

IMPACT OF HEAT ADAPTATION ON SOME FOODBORNE PATHOGENS

BY

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B. Sc. Agri. Sc. (Food Science and Technology), Ain Shams University, 2013

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ABSTRACT

Wafaa Mongy Mohamed Abd EL-Halim: Impact of Heat Adaptation on Some Foodborne Pathogens. M.Sc. Thesis, Department of Food Science, Faculty of Agriculture, Ain Shams University, 2015.

The fundamental causes of foodborne disease are inappropriate food processing. When bacteria are subjected to thermal and pH stresses during growth, sublethal stresses can occur that may lead to differences in their subsequent tolerance to thermal treatments. In this work, the effect of prior heat and acid shock on the thermotolerance of three pathogenic bacteria (*Staphylococcus aureus*, *Salmonella typhimurium* and *Listeria monocytogenes*) in both of a model system and a food system were studied. The bacterial strains under study were grown at 37°C ,i.e., the optimum temperature (control), sublethally heated at 47°, 52°, 57° and 60°C for various times, or sub-fatal acid treatment (at pH 4.5 or 5.5) for various times, then heat treated at 68°C for 15 min. The D₆₈-values were calculated for the three strains, the estimated average of the D₆₈-values for the control was 4.83 min for *Staphylococcus aureus*, 5.41 min for *Salmonella typhimurium* and 5.20 min for *Listeria monocytogenes*, while the D₆₈-values for heat shocked treatments ranged from 5.43 to 10.23 min for *S. aureus*, 6.18 to 9.2 min for *S. typhimurium* and 5.41 to 9.72 min for *L. monocytogenes*. The D₆₈-values for acid shock cells also calculated for the three strains, the estimated average of the D₆₈-values of acid shocked cells for *S. aureus* ranged from 12.20 to 30.30 min, and for *S. typhimurium* 13.58 to 26.5 min and 14.64 to 26.5 for *L. monocytogenes*. The detection of cellular proteins of the three strains after heat or acid shock was examined to identify new proteins that were induced in response to stress, which in turn gave cells resistance to subsequent lethal stress. The current results also, indicated new bands that in *S. aureus* were 8-16, in *S. typhimurium* 7-15 and in *L. monocytogenes* 9 - 14 new bands were induced, by applying heat shock treatments with molecular weights ranged from 9 to 225 KDa. After acid shock treatment the results, also,

indicated new bands that in *S. aureus* 3-6, in *S. typhimurium* 4-11 and in *L. monocytogenes* 1-11 bands were induced with molecular weights ranged from 17 to 145 KDa. The induced heat and acid shock proteins further confirmed increased of thermotolerance. The cell walls of the strains were examined by using Scanning Electron Microscope (SEM), to detect the changes caused by thermal shock and the ability of cells to repair the injury. Moreover, selected heat shock treatments caused severe destruction in cell wall (i.e., rupture, irregular and leakage of cell contents), while heat shocked cells after incubating at 37°C for overnight in enriched medium became similar to that of normal one. The enhanced of heat resistance of the three strains should be thought-about in case of planning effective thermal processes to confirm the microbiological food safety.

Key Words: Heat shock, Acid shock, thermotolerance, *S. aureus*, *S. typhimurium*, *L. monocytogenes*, Scanning Electron Microscope (SEM), heat shock proteins and acid shock proteins.

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CONTENTS

	Page
LIST OF TABLES	
LIST OF FIGURES	
LIST OF ABBREVIATION	
1. INTRODUCTION	1
2. REVIEW OF LITERATURE	7
2.1 Pathogenic microorganisms	7
2.1.1 <i>Salmonella</i>	7
2.1.2 <i>Listeria</i>	8
2.1.3 <i>Staphylococcus</i>	9
2.2 Stress	10
2.2.1 Kind of stress	12
2.2.1.1 Heat	12
2.2.1.2 Cold	13
2.2.3 Acid	14
2.2.4 Osmotic	16
2.2.5 Salt	17
2.3 Heat shock proteins or stress proteins	19
2.3.1 Definition	19
2.3.2 Classification	21
2.3.3 Localization	21
2.3.4 Function	22
2.3.5 Regulation	24
2.4 Cross protection	27
2.5 Stress response and thermotolerance	28
2.6 Heat shock and increasing D-value	33
2.7 Scanning electron microscopy (SEM)	38
2.8 Adaptive response of pathogenic bacteria to heat and its impact on food safety	38

