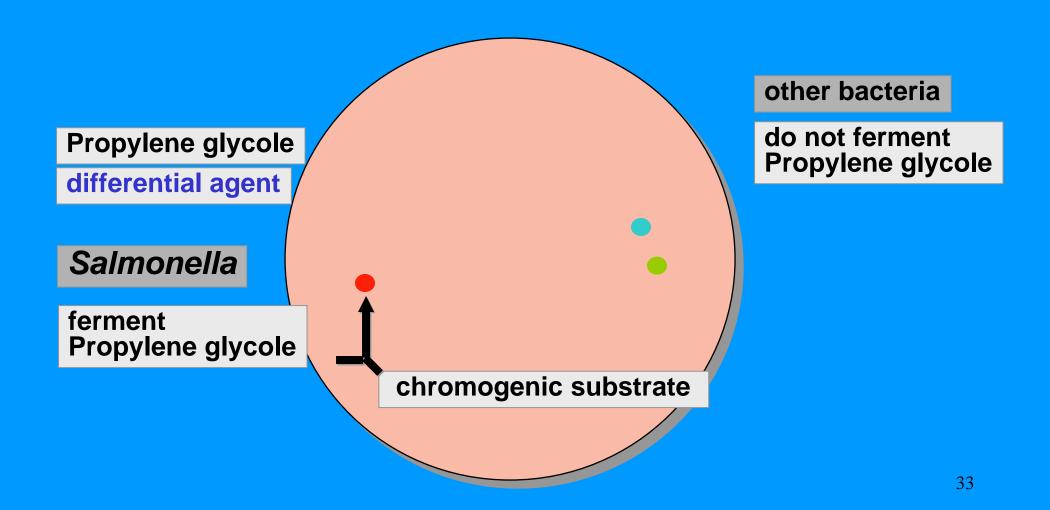






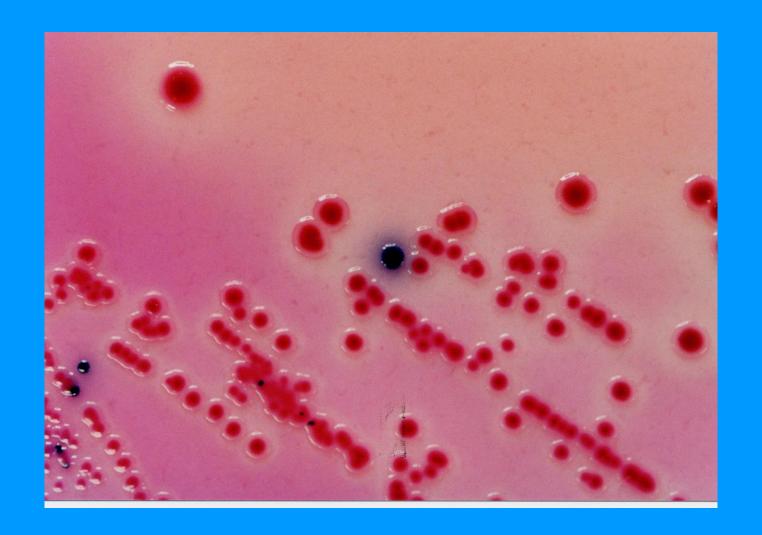
RAMBACH Agar

incubation: 24 and 48 h at 37°C









detection of Salmonella ISO method 6579:1993

isolation on selective media selective plating

transfer of typical colonies on nutrient agar

18 - 24 h at 37°C

18 - 24 h

37°C

serological confirmation

slide agglutination tests

using polyvalent anti-Salmonella antisera

exclude autagglutination

multi-media testing systems

API 20 E

Enterotube II

biochemical confirmation

Triple Sugar Iron agar

urea agar

L-lysine decarboxylase medium

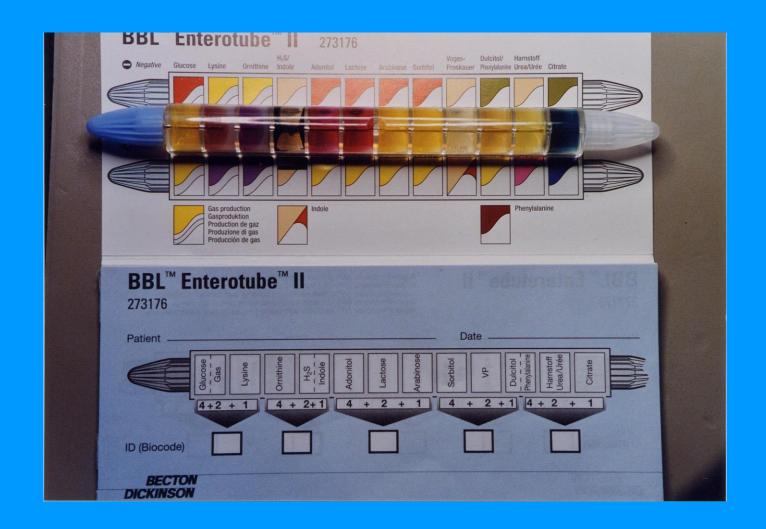
β-galactosidase test

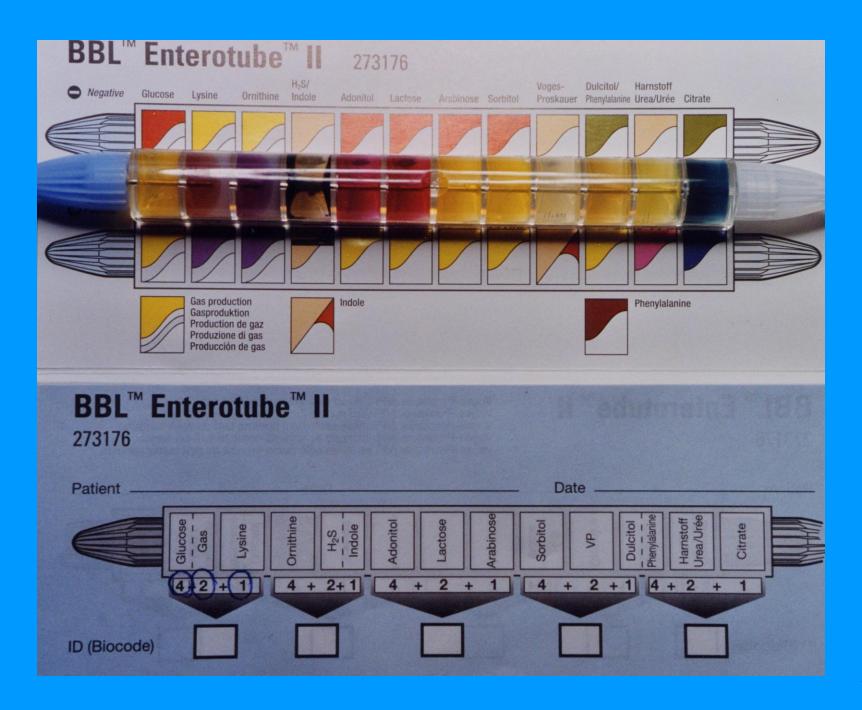
indole test

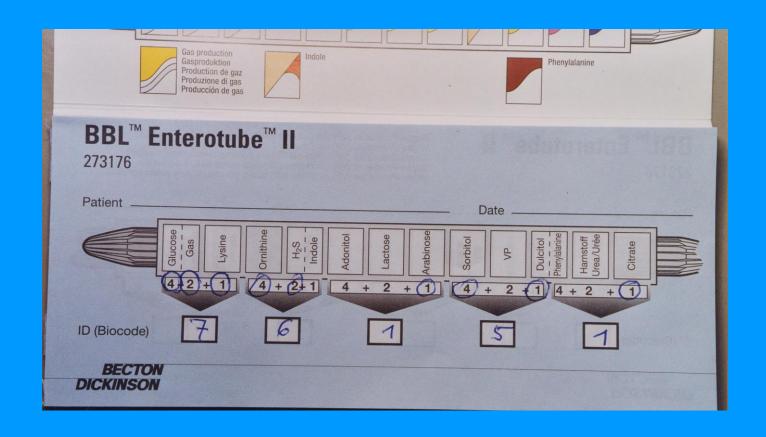
VOGES-PROSKAUER test











Genus Listeria

Listeria monocytogenes

Listeria innocua

Listeria ivanovii

Listeria seeligeri

Listeria welshimeri

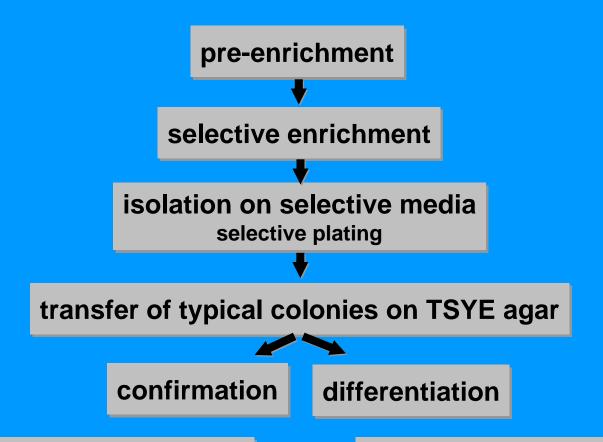
Listeria grayi

Subsp. grayi

Subsp. murrayi

