1 2 2	Detergent and sanitizer stresses decrease the thermal resistance of <i>Enterobacter sakazakii</i> in infant milk formula				
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30 Abstract

31 Infant milk formula has been identified as a potential source of *Enterobacter sakazakii*. 32 This bacterium can cause a severe form of neonatal meningitis and necrotizing 33 entercolitis. This study determined the effect of acid, alkaline, chlorine and ethanol 34 stresses on the thermal inactivation of E. sakazakii in infant milk formula. Stressed cells 35 were mixed with reconstituted powdered infant milk formula (PIMF) at temperatures 36 between 52 and 58°C for various time periods or mixed with PIMF prior to reconstitution 37 with water at temperatures between 50 and 100°C. The D- and z-values of the cells were 38 determined using linear regression analysis. Detergent and sanitizer stresses decreased the 39 thermal resistance of E. sakazakii in powdered and reconstituted infant milk formula. The 40 D-values for acid, alkaline, chlorine and ethanol stressed E. sakazakii at 52-58°C were 41 14.57-0.54, 12.07-0.37, 10.08-0.40 and 11.61-0.50 min, respectively. The values of 42 alkaline, chlorine and ethanol stressed cells were significantly lower than those of 43 unstressed cells. Only the z-value (4.4°C) of ethanol stressed E. sakazakii was 44 significantly different than that of unstressed cells (4.12°C). Reconstitution at 60°C did 45 not significantly reduce the number of pre-stressed E. sakazakii cells compared with 46 unstressed control cells, whereas significant decreases were obtained at 70°C. Using 47 water at 70°C during the preparation of reconstituted PIMF before feeding infants, may be a suitable and applicable means of reducing the risk of *E. sakazakii* in the formula. 48 The results of this study may be of use to regulatory agencies, infant milk producers and 49 50 infant caregivers to design heating processes to eliminate E. sakazakii that may be present 51 in infant milk formula.

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Key words: E. sakazakii, Infant milk formula, Acid stress, Alkaline stress, Chlorine
 stress, Ethanol stress, Thermal inactivation

55 **1. Introduction**

56 Enterobacter sakazakii is a ubiquitous Gram-negative, facultatively anaerobic, rod, that 57 belongs to Enterobacteriaceae family. E. sakazakii has been isolated from wide range of 58 foods including powdered infant milk formula (PIMF) and food factory environments 59 including milk powder production environment (Kandhai and others 2004). The 60 occurrence of E. sakazakii in PIMF may be due to its survival during the pasteurization 61 treatment or, most likely due to post-drying contamination during mixing with other 62 ingredients, filling and packaging (FAO/WHO 2006). E. sakazakii can survive for at least 63 2.5 years in PIMF (Caubilla-Barron and Forsythe 2007a). The presence of *E. sakazakii* in 64 PIMF has been associated with outbreaks of severe forms of neonatal meningitis, 65 necrotizing enterocolitis, bacteraemia with a high mortality rate (Nazarowec-White and 66 Farber 1997a; Simmons and others 1989; Lai 2001; van Acker and others 2001; 67 Himelright and others 2002, Caubilla-Barron and others 2007b). The ability of E. 68 sakazakii to form biofilms and survive desiccation conditions may contribute to its 69 survival in infant formula factory environments and subsequent desiccated products 70 (Iversen and others 2004b).

Recently, WHO/FAO (2007) recommended the use of water at 70°C to reconstitute the infant formula to eliminate possible contamination of *E. sakazakii* in the formula, however, water at high temperatures may cause some nutrient loss associated with infant formulas, particularly loss of vitamin C (FAO/WHO 2004). It was reported that *E. sakazakii* was more thermotolerant than most other members of *Enterobacteriaceae* (Nazarowec-White and Farber 1997b). Nonetheless, there is a great disparity in the heat resistance of different strains of *E. sakazakii*. Edelson-Mammel and Buchanan (2004)

indicated that there was about 20-fold divergence in thermal resistance between 12 strains
of *E. sakazakii* in reconstituted PIMF at 56-70°C.

80 Although the thermotolerance of microorganisms is affected by their physiological states 81 (Lou and Yousef 1996; Doyle and others 2001; Wesche and others 2005), all published 82 thermal inactivation studies of E. sakazakii in infant milk formula have used unstressed 83 cells, grown under optimal laboratory conditions (Nazarowec-White and Farber 1997b; 84 Breeuwer and others 2003; Edelson-Mammel and Buchanan 2004; Iversen and others 85 2004b). However, in infant formula processing environment, E. sakazakii may be exposed to chemical stresses from the use of detergents and sanitizers in cleaning and 86 87 sanitizing equipment, pipes and floors. Therefore, it is appropriate to study the 88 thermotolerance properties of the pre-stressed E. sakazakii cells, as could occur prior to 89 contamination of infant formula.

Osaili and others (2007b) have already shown that desiccation and heat stresses caused
significant reduction in *D*-values of the same strains of *E. sakazakii* as used in the present
study.

To our knowledge, no information is available in the literature on the effect of detergent and sanitizer stresses on the thermal resistance of *E. sakazakii* in infant milk formula. Therefore, the objective of the current study was to assess the effect of acid, alkaline, chlorine and ethanol stresses on the thermal inactivation (*D*- and *z*-values) of *E. sakazakii* in reconstituted PIMF. Such information will be of interest to regulatory agencies, infant formula producers and infant caregivers to design heating processes that are sufficient to kill *E. sakazakii* that may be present in infant milk formula.

