

Laboratory for Food Safety Maisons-Alfort location



EURL Lm

European Union Reference Laboratory for *Listeria monocytogenes* http://eurl-listeria.anses.fr

Typing and persistence of *Listeria monocytogenes* in food processing plant environment

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Need of genetic studies from non-controlled environment strains

"Experiments in controlled environments cannot represent all forces contributing to evolution in non-controlled natural environments." (Orsi et *al.* 2008 BMC)

(i) Population sizes greater in experimental populations

(ii) generation times shorter

(iii) absence of donors of genetic materials,

(iv) selective pressures that are usually low in number but high in intensity, while natural populations encounter many selective pressures

In this study we will focus on food processing environment strains





Environmental factors and characteristics of the strains

Environmental factors

- Porous surfaces (e.g. expended ceramic carrel)
- Hard- or impossible-to-clean sites
- Holes from bubbles in resins
- Crevices or cracks in flooring

Strains characteristics

- Global resistance to environmental stresses
- Resistance to cleaning disinfection measures
- Colonization of niches
- Collaborate within biofilm

These factors made *Lm* omnipresent in all food production environment





Aims and actors

Aims:

• Identification of specific locus related to persistence

Anses (SEL unit)

Master degree student: Aurélien Maillet

7 months project (february-september 2015)

In close collaboration with:

- ✓ French pork institute (IFIP) : Carole Feurer
- ✓ Modeling and risk assessment unit (Anses) : Laurent Guillier
- ✓ Anses national WGS platform (Anses Ploufragan) : Yannick Blanchard





Definition of the persistence

Several studies defined "persistent" and "non-persistent" strains

1)Persistent strains :

- Same typing characteristics
- Found regularly in the same food processing plant
- During a long period of time (several years)
- Absence in raw products
- 2) Non-persistent strains
 - Get through food processing environment without settlement
 - Observed punctually in the processing environment (one detection) over years

"We must admit that "persistence" is a loosely defined concept, but nevertheless we will accept the definition of persistence [...] cited." (Carpentier & Cerf 2011)





Experimental design

1) A panel of French persistent and non-persistent strains coming from IFIP.

- Two persistent strains per production site with same typing characters
- At least one non-persistent strain per production site
- 3 strains from pork– 7 from "ready to eat" processing environments

2) Genetic analysis of the selected strains among the French NRL database (20 years, all productions)

3) Sequencing of the strains genomic material (plasmids and chromosome)

Focus

Genomic comparative study:

- Between persistent strains over the years
- Between non-persistent and persistent strains
- Screening of selected locus among all genome available (approx. 300 at FR NRL + online genomes)
- Allele specific comparison study





 Project submitted to a National call for tender, in January 2015, response June 2015

Are you interested to take part to this project :

- -Providing strains of interest
- -Collaborating in the data processing
- Collaborating in this genetic prospective study





Conclusion – expected results

Identification of factors involve in persistence

- Regulation element,
- Identification of persistence specific allelic profiles





Introduction

Listeria monocytogenes (Lm)

Major public health concern and major cause of economic losses

Ecology: Saprotrophic and ubiquitous bacteria

Primary contamination sources: animal/human feces, decaying organic matter, earth

Economical impact :

- 1) Persistence of the strains in processing environment
- 2) Recall of contaminated batches
- 3) Involves heavy control plan in the industry
- 4) Risk of sanitary crisis
- 5) Requires national and European surveillance