detection of Listeria monocytogenes

ISO method 11290-1:1997



Do typical colonies belong to the genus *Listeria*?

Do typical colonies belong to the species *L. monocytogenes*?

detection of Listeria monocytogenes

ISO method 11290-1 :1997

pre-enrichment

resuscitation of sublethally damaged Listeria

25 g sample +

225 ml 1/2 FRAZER broth

Contains only 50 % of selective agents

incubation: 24 ± 2 h at 30°C



selective enrichment

0.1 ml of PE + 10 ml FRAZER broth selective agents:
Lithium chloride
Nalidixic acid
Acriflavine

incubation: 48 ± 2 h at 37°C

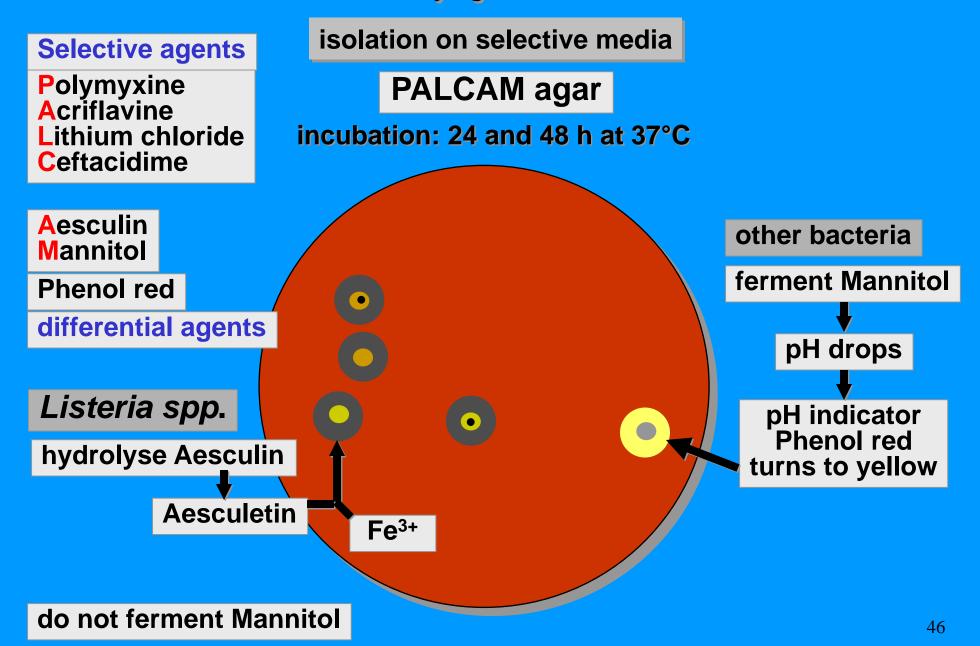


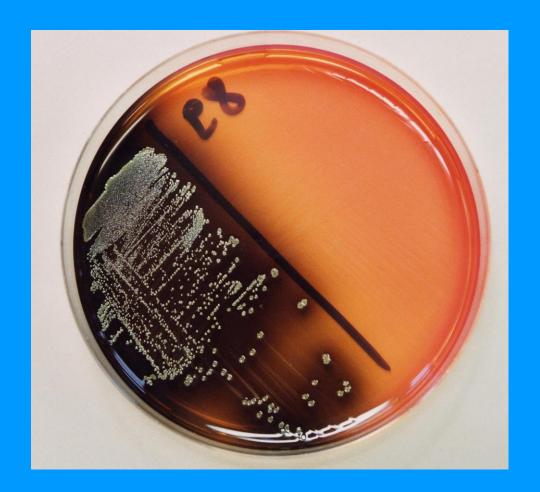
isolation on selective media selective plating

streaking on PALCAM agar



ISO method 11290-1 :1997







detection of *Listeria monocytogenes* ISO method 11290-1 :1997

isolation on selective media selective plating

transfer of typical colonies on TSYE agar

18 - 24 h 37°C

confirmation

Do typical colonies belong to the genus *Listeria*?