3. MATERIALS AND METHODS	40
3.1 Materials	40
3.1.1 Strains	40
3.1.2 Food samples	40
3.1.2.1 Orange juice	40
3.1.2.2 Minced meat	40
3.1.3 Media	40
3.1.3.1 XLD agar	40
3.1.3.2 Baird-Parker Agar Base	41
3.1.3.3 ALOA (Agar <i>Listeria</i> Ottaviani Agosti)	42
3.1.3.4 Nutrient Agar	43
3.1.3.5 Buffered peptone water	43
3.1.4 Chemicals	44
3.2 Methods	45
3.2.1 Bacterial strains and bacterial conditions	45
3.2.3 Preparation of cell suspension in food system	46
3.2.3.1 Meat inoculation	46
3.2.3.2 Juice inoculation	46
3.3 Treatments	46
3.3.1 Sublethal heat shock treatment	46
3.3.1.1 In model system	46
3.3.1.2 In food system	47
3.3.1.2.1 Orange juice	47
3.3.1.2.2 Minced meat	47
3.3.2 Determination of viability	48
3.3.3 Determination of D-values	48
3.3.4 Calculation of heat shock ratio	49
3.3.5 Acid adaptation, acid shock and control treatment	49
3.3.5.1 Acid challenge study	49
3.3.5.2 Determination of viability	49
3.3.6 Protein extraction and electrophoretic analysis	50

3.3.7 Scanning electron microscopy	50
3.3.8 Statistical analysis	50
4. RESULTS AND DISCUSSION	51
Part I	
4.1. <i>Salmonella typhimurium</i>	51
4.1.1. Effect of heat stress	51
4.1.1.1. Impact of the sublethal heat stress on development of the thermotolerance	51
4.1.1.2. Determination of D_{68} –values after heat shock	54
4.1.1.3. SDS – PAGE profile of heat shocked cells	63
4.1.1.4. Scanning Electron Microscopy of bacterial cell wall	70
4.1.2. Effect of pH stress	72
4.1.2.1. Impact of the sublethal pH stress on development of resistance to lethal pH	72
4.1.2.2. SDS – PAGE profile of acid shocked cells	73
4.1.2.3. Impact of the sublethal pH stress on development of the thermotolerance	78
4.1.2.4. Determination of D_{68} –values after acid shock	79
Part II	
4.2. <i>Listeria monocytogenes</i>	84
4.2.1. Effect of heat stress	84
4.2.1.1. Impact of the sublethal heat stress on development of the thermotolerance	84
4.2.1.2. Determination of D_{68} –values after heat shock	87
4.2.1.3. SDS – PAGE profile of heat shocked cells	93
4.2.2. Effect of pH stress	101
4.2.2.1. Impact of the sublethal pH stress on development of resistance to lethal pH	101
4.2.2.2. SDS – PAGE profile of acid shocked cells	103
4.2.2.3. Impact of the sublethal pH stress on development of the thermotolerance	107

IV

4.2.2.4. Determination of D ₆₈ –values after acid shock	108
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Part III

4.3. <i>Staphylococcus aureus</i>	113
4.3.1. Effect of heat stress	113
4.3.1.1. Impact of the sublethal heat stress on development of the thermotolerance	113
4.3.1.2 Determination of D ₆₈ –values after heat shock	116
4.3.1.3. SDS – PAGE profile of heat shocked cells	123
4.3.1.4 Scanning Electron Microscopy of bacterial cell wall	129
4.3.2. Effect of pH stress	131
4.3.2.1. Impact of the sublethal pH stress on development of resistance to lethal pH	131
4.3.2.2. SDS – PAGE profile of acid shocked cells	133
4.3.2.3. Impact of the sublethal pH stress on development of the thermotolerance	137
4.3.2.4. Determination of D ₆₈ –values after acid shock	138

