ABSTRACT

Background and objectives: Salmonella enterica and Salmonella bongori. S. enterica has more than 2,500 serotypes. Serovars of S. enterica such as Typhimurium, Enteritidis, Paratyphi B, Paratyphi A and Newport are associated with human infections. Approximately 75% of human Salmonella infections have been associated with contaminated food such as eggs, chicken, beef, pork, dairy products, fruits and vegetables. The aim of this study was to determine the frequency of Salmonella strains isolated from various food sources in Isfahan, Iran.

Methods: Forty Salmonella strains were isolated from 450 suspected cases referred to the veterinary reference laboratory of Isfahan Province. The isolates were identified by differential and serotyping tests and then confirmed by PCR. A phylogenic tree was constructed with 34 sequences by neighbor-joining method using the MEGA7 software (version 7.1).

Results: Overall, 10 Salmonella serovars were isolated from 32 chicken meat, three beef and five egg shell samples. S. enterica serovar Ouakum (20%), S. Enteritidis (17.5%) and S. Typhimurium (17.5%) were the most common serovars, while S. enterica serovar Nitra (2.5%) was found as the least prevalent isolate.

Conclusion: In this study, S. Typhimurium species is placed in different clusters along with sequences reported from different parts of the world, indicating that the serovars are circulating all over the world.

Keywords: Salmonella enterica, Phylogenic tree, MEGA7 Software.
INTRODUCTION

Foodborne diseases are one of the most important health problems in the world, which are associated with a substantial economic and health burden (1). An important issue in food production is the growth of production proportional to supply and demand, and this supply must be hygienic and of high quality.

Food contamination can be caused by several agents including presence of bacteria and their byproducts in raw food materials or food products, which leads to culling. The presence of pathogenic bacteria such as Salmonella, Escherichia coli, Campylobacter, Yersinia, Vibrio, etc. in food products can have devastating effects on the health and economy of countries, which can be largely prevented by continuous surveillance (2). Salmonellosis is a zoonotic disease and one of the most common foodborne infections in the world. Each year, more than 1.4 million cases of non-typhoid Salmonella infection are reported worldwide (3). In the European Union, 52.3% and 23.3% of all salmonellosis cases are caused by Salmonella enterica serovar Enteritidis and Salmonella enterica serovar Typhimurium, respectively. S. enterica serovar Infantis has been also reported from Europe. According to the European Food Safety Authority, the overall economic burden of these infections in humans could be as high as 3 billion Euros per year (4). The clinical symptoms of human salmonellosis include subclinical gastroenteritis, severe bacteremia, fever, meningitis and other forms of extraintestinal infections (5). Classification of Salmonella species is difficult due to its high diversity. Today, more than 2,500 Salmonella serotypes have been identified that are categorized into groups A, B, C and D based on their virulence factors (6-8). S. typhimurium, S. enterica serovar Newport, S. enterica serovar Heidelberg and S. enterica serovar Javiana are associated with human infections in the US (9). S. enterica serovar Typhi is capable of surviving in harsh conditions and the human digestive tract. Biofilms formed by Salmonella in gallbladder can lead to chronic symptomless infection (typhoid carriers), which can evade the immune system. These bacteria can survive in cold environment (refrigerators) but are sensitive to dryness, heat and disinfectants (10). Food associated to salmonellosis includes chicken meat, pork, beef, eggs, dairy products, seafood, parsley, coriander, broccoli, cauliflower, lettuce, spinach, etc. Contact with contaminated surfaces such as furniture, appliances and equipments is the main cause of cross contamination of chicken meat, beef and pork. Contamination in pre-prepared products made from meat and vegetables can also pose as a health threat (9). S. Enteritidis and S. Typhimurium that are considered as the main causes of human infections are commonly isolated from poultry, which is a major potential vehicle of Salmonella enterica serovar Kentucky ST198 clone. Therefore, presence of any new zoonotic serovar of Salmonella in poultry should be considered as a local and global public health threat (11). This study aimed to determine of the frequency of Salmonella serovars from different sources and also to determine the phylogenetic correlation of these serovars referred to the veterinary reference laboratory of Isfahan Province, Iran.