GRAM positive short rods

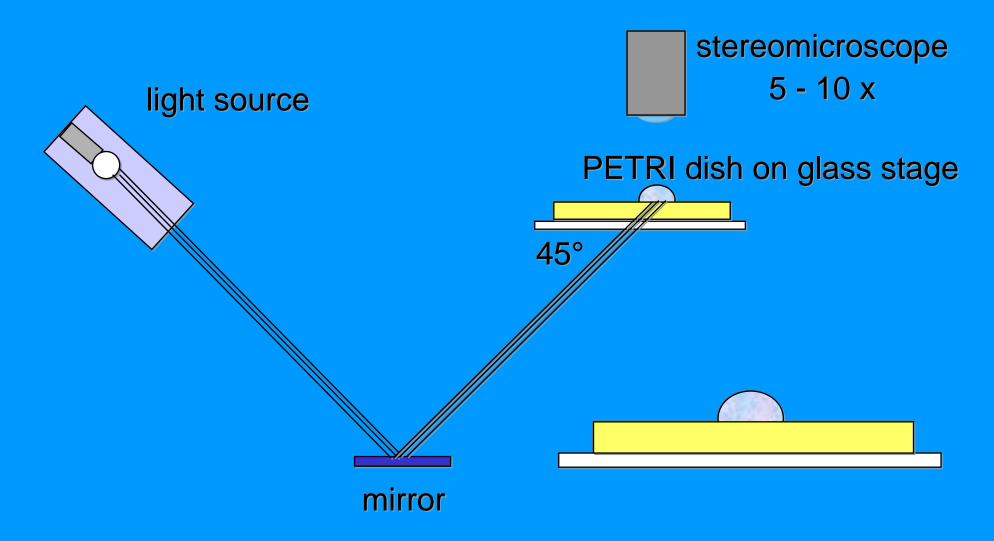
Catalase positive

3% H₂O₂

motility

typical appearance using HENRY illumination

HENRY illumination





isolation on selective media selective plating

transfer of typical colonies on TSYE agar

confirmation

differentiation

Do typical colonies belong to the genus *Listeria*?

Do they belong to species *L. monocytogenes*?

inoculate

Purple broth containing Rhamnose

Purple broth containing Xylose

incubate at 37°C for up to 7 d

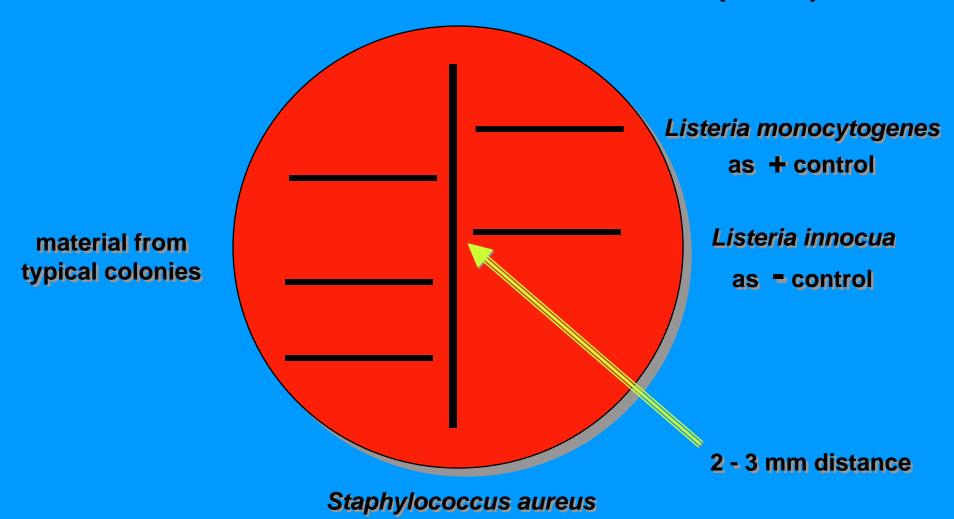
positive if purple turns to yellow

acid from Rhamnose?

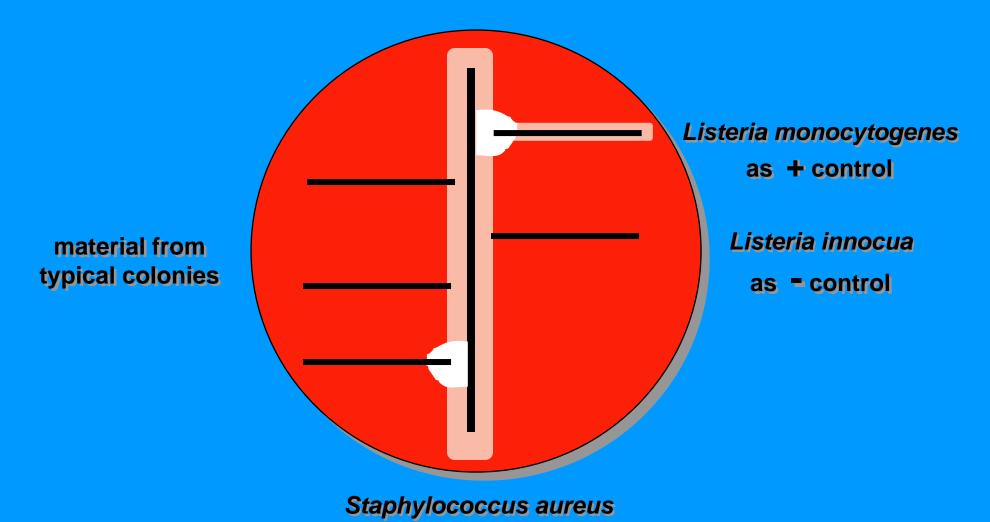
acid from Xylose?

CAMP test

CAMP test Christie, Atkins, Munch-Petersen (1944)