Part IV

4.4. Application in food system	142
4.4.1 Impact of the sublethal heat stress on development of the thermotolerance and Determination of D ₆₈ –values after heat shock	142
4.4.1.1. Minced Meat	142
4.4.1.1.1. <i>Staphylococcus aureus</i>	142
4.4.1.1.2. <i>Salmonella typhimurium</i>	148
4.4.1.1.3. <i>Listeria monocytogenes</i>	154
4.4.1.2. Orange juice	160
4.4.1.2.1. <i>Staphylococcus aureus</i>	160
4.4.1.2.2. <i>Salmonella typhimurium</i>	165
4.4.1.1.3. <i>Listeria monocytogenes</i>	170
5. SUMMARY AND CONCLUSION	175
6. REFERENCE	186

ARABIC SUMMARY

LIST OF TABLE

Table No.		Page
1.	Effect of heat shock value and duration time on survival of <i>S. typhimurium</i> at 68°C/15min	53
2.	D-values (min), N_0 , R^2 and heat shock ratio (%) at 68°C for 15 min of <i>S. typhimurium</i>	60
3.	Changes in protein composition of <i>S. typhimurium</i> in response to heat shock at 47°C.	65
4.	Changes in protein composition of <i>S. typhimurium</i> in response to heat shock at 52°C.	66
5.	Changes in protein composition of <i>S. typhimurium</i> in response to heat shock at 57°C.	67
6.	Changes in protein composition of <i>S. typhimurium</i> in response to heat shock at 60°C.	68
7.	Effect of pH shock time and temperature on survival of <i>S. typhimurium</i> at pH 2.5	72
8.	Changes in protein composition of <i>S. typhimurium</i> in response to acid shock at pH 4.5	76
9.	Changes in protein composition of <i>S. typhimurium</i> in response to acid shock at pH 5.5	77
10.	Effect of pH shock value and duration time on survival of <i>S. typhimurium</i> at 68°C	79
11.	D-values (min) and pH shock ratio (%) of <i>S. typhimurium</i> at 68°C for 15 min	83
12.	Effect of heat shock temperature and time on survival of <i>L. monocytogenes</i> at 68°C/15min	86
13.	D-values (min), N_0 , R^2 and heat shock ratio (%) of <i>L. monocytogenes</i> at 68°C for 15 min	88
14.	Changes in protein composition of <i>L. monocytogenes</i> in response to heat shock at 47°C.	96

15.	Changes in protein composition of <i>L. monocytogenes</i> in response to heat shock at 52°C.	97
16.	Changes in protein composition of <i>L. monocytogenes</i> in response to heat shock at 57°C.	98
17.	Changes in protein composition of <i>L. monocytogenes</i> in response to heat shock at 60°C.	99
18.	Effect of pH shock treatment on survival of <i>L. monocytogenes</i> at pH 2.5	103
19.	Changes in protein composition of <i>L. monocytogenes</i> in response to acid shock at pH 4.5	105
20.	Changes in protein composition of <i>L. monocytogenes</i> in response to acid shock at pH 5.5	106
21.	Effect of pH shock treatment on survival of <i>L. monocytogenes</i> at 68°C	108
22.	D-values (min) and pH shock ratio (%) of <i>L. monocytogenes</i> at 68°C for 15 min	112
23.	Effect of heat shock treatment on survival of <i>S. aureus</i> at 68°C/ 15 min	115
24.	D-values (min) and heat shock ratio (%) of <i>S. aureus</i> at 68°C for 15 min	122
25.	Changes in protein composition of <i>S. aureus</i> in response to heat shock at 47°C.	125
26.	Changes in protein composition of <i>S. aureus</i> in response to heat shock at 52°C.	126
27.	Changes in protein composition of <i>S. aureus</i> in response to heat shock at 57°C.	127
28.	Changes in protein composition of <i>S. aureus</i> in response to heat shock at 60°C.	128
29.	Effect of pH shock treatment on survival of <i>S. aureus</i> at pH 2.5	132

