RADIATION AND HEAT EFFECTS ON THE SENSITIVITY OF SOME PATHOGENIC BACTERIA

THESIS

Submitted in Partial Fulfilment For The M.Sc. Degree

in

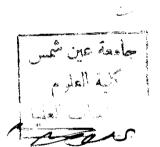
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GENERAL PREFACE

The gram-negative enteropathogenic food borne <u>Yersinia</u> enterocolitica and <u>Yersinia enterocolitica</u>-like organisms (atypical strains) have been isolated from a variety of environmental sourses enterocolitica has been isolated from both blood and stool of human, and pig from animals.

In human <u>Yersinia enterocolitica</u> produce a variety of clinical symptoms particulary gastroentritis and mesenteric lymphadenitis in childhood or adolescence, acute abdominal disorders, diarrhoea and arthritis among adults, and erythema nodosum in higher age classes.

Yersinia enterocolitica, a food-borne enteric pathogens capable of growth at refregiration temperature low as 0 to 4°C. Therefore, if not eliminated by thermal treatment or low doses of irradiation, Yersinia enterolitica could be multiplied during refrigeration and present a health hazard.

of various potential processing on the radiation resistance of Yersinia enterocolitica. The inactivation and injury of versinia enterocolitica cells by thermal treatment, and storage at subzero temperatures will also be investigated in this thesis.

INTRODUCTION

INTRODUCTION

The enteric organisms are a large group of gram negative, nonsporeforming rods naturally found in the intestinal tract of man and animals, other groups are regularly pathogenic for man (Review of Medical Microbiology, 11 ed, 1974).

The family Enterobacteriacea includs a large group of food-borne pathogenic bacteria such as Salmonella, Shigella, Klebsiella, as well as Yersinia enterocolitica whitch presents a worldwide puplic health hazard. The most dangerous nature of Yersinia enterocolitica is its ability to survive and multiply in refrigerated food at 0 to 4 °C (Grecz and El-Zawahry, 1984).

The term yersiniosis is accepted for organisms under genus <u>Yersinia enterocolitica</u> except the "pestis" species (Zinsser Microbiology , 1976) .On the other hand , yersiniosis has been often described as a foodborne disease (Morris and Feely , 1976 ; Lee <u>et.al.</u>, 1981).

In humans <u>Yersinia enterocolitica</u> produces a variety of clinical symptoms particularly:-

gastroentritis and mesenteric lymphadenitis in childhood or adolescence, acute abdominal disorders, diarrheea and arthritis among adults, and erythema nodosum in higher age classes (Wimblad, 1973).

Yersinia enterocolitica and Yersinia enterocolitica-like organisms (atypical strains) have been commonly isolated from a variety of environmental sources, food, humans, and animals (Restaino et.al., 1980). Recently, in Egypt Yersinia enterocolitica has been isolated from both human blood and stool, and from animals pig "(Labib, 1982).

Yersinia enterocolitica, a food-torne pathogen to human, is among the few enteric pathogens capable of growth at refrigeration temperature at 0 to 4°C (Paterson and Gook, 1963; Lee, 1977; El-Zawahry and Rowley, 1979; Lee et.al., 1980; El-Zawahry and Grecz, 1981; Grecz and El-Zawahry, 1984). Therefore, if not eliminated by thermal treatment or low doses of

irradiation, Yersinia enterocolitica could multiply during refrigeration and present a health hazard (El-Zawahry and Rowley, 1979).

Accordingly, the literature review of the present work will include the following topics:

- *Radiation resistance and radiation injury of bacteria.
- Thermal sensitivity and thermal injury of bacteria.
- Inactivation and injury of bacteria by freezing.