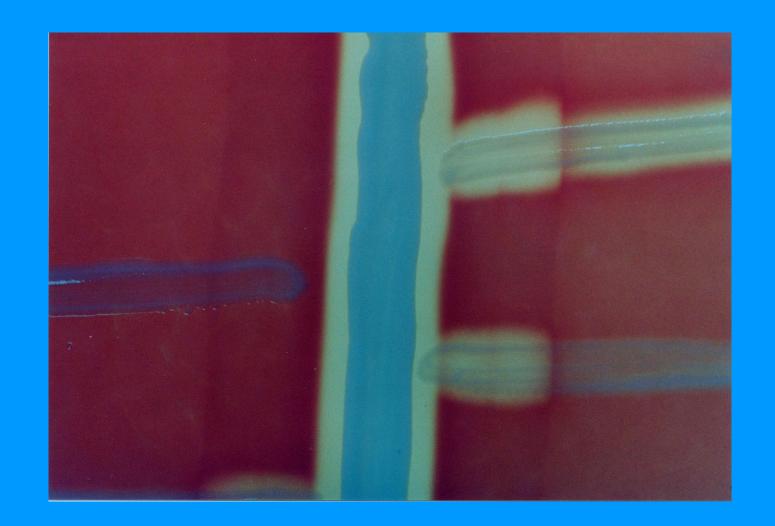


CAMP test after 24 h incubation at 37 °C



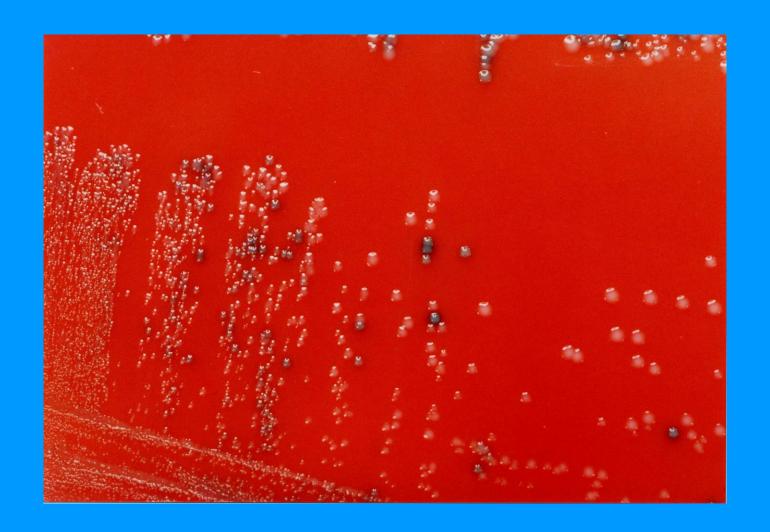






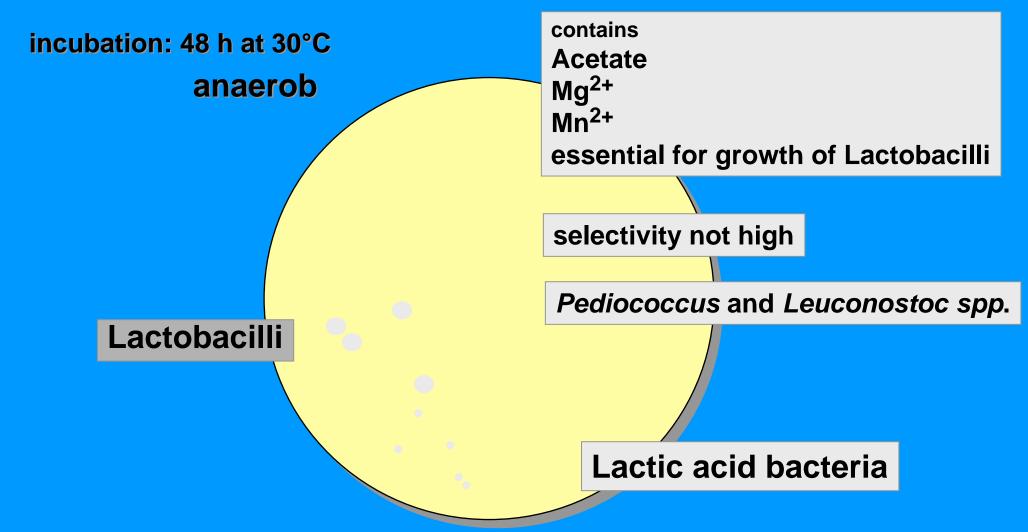
Differentiation of Listeria spp.

species	acid from Rhamnose	acid from Xylose	CAMP test
L. monocytogenes	+	-	+
L. innocua	V	-	-
L. ivanovii	-	+	-
L. seeligeri	-	+	(+)
L. welshimeri	V	+	-
L. grayi subsp. grayi	-	-	-
L. grayi subsp. murrayi	V	-	-



Lactobacilli

MRS agar







Enterobacteriaceae

Edwardsiella Klebsiella

Citrobacter Enterobacter

Hafnia Escherichia

Serratia

Proteus Yersinia

Morganella Salmonella

Providencia Shigella

Coliforms produce gas and acid from lactose

Escherichia coli

Enterobacter cloacae, E. sakazakii, E. aerogenes

Serratia rubidea

Klebsiella pneumoniae, K. oxytoca, K. ozaenae

Fecal Coliforms produce gas and acid from lactose at 44°C members of Coliforms group strain dependent