MATERIALS AND METHODS

From June 2016 to June 2017, a total of 40 Salmonella strains were isolated from 450 suspected Salmonella spp. cases that were referred to the veterinary reference laboratory of Isfahan Province, Iran. Swabs samples pre-soaked in sterile peptone broth were used to swab the egg shell surface. The swab samples were inoculated into peptone broth (Merck, Germany) and incubated for 18 h at 37 °C (12). Twenty-five grams of beef or chicken meat were homogenized and mixed with 250 ml of buffered peptone water (Merck, Germany). After incubation for 18 h at 37 °C, 0.1 ml of the pre-enriched cultures were inoculated into 10 ml of selenite F-broth (Merck, Germany) (13). After incubation at 37 °C for 18 h, the samples were subcultured on Salmonella-Shigella agar (Merck, Germany) and Xylose Lysine Deoxycholate agar (Biolife, USA). After incubation at 37 °C for 24 h, colonies with typical morphology of Salmonella were subjected to differential tests including MR-VP, TSI, SIM and Simon-citrate (Biolife, USA)(14).

Agglutination test was performed with Baharafshan kit (Tehran, Iran) to detect serogroups A-D based on presence of O and H
antigens according to the manufacturer's guidelines.

The standard S. Typhimurium ATCC 14028 and the isolated strains were grown in Brain Heart Infusion (BHI) broth (Merck, Germany) and incubated at 37 °C overnight. The bacteria were then subcultured on BHI agar. After overnight incubation at 37 °C, single colonies were collected and whole genomic DNA was extracted by the boiling method. The invA gene sequence was amplified by PCR using invA gene primers (forward: 5'-GTGAAATTATCGCCACGTTCGGCAAA-3', reverse: 5'-CATCGGACCGTCAAGGAACC-3') (Sinaclon Iran) as described previously (15). The PCR conditions were as follows: initial denaturation at 95 °C for 5 min, denaturation at 94 °C for one min, annealing at 61 °C for one min, 30 cycles of extension at 72 °C for one min and final extension at 72 °C for 10 min. The purified PCR products (Figure 1) were sequenced by the Sanger dideoxy method (Seqlab, Germany). The obtained sequences were confirmed by alignment for invA gene using the DNA Databank of Japan. A nucleotide BLAST search of the sequences against the National Center of Biotechnology Information (NCBI) nucleotide sequence database was performed. Using neighbor-joining method, a phylogenetic tree with 1,000 bootstraps was constructed in MEGA7 (Molecular Evolutionary Genetic Analysis Software, version 7.1).

RESULTS

The Salmonella serovars isolated from different food sources in Isfahan are listed in Table 1. The frequency of isolates in beef, chicken and egg samples was 9.7%, 8.5% and 8%, respectively. Moreover, S. Ouakam and S. Enteritidis were the most prevalent isolates from chicken (22.5%), while S. Newport was isolated only from beef.
Figure 2. Phylogenetic tree of various \textit{Salmonella} serovars from different parts of the world. ♦ indicates \textit{Salmonella} strains isolated in this study.

Table 1. Frequency of \textit{Salmonella} serovars isolated from different sources

<table>
<thead>
<tr>
<th>Source</th>
<th>Number</th>
<th>%</th>
<th>Serovar/serogroup</th>
<th>Number of isolates</th>
<th>%</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broiler chicken</td>
<td>32</td>
<td>79.5</td>
<td>\textit{Salmonella} Enteritidis D</td>
<td>7</td>
<td>21.87</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>\textit{Salmonella} Enteritidis A</td>
<td>7</td>
<td>21.87</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>\textit{Salmonella} Typhimurium *</td>
<td>2</td>
<td>15.62</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>\textit{Salmonella} Typhimurium B</td>
<td>1</td>
<td>6.25</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>\textit{Salmonella} Typhimurium C</td>
<td>1</td>
<td>6.25</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>\textit{Salmonella} Typhimurium D</td>
<td>1</td>
<td>6.25</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>\textit{Salmonella} Typhimurium E</td>
<td>1</td>
<td>6.25</td>
</tr>
<tr>
<td>Egg</td>
<td>5</td>
<td>12.8</td>
<td>\textit{Salmonella} Typhimurium B</td>
<td>4</td>
<td>80</td>
</tr>
<tr>
<td>Beef</td>
<td>3</td>
<td>7.7</td>
<td>\textit{Salmonella} Newport C</td>
<td>3</td>
<td>100</td>
</tr>
</tbody>
</table>

