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Food Microbiology

Rapid detection of food-borne Salmonella contamination using IMBs-qPCR method based on pagC gene

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ABSTRACT

Detection of Salmonella is very important to minimize the food safety risk. In this study, the recombinant PagC protein and PagC antibody were prepared and coupled with immunomagnetic beads (IMBs) to capture Salmonella cells from pork and milk samples. And then the SYBR Green qualitative PCR was developed to detect the pathogenic Salmonella. The results showed that the PagC polyclonal antiserum is of good specificity and the capture rate of 0.1 mg IMBs for Salmonella tended to be stable at the range of 70–74% corresponding to the concentrations between 10¹ and 10⁴ CFU/mL. The method developed demonstrated high specificity for the positive Salmonella samples when compared to non-specific DNA samples, such as Escherichia coli, Staphylococcus aureus, Yersinia enterocolitica, and Yersinia pseudotuberculosis. The limit of detection of this assay was 18 CFU/mL. Detection and quantitative enumeration of Salmonella in samples of pork or milk shows good recoveries of 54.34% and 52.07%. In conclusion, the polyclonal antibody of recombinant PagC protein is effective to capture Salmonella from detected samples. The developed pagC antibody IMBs-qPCR method showed efficiency, sensitivity and specificity for 30 Salmonella in emergency.

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Introduction

Salmonella species have been found to be responsible for 22 food-borne illnesses such as typhoid and paratyphoid fevers, 23 gastroenteritis, pneumonia and bacteraemia. The major 24 sources of salmonellosis outbreaks include meat, poul-25 try, fish/seafood, eggs and processed food.^{1,2} Food-borne 26 salmonellosis is a huge public health burden not only in the 27 developing countries but also in industrialized countries, lead-28 ing to high rates of enteric diseases, hospitalizations and even 29 deaths worldwide each year.^{3–5} As one of the most important 30 food borne pathogens, Salmonella infects over 160,000 indi-31 viduals in the EU annually, with a morbidity rate of 35 cases 32 per 100,000.6 Salmonella was the second laboratory-confirmed 33 etiologic agent account for 229 (30%) reported food poison-34 ing outbreaks in the United States⁷ and the annual economic 35 cost of Salmonella infections is at \$2.4 billion.⁸ In Hong Kong, 36 Salmonella spp. account for 22% of foodborne disease outbreaks 37 during 2000–2004.⁹ 38

Detection of pathogenic Salmonella in various food matrixes is very important to minimize the food safety risk. Conven-40 tional culture detection methods are time-consuming and 41 labour-intensive, as it takes 3-7 days including selective 42 enrichment steps for positive results, which is inconvenient 43 for rapid detection in food industry. Immunology-based meth-44 ods involving antigen-antibody bindings have been widely 45 used for the detection of food-borne pathogens. Immunomag-46 netic bead separation (IMS) techniques use antibodies against 47 the outer membrane protein (OMP) of Salmonella attached 48 to a magnetic microbeads. These immunomagnetic beads 49 can combine and concentrate Salmonella bacteria in detec-50 tion samples and then be used in subsequent detection 51 assay, such as the technique of real-time quantitative PCR 52 (qPCR), ELISA, fluorescence immunoassay and flow cytometry 53 (FCM),¹⁰⁻¹⁴ which may improve the efficiency and sensitivity, 54 and decrease the non-specificity.^{15–18} 55

PagC protein expressed in most pathogenic Salmonella is 56 a 188-aminoacid outer membrane protein coded in chro-57 mosome of Salmonella which is known to be with strong 58 immunogenicities and immunoprotection.^{19,20} PagC is a pro-59 tein regulated by phoP-phoQ involved in bacterial virulence 60 and macrophage survival of Salmonella typhimurium,²¹ and 61 played an essential role in the serum resistance of S. enterica 62 serovar choleraesuis.^{22,23} Furthermore, the prevalence of pagC 63 was significantly higher (p < 0.01) among the isolates from the 64 diseased pigs than in isolates from the healthy pigs.22 The 65 expression of PagC is activated by conditions that mimic acid-66 ified macrophage phagosomes.²⁴ The recombinant PagC outer 67 membrane protein is a promising tool for the serum resistance 68 upon Salmonella.²⁰ 69