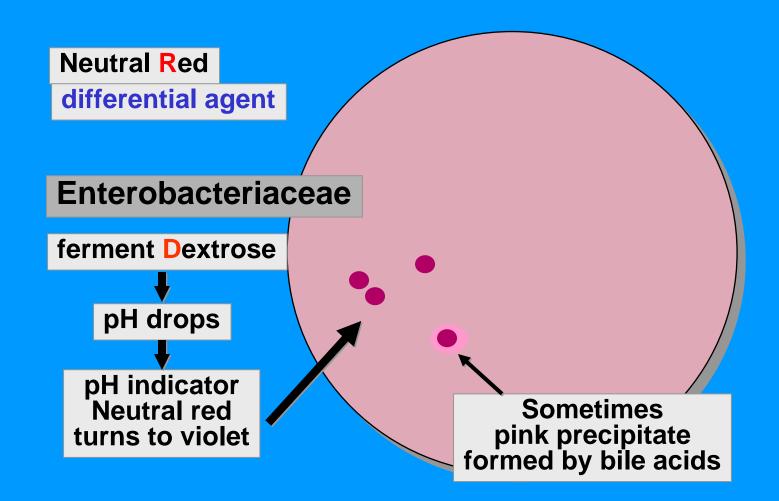
Enterobacteriaceae

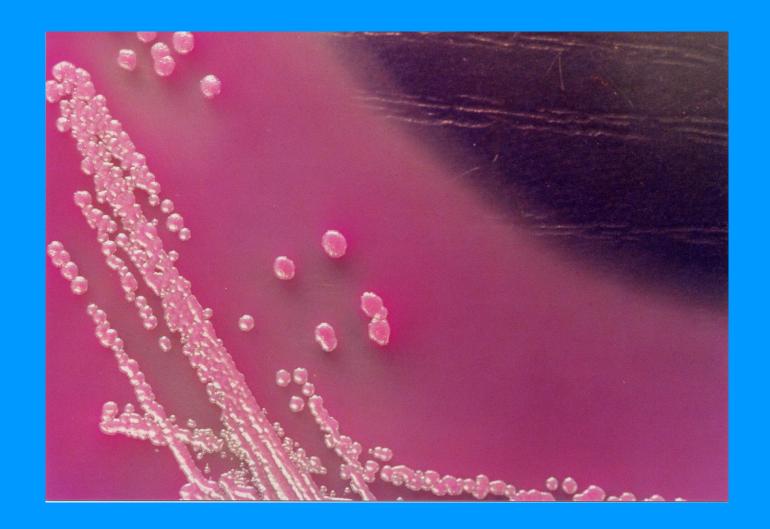
selective agents

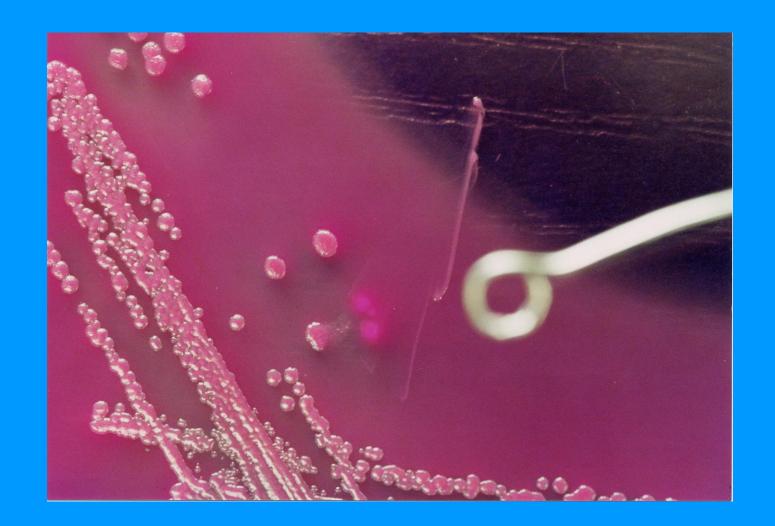
Crystal Violet Bile Salts

VRBD agar

incubation: 48 h at 30°C







Coliforms

VRBL agar

incubation: 48 h at 30°C

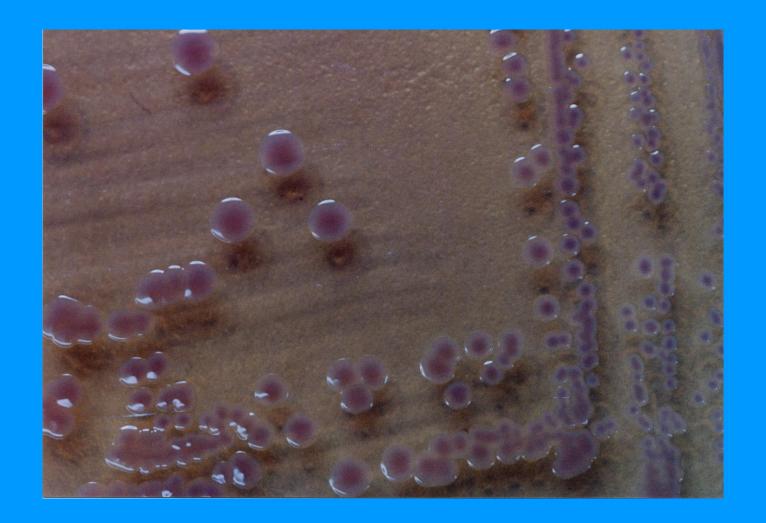
Crystal Violet Bile Salts **Neutral Red** differential agent **Coliforms** ferment Lactose pH drops pH indicator Neutral red

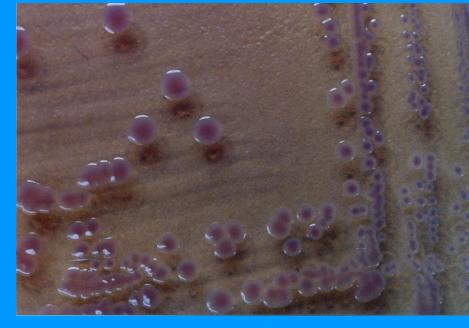
turns to violet

selective agents

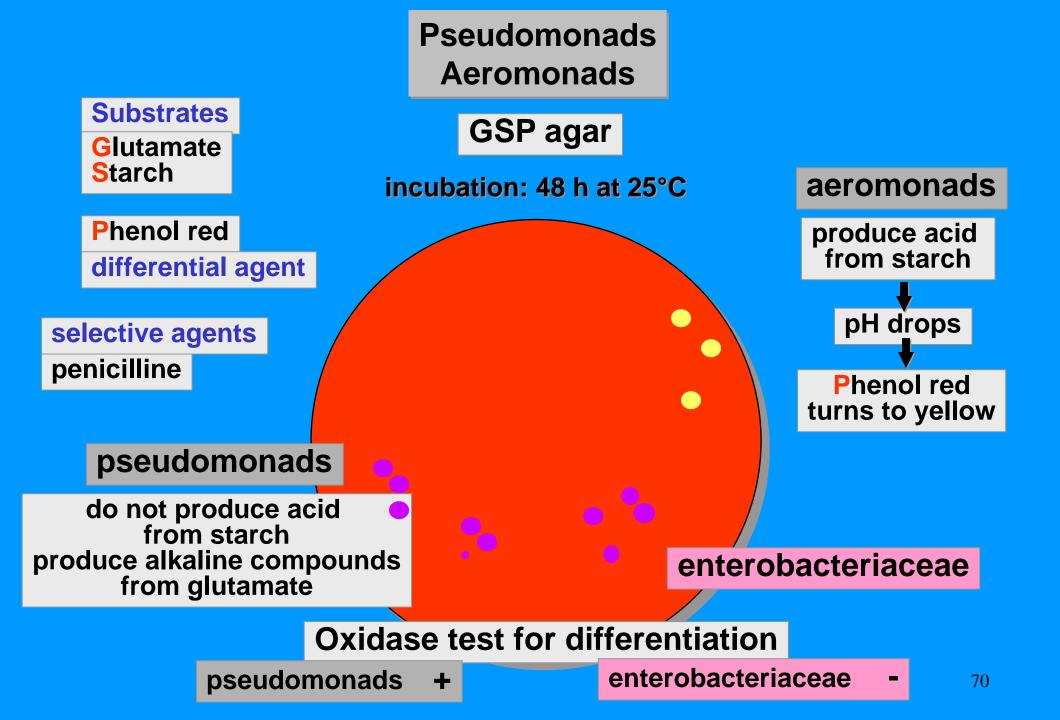
In most cases pink precipitate formed by bile acids

