* Not detected
DISCUSSION

The contamination of foodstuff with *Salmonella* spp. and their transfer to humans are global health concerns (16). The marked increase in global consumption of poultry may subsequently increase the risk of poultry-associated foodborne diseases (17). In Canada, *S. enterica* serovar Hadar, *Salmonella* Kentucky and *S. enterica* serovar Heidelberg were the most prevalent serotypes in chicken meat (18), while in Vietnam, *Salmonella* Anatum followed by *S. enterica* serovar Infantis and *S. enterica* serovar Emek were the most prevalent isolates (19). Moreover, *S. Typhimurium* was reported as the most prevalent (10%) serotype in Iraq (20). These findings show that various *Salmonella* serotypes are present in foodstuff from different parts of the world. In the present study, 8.5% of chicken meat samples were contaminated with *Salmonella* spp., mainly with *S. Ouakam* or *S. Enteritidis*. Previous studies in Poland (4) and the USA (18) also reported a high rate of *S. Enteritidis* and *S. Ouakam* contamination (21). In a study in Brazil, only 12% of the isolates were *S. Enteritidis* (22). In a study in Egypt on 450 cloacal, 400 chicken egg and 250 chicken meat samples, the highest rate of contamination (2% with *S. Enteritidis*) was related to chicken meat (23). The high rate of *Salmonella* contamination in chicken meat samples could be associated with breeding, transport, slaughtering and packaging stages. Due to the high risk of human infection, culling of the contaminated flocks and sophisticated sanitary procedures are recommended. Another source of infection with *Salmonella* spp. is contaminated eggs. The prevalence of egg contamination varies in different geographical locations. In the present study, 8% of the tested eggs were contaminated with *Salmonella* spp. [S. Typhimurium (80%) and *S. Ouakam* (20%)].

In India, the rate of egg contamination with *S. Typhimurium* (24) and *S. Enteritidis* (25) was reported to be 5% and 10%, respectively. However, a study in South Korea found no *Salmonella* contamination among 135 chicken eggs (26). Egg shells can be contaminated with *Salmonella* spp. during laying by contact with stool or other contaminated eggs during collection (27). Indeed, implementing proper procedures to prevent contamination of eggs during these processes could reduce the risk of *Salmonella* infections in humans. *S. enterica* serovar Dublin, *S. Enteritidis*, *S. Typhimurium* and *S. Newport* are the most prevalent *Salmonella* spp. isolated from cows and calves (28, 29). In the present study, of 31 beef samples, three cases (9.7%) were contaminated with *S. Newport*. In a study in Denmark on 2,985 retail pork and chicken meat samples, *S. Newport* was isolated only from two samples (30). In Mexico City, except for *S. Typhimurium* and *S. Anatum*, 14.7% of chicken, pork and beef ground meat were contaminated with *S. Newport* (31). Studies in Canada, England and China reported other *Salmonella* spp. including *S. Enteritidis*, *S. enterica* serovar Indiana, *S. Heidelberg* and *S. Typhimurium* as the major contaminants of beef, chicken meat and retail meats (32-34). Inconsistent with our study, the mentioned studies found no *S. Newport* contamination. The high rate of *S. Newport* contamination in our study might be due to the fact that we tested already suspected samples delivered to the veterinary laboratory.

Based on the results, *S. Ouakam*, *S. Enteritidis* and *S. Typhimurium* were the most prevalent serovars of *Salmonella* in the foodstuff samples from Isfahan during the study period. Given the diversity of *Salmonella* species, morphological and biochemical tests cannot identify every species; hence, molecular techniques are employed for a more specific identification of these species. In this study, 40 sequences from the invA gene of *Salmonella* spp. isolated from different food sources were compared to previously reported sequences by phylogenetic analysis. This showed that *S. Ouakam* species circulating in the region shares the same ancestor with the ones reported from the USA. This may be due to importation of animal food ingredients from the US, migration of wild birds (35), etc.

CONCLUSION

In this study, *S. Typhimurium* species is placed in different clusters along with sequences reported from different parts of the world, indicating that the serovars are circulating all over the world.

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CONFICT OF INTEREST

The authors declare that there is no conflict of interest.

REFERENCES


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