VII

30.	Changes in protein composition of <i>S. aureus</i> in response to acid shock at pH 4.5	135
31.	Changes in protein composition of <i>S. aureus</i> in response to acid shock at pH 5.5	136
32.	Effect of pH shock treatment on survival of <i>S. aureus</i> at 68°C	137
33.	D-values (min) and pH shock ratio (%) of <i>S. aureus</i> at 68°C for 15 min	141
34.	Effect of heat shock temperature and time on survival of <i>S. aureus</i> in minced meat at 68°C/15min	143
35.	D-values (min) and heat shock ratio (%) of <i>S. aureus</i> in minced meat at 68°C for 15 min	144
36.	Effect of heat shock treatment on survival of <i>S. typhimurium</i> in minced meat at 68°C/15min	148
37.	D-values (min) and heat shock ratio (%) of <i>S. typhimurium</i> in minced meat at 68°C for 15 min	153
38.	Effect of heat shock treatment on survival of <i>L. monocytogenes</i> in minced meat at 68°C/15min	154
39.	D-values (min) and heat shock ratio (%) of <i>L. monocytogenes</i> in minced meat at 68°C for 15 min	159
40.	Effect of heat shock treatment on survival of <i>S. aureus</i> in fresh orange juice at 68°C/15min	160
41.	D-values (min) and heat shock ratio (%) of <i>S. aureus</i> in fresh orange juice at 68°C for 15 min	164
42.	Effect of heat shock treatment on survival of <i>S. typhimurium</i> in fresh orange juice at 68°C/ 15min	165
43.	D-values (min) and heat shock ratio (%) of <i>S. typhimurium</i> in fresh orange juice at 68°C for 15 min	169
44.	Effect of heat shock treatment on survival of <i>L. monocytogenes</i> in fresh orange juice at 68°C/15min	170
45.	D-values (min) and heat shock ratio (%) of <i>L. monocytogenes</i> in fresh orange juice at 68°C for 15 min	174

LIST OF FIGURES

Fig. No.		Page
1.	Schematic representation of bacterial stress response when exposed to a physical or chemical environment beyond optimum growth range	11
2.	Mechanisms of acid shock response and acid resistance system	16
3.	A graphical exemplification of molecular regulation of heat-shock genes (positive and negative transcriptional regulation) in bacteria	26
4.	Viability of <i>Salmonella typhimurium</i> at 68°C/15 min	53
5.	Schematic representation microbial thermal inactivation curve of <i>S. typhimurium</i> (control cells)	55
6.	Schematic representation of microbial thermal inactivation curves of <i>S. typhimurium</i> that exposed to heat shock at 47°C for (5, 15, 30, 60 min) and sub subsequently subjected to thermal treatment at 68°C for 15 min.	55
7.	Schematic representation of microbial thermal inactivation curves of <i>S. typhimurium</i> that exposed to heat shock at 52°C for (5, 15, 30, 60 min) and subsequently subjected to thermal treatment at 68°C for 15 min.	56
8.	Schematic representation of microbial thermal inactivation curves of <i>S. typhimurium</i> that exposed to heat shock at 57°C for (5, 15, 30, 60 min) and subsequently subjected to thermal treatment at 68°C for 15 min	57
9.	Schematic representation of microbial thermal inactivation curves of <i>S. typhimurium</i> that exposed to heat shock at 60°C for (5, 15, 30, 60 min) and subsequently subjected to thermal treatment at 68°C for 15 min.	59
10.	D-values of <i>Salmonella typhimurium</i> at 68°C/15 min	62