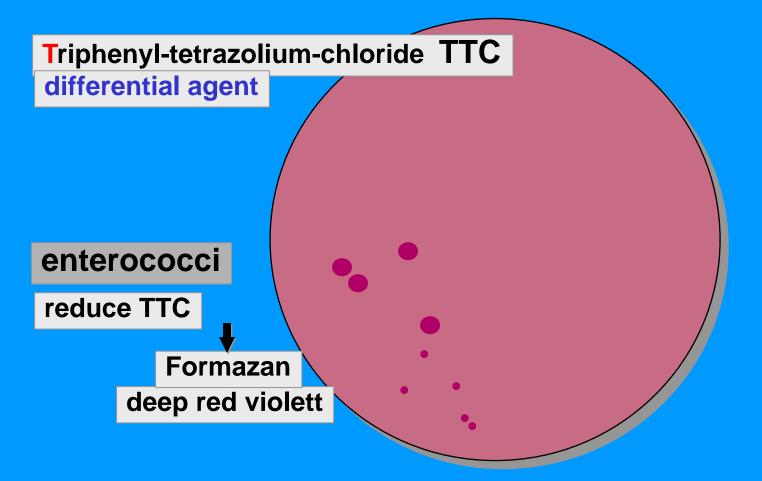


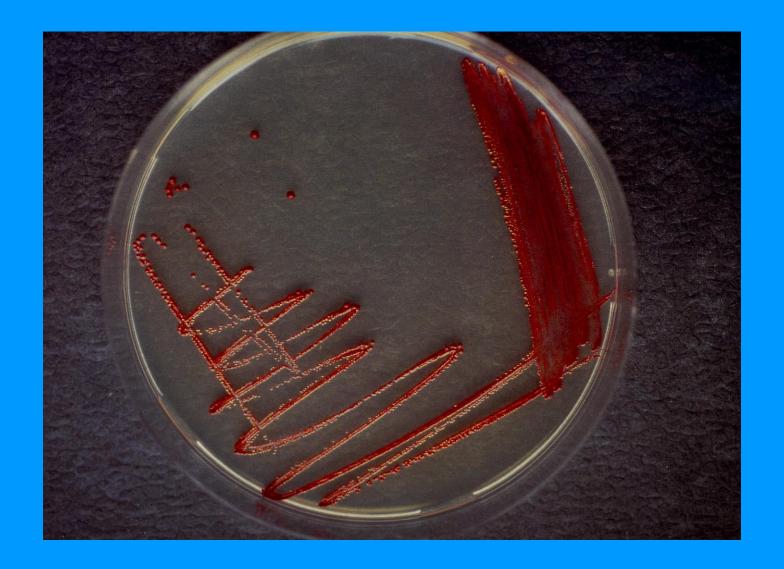
selective agents

Citrate Azide fecal streptococci Enterococcus faecalis Enterococcus faecium

CATC agar

incubation: 24 h at 42°C





Staphylococcus aureus

selective agents

Glycine Lithium chloride Tellurite

Tellurite egg yolk

differential agents

pyruvate

enhances growth of (sublethally damaged) S. aureus

S. aureus

reduce Tellurite

Tellur black **Baird-Parker agar**

incubation: 48 h at 37°C

Staphylococcus epidermidis

Staphylococcus saprophyticus

Coagulase test for differentiation

Proteolysis of egg yolk compounds

clear zone around colonies

Later lipolysyis

Opaque halo

Micrococci



Staphylococcus aureus

Confirmation by coagulase test

inoculate suspected colonies separately in BHI broth

incubate at 37°C for 18 - 24 h

place 0.5 ml of diluted rabbit plasma in small test tubes

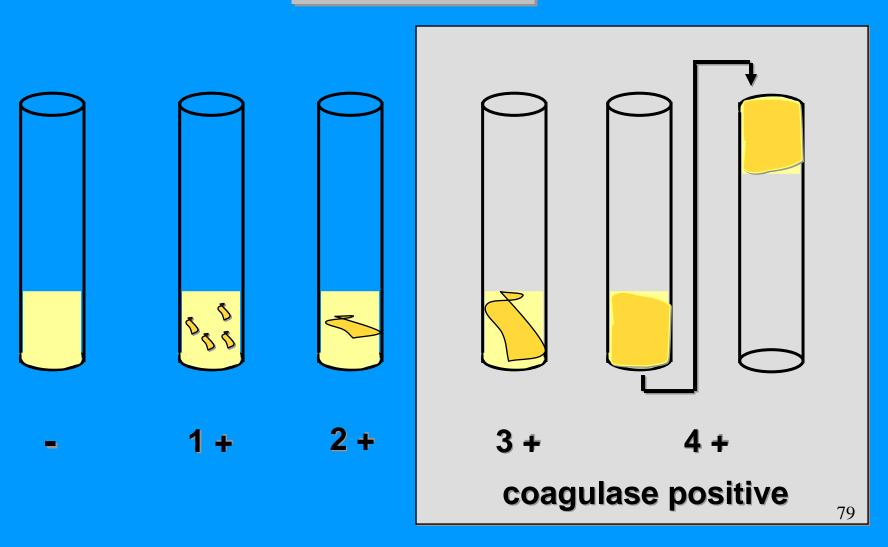
add 0.5 ml of BHI culture to each tube

incubate at 37°C

examine after 1 h and at intervals for up to 24 h

Staphylococcus aureus

Confirmation by coagulase test



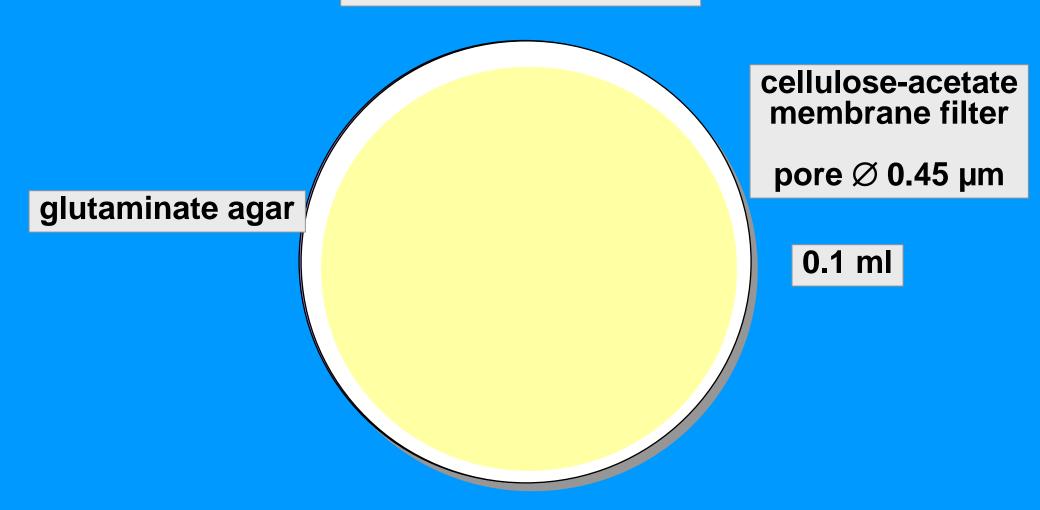
1st step: resuscitation



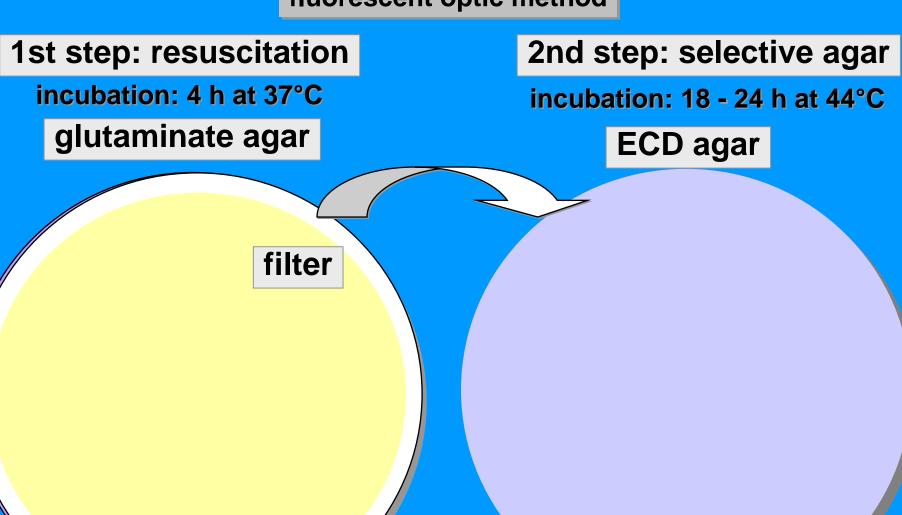
pore \emptyset 0.45 μ m

glutaminate agar

1st step: resuscitation



incubation: 4 h at 37°C



EHEC do not produce β-D-Glucuronidase

selective agents
Bile salts

ECD agar

incubation: 18 - 24 h at 44°C

4-Methyl-umbelliferyl- β -D-glucuronide = MUG differential agent E. coli hydrolyse MUG Methyl-umbelliferone light blue fluorescent UV light 366 nm