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101 **2. Materials and Methods**

102 103

2.1. E. sakazakii strains

104 One ATCC (51329) strain and 4 food isolates originally isolated by Shaker and 105 others (2007) from infant milk formulas (IMF1 and IMF2), infant food formula (IF1), and 106 crushed wheat (CS1) at the Dept. of Nutrition and Food Technology, Jordan Univ. of 107 Science and Technology, Jordan were used in this study. All cultures were stored in brain 108 heart infusion (BHI) (Oxoid Ltd., Basingstoke, UK) broth with 20% glycerol at -40°C. 109 To grow E. sakazakii cultures, a loop of each culture was grown individually at 37° C for 110 24 h (stationary phase) in 15-ml tubes containing 10 ml of BHI. E. sakazakii cultures 111 were subcultured in BHI three times before use.

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113 2.2. Preparation of the unstressed *E. sakazakii* cells suspension

Equal volumes (1 ml) of each *E. sakazakii* strain were combined to form a cocktail culture. The mixed culture was centrifuged (3000 g, 20 min). The supernatant was discarded and the pellet was resuspended in 1 ml of 0.1% peptone water (Becton Dickinson, Sparka, Md, USA) to a concentration of approximately 10^{10} CFU/ ml.

118

119 2.3. Preparation of stressed *E. sakazakii* cell suspension

Stress conditions (acid, alkaline, chlorine or ethanol stresses) used in the present study were determined based on preliminary experiments and published studies. In the preliminary studies (not shown), *E. sakazakii* cell suspensions were exposed to the previous stress conditions for different time intervals. The number of survivors was determined by plating samples on tryptic soy agar (TSA) (Oxoid) before and after

125 treatment. Treatment conditions that reduced the numbers of cells by ca. $\leq 1 \log$ were 126 selected and used in the present study

127 2.3.1. Acid stress

128 Acid stressed cultures were prepared as described by Gurtler and Beuchat (2005) with

129 minor modifications. One millilitre of each freshly prepared *E. sakazakii* cell suspension

130 was added to 9 ml of potassium phosphate buffer adjusted to pH 3.5 with 85% lactic acid

131 (Sigma, MO, USA) and held at 21°C for 30 min. Afterwards, the pH was adjusted to 6.4

132 by adding the treated suspension to 30 ml of potassium phosphate buffer.

133 2.3.2. Alkaline stress

Alkaline stressed cultures were prepared as described by Gurtler and Beuchat (2005) with minor modifications. One millilitre of each freshly prepared *E. sakazakii* cell suspension was added to 2 ml of potassium phosphate buffer previously adjusted to pH 11.2 with sodium hydroxide (2M) (Fluka, Buchs, Switzerland) and held at 21°C for 5 min. After that the pH was adjusted to 6.9 by adding the treated suspension to 8 ml of potassium phosphate buffer.

140 2.3.3. Chlorine stress

141 Chlorine stressed cells were prepared as described by Taormina and Beuchat (2001) with 142 minor modifications. Sodium hypochlorite (NaOCl) solution (5% available chlorine) 143 (ACROS, Geel, Belgium) was used to prepare specific concentration of free available 144 chlorine by dilution with potassium phosphate buffer. One millilitre of each freshly 145 prepared *E. sakazakii* cell suspension was added to 9 ml of potassium phosphate buffer 146 containing ca. 6 ppm active chlorine and held for 10 min. After that the solution was

147	neutralized by adding the treated suspension to 30 ml of $Na_2S_2O_3\ (0.01\ N)\ (s.d.$ fine-
148	CHEM LTd., Mumbai, India).
149	2.3.4. Ethanol stress
150	Ethanol stressed cultures were prepared as described by Lou and Yousef (1996) with
151	minor modifications. One millilitre of each freshly prepared E. sakazakii cell suspension
152	was added to 9 ml of potassium phosphate buffer containing 12% (vol/vol) ethanol (99%)
153	and held at 21°C for 40 min. After that, the suspension was pelleted and washed twice
154	with 10 ml potassium phosphate buffer.
155 156	2.4. Powdered infant milk formula
157	Commercial PIMF (56.6% carbohydrate, 11.4% protein, and 25.4% fat) was obtained
158	from local processor. No E. sakazakii were detected in the formula (Iversen and others
159	2004a).
160	
161	2.5. Thermal inactivation of stressed E. sakazakii
162 163	2.5.1. Thermal inactivation (D- and z-values) of stressed E. sakazakii in reconstituted PIMF

Fifty millilitre volumes of reconstituted PIMF were prepared according to the manufacturer's instruction in sterile 100-ml capacity Duran bottles. The formula was preheated to 52, 54, 56 or 58°C in a temperature-controlled shaking water bath. A calibrated thermocouple was placed in a replicate diluent bottle to monitor the temperature profile over the experimental periods. One millilitre of the unstressed, acid, alkaline, chlorine and ethanol stressed cell suspension was mixed with 50 ml reconstituted infant formula at each temperature. At timed intervals, depending on 172 temperature, samples (1 ml) were transferred to sterile tubes and cooled in an ice-water 173 bath. For unstressed samples, the timed intervals were 15, 5, 2 and 0.5 min at 174 temperatures of 52, 54, 56 and 58°C, respectively. For acid and ethanol stressed samples, 175 the timed intervals were 10, 4, 1.5 and 0.42 min at temperatures of 52, 54, 56 and 58°C, 176 respectively. For alkaline stressed samples, the timed intervals were 10, 4, 1 and 0.33 min 177 at temperature of 52, 54, 56 and 58°C, respectively. For chlorine stressed samples, the 178 timed intervals were 10, 4, 1 and 0.42 min at temperature of 52, 54, 56 and 58°C, 179 respectively.

180

181 2.5.2. Thermal inactivation of stressed E. sakazakii in PIMF with hot water

182 Unstressed or