70 It has been shown that real-time PCR methods are very effective to detect Salmonella organisms after pre-enrichment 71 of foods.²⁵ To avoid the false-positive results from the detec-72 73 tion of dead cells, a TaqMan quantitative real-time RT-PCR (qRT-PCR) assay to assay the invA mRNA level of Salmonella 74 was developed.²⁶ However, the invA mRNA levels vary with 75 temperature, manure or culture conditions.²⁷ Different from 76 the monoclonal antibody against Salmonella somatic antigen, 77 the polyclonal antibodies of recombinant OMP antigen keep 78

the strong bacterial recognition ability, good antigen-antibody reactivity and multi-pathogenic isolate compatibility, but a lower cross-reactivity as polyclonal antibody against whole bacterial antigen do. In our study, an alternative rapid method combining SYBR Green qPCR and immunomagnetic beads coated with specific PagC antibody was developed to quantify *Salmonella* cells in complex food matrix contaminated.

Methods

Bacterial strains and culture conditions

The bacterial strains and plasmids used in this study are described in Table 1. All Yersinia strains were cultured in Luria–Bertani (LB) broth (DingGuo, Beijing, China) at 28 °C for 14 h, and other strains were incubated at 37 °C in LB with gentle shaking. All of the bacterial strains were supplemented with glycerol (final concentration of 25%) and stored in a refrigerator at -80 °C until use.

Expression and purification of recombinant PagC protein

The gene pagC was PCR-amplified from the DNA of Salmonella using primers harbouring restriction sites (underlined): pagC-F (5'-CGGGATCCAGCGTTT TGGTTGTAAATG-3') and pagC-R (5'-CCGCTCGAGTCAGA AACGGTATCCAAYT-3'). The PCR conditions initial denaturation at 94 °C for 6 min followed by the 5 cycles of denaturation at 94°C for 30s, annealing at 54°C for 30 s and extension at 72 °C for 35 s and then 25 cycles of denaturation at 94 °C for 30 s, annealing at 52 °C for 30 s and extension at 72 °C for 35 s; finally, extension at 72 °C for 6 min. The 1% agarose gel with ethidium bromide $(0.5 \mu g/mL)$ was used to analyze the amplicons. The PCR product was cloned into the TA cloning vector pUC-T Simple (CWBIO Corp, Beijing, China) to generate pUC-pagC. The BamHI-XhoI fragments of pUC-pagC were ligated with the same sites of pET28a to produce pET28a-pagC. Plasmid pET28a-pagC in Escherichia coli Top10 (TransGen Biotech, Beijing, China) producing recombinant PagC was sequenced (Genewiz Corp., Beijing, China) and no frame shift or other mutations in the coding sequence of PagC were detected. Expression and purification of recombinant PagC were performed by using procedures described as our previously report.²⁸ Equal amounts of protein were subjected to SDS-PAGE in 12% polyacrylamide gel with Mini-Protean (BioRad) apparatus as previously described.²⁹ Protein concentrations were determined by using Bicinchoninic acid (BCA) protein assay, with BSA (Solarbio Corp, Beijing, China) as a standard.

Generation of polyclonal antisera of recombinant PagC protein

Approximately 1 mg of highly purified PagC obtained from E.123coli BL21(DE3) (TransGen Biotech, Beijing, China) was used for124production of polyclonal antisera. The SPF Rabbit purchased125from Tianjin Laboratory Animal Center were maintained in126SPF (Specific pathogen-free) facilities and was immunized sub-127cutaneously following standard immunization protocols with1281 mg of recombinant protein emulsified with equal volume of129

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