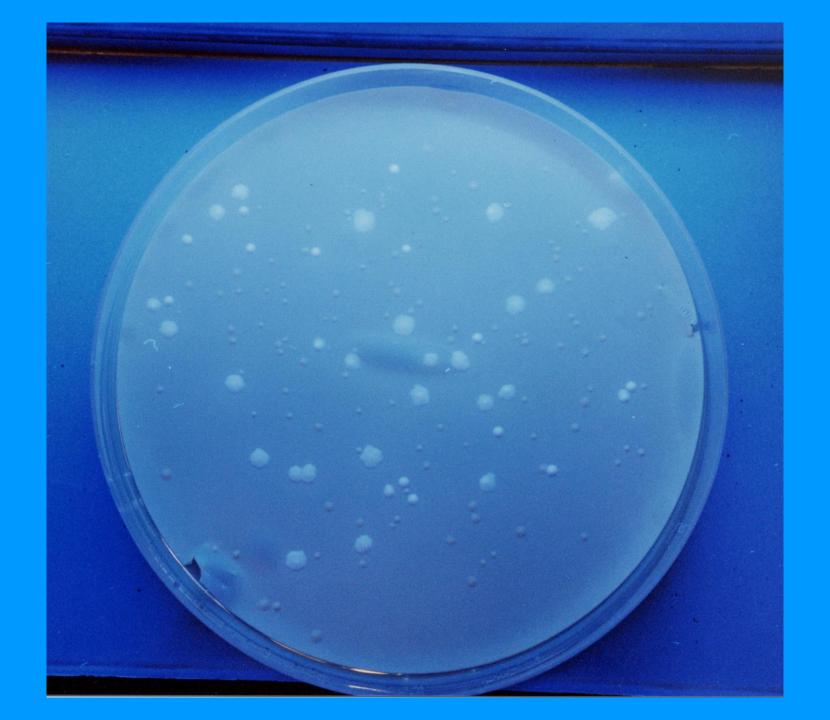
some other
Enterobacteriaceae
may also
produce
β-D-Glucuronidase

indole test for differentiation

E. coli +

pH dependent







cleaning and disinfection

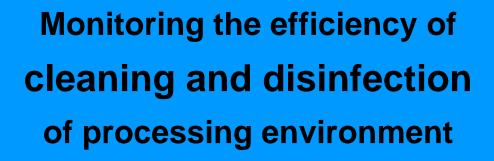
of processing environment and food contact surfaces

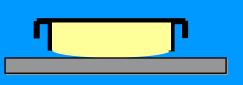
essential part of food processing operations

surfaces may appear to be clean but can still be heavily contaminated

assessing levels of contamination essential to monitoring or verifying

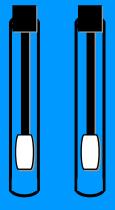
the efficiency of cleaning and disinfection





