



# Effect of high hydrostatic pressure (HHP) on inactivation of *Vibrio* spp.

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## Background

### □ *Vibrio* spp.

- Gram (-)
- Halophilic bacteria
- Widely occur in marine & estuarine environments







Vibrio spp. – the most common bacterial pathogens in seafood associated with human infections

#### Vibrio infections:

- Foodborne diseases (V. parahaemolyticus, V. cholerae, V. vulnificus)
- Wound infections & septicaemia (V. vulnificus, V. alginolyticus)
- Commonly reported in The US, Asia (Japan, China, Taiwan)
- Sporadic cases in EU



## Background

#### • Mussels

- The most important bivalves in Europe, mainly cultured in North East Atlantic
- > 34% of the overall EU aquaculture production (Eurostat, 2017)



## • Problems

- Mussels filter feeders  $\rightarrow$  accumulate pathogens (*Vibrio*) during filtration
- Concentration up to 100-fold the amount in surrounding water (Butt et al., 2004)
- Prevalence of Vibrio spp. in retail mussels: 41% (Vu et al., 2018)





## • Effective processing methods - HHP:

- Inactivate spoilage & pathogenic microorganisms
- Fruit juices, meat, meat products, shellfish
- Application of HHP in inactivation V. parahaemolyticus &

V. vulnificus in oysters & clams (Kural & Chen, 2008; Mootian et al., 2013)





To determine the effect of HHP on inactivation of Vibrio spp.
in pure culture & mussel homogenates



#### **Bacterial strains & preparation of overnight culture**

Vibrio spp.	Strain	Source
V. alginolyticus	ATCC 17749	Clinical strain
V. cholerae	NCTC 4711	Clinical strain
V. parahaemolyticus	RIMD 2210633	Clinical strain
V. vulnificus	V57/10	Clinical strain



#### HHP treatment of Vibrio spp. in pure culture



#### HHP treatment of Vibrio spp. in pure culture



Note: Groups with different letters are significantly different (P < 0.05)

Log reductions of *Vibrio* =  $\log_{10} (N_0 / N)$ 

 $(N_0 = initial \text{ count of } Vibrio, N = number of cell surviving after HHP treatment)$ Data are mean values ± SD

- □ 350 & 450 MPa for 1 & 3 min completely inactivated *Vibrio* spp. to non-detectable levels (except for *V. parahaemolyticus*)
- □ *V. vulnificus* the most susceptible *Vibrio* sp. to HHP

#### HHP treatment of Vibrio spp. in mussel homogenates



#### HHP treatment of Vibrio spp. in mussel homogenates

#### **TCBS** agar



 $(N_0 = initial \text{ count of } Vibrio, N = number of cell surviving after HHP treatment)$ Data are mean values ± SD





#### □ To achieve > 5 log reduction of *Vibrio* spp.

- 350-450 MPa for ≥1 min at 25°C for *V. alginolyticus* & *V. cholerae*
- 250 MPa for  $\geq$ 3 min or 350-450 MPa for  $\geq$ 1 min for *V. vulnificus*
- 350 MPa for  $\geq$ 3 min or 450 MPa  $\geq$ 1 min for *V. parahaemolyticus*



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