Contact plates

Swabbing



both techniques work best with smooth surfaces

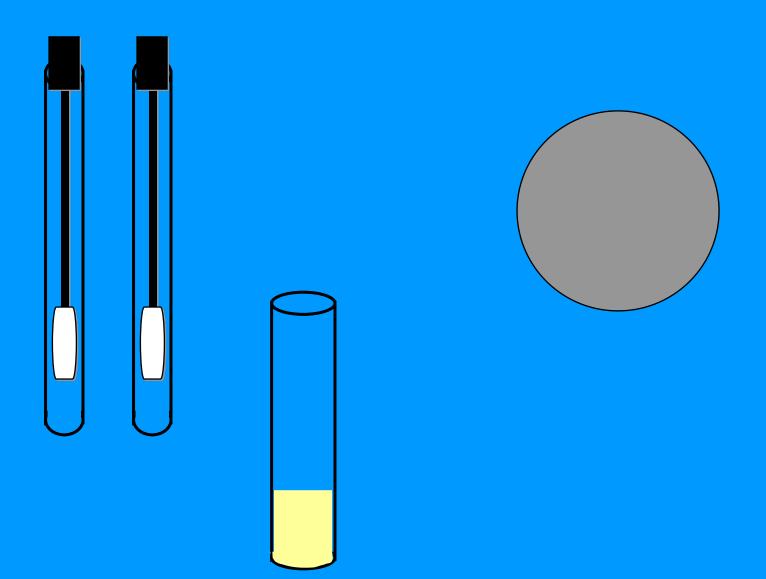
for plane surfaces only

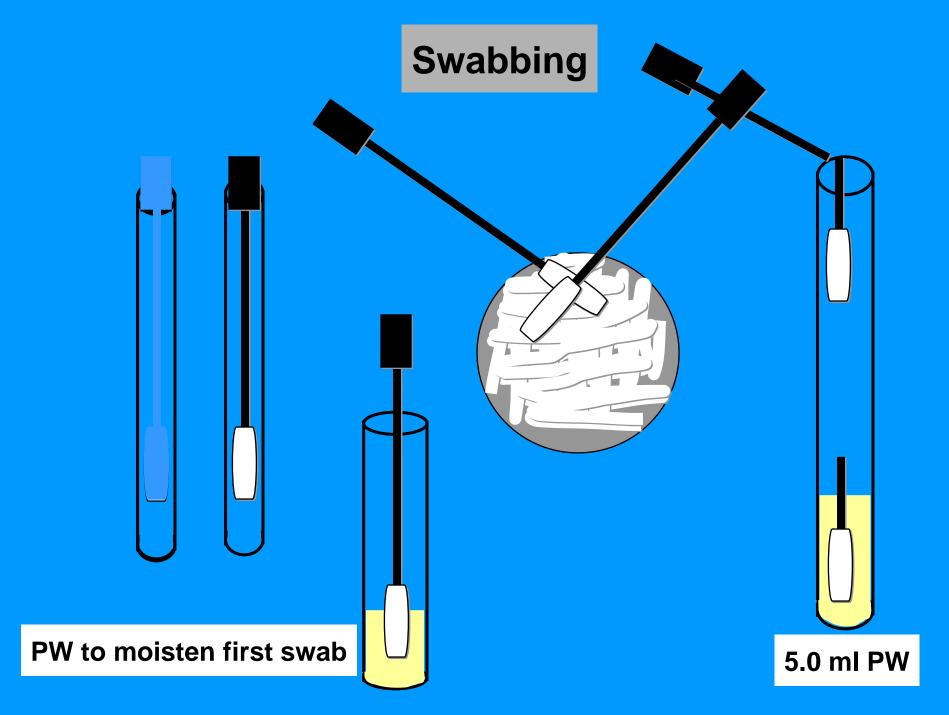
usefull when contamination levels

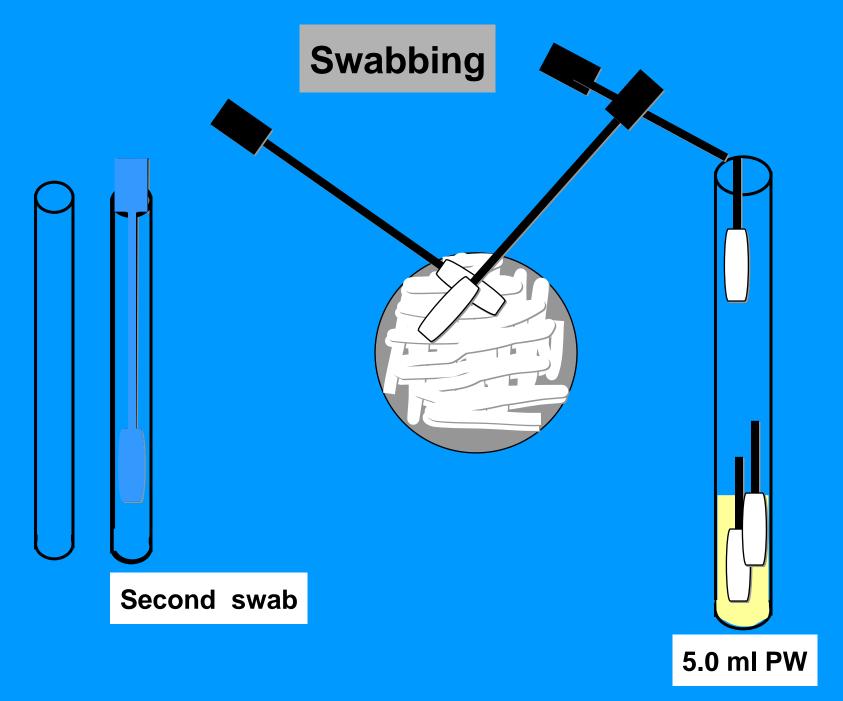
are low

are relatively high

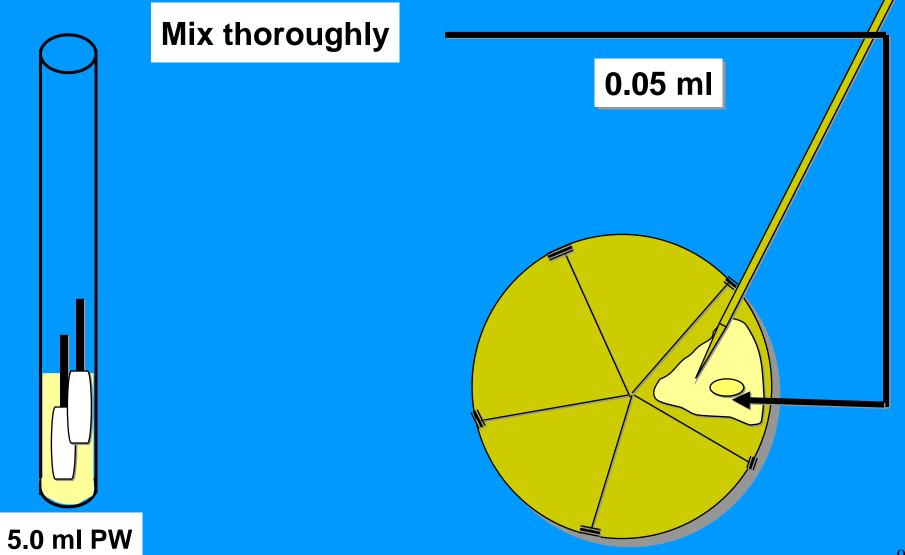
Swabbing







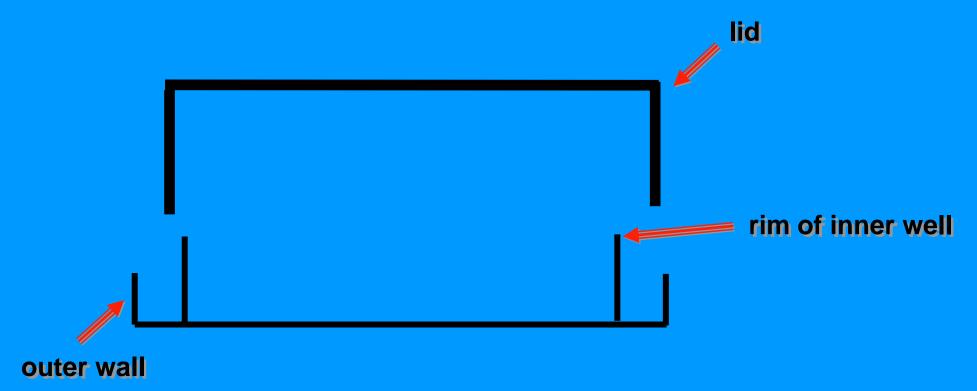
Swabbing



RODAC plate

Replicate Organism Direct Agar Contact

impression plate contact plate



RODAC plate

Replicate Organism Direct Agar Contact

impression plate contact plate

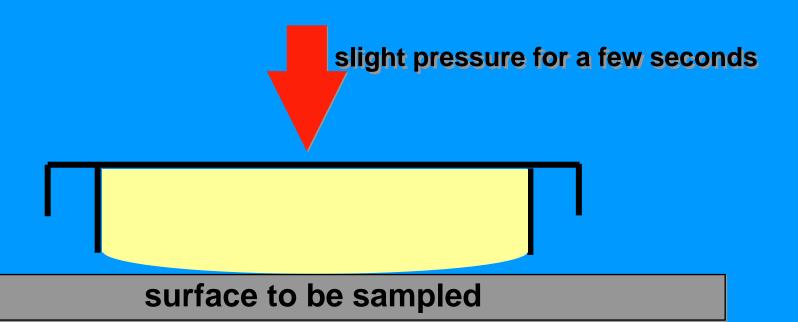
positive meniscus of agar medium

inner well filled with medium

RODAC plate

Replicate Organism Direct Agar Contact

impression plate contact plate



Microbiological sampling and testing

a) Contact method

Advantage	Simple procedure, can be carried out without laboratory.
Disadvantag	In case of heavy contamination, colonies may overgrow/overlap and individual colonies are difficult or impossible to distinguish. Result in this latter case would be "heavy contamination", but conclusion on the exact degree is not possible.



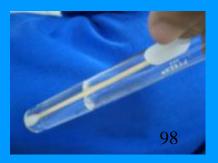
Impression on test surface (purple colour).

Direct transfer of bacteria from test
surface to culture medium (in petridish

- Testing of surface of meat processing equipment (above).
- Below left: Contact plate before impression.
 Below right: Contact plate after impression and incubation

- b) Swab method
- Contaminating bacteria are removed from the surface to be tested by using a sterile swab. Standardization by using a reference square area is needed (e.g. by sterile metal frame). Microorganisms collected by the swab technique are rinsed off with sterile water. The microbial content of the liquid is tested.
- Advantage: Even in case of heavy contamination, the number of microorganisms can be determined by applying dilution techniques.
- Disadvantage: Part of the contaminating flora may not be recovered, in particular in case of uneven rugged surfaces, e.g. meat.





c) Destructive methods (for use on meat/meat products)

The testing includes all microorganisms present in the sample.
 Samples can be exactly standardized according to surface area (cm²) or weight (g). The sample comprises not only superficial contamination, but also microorganisms from the interior of meat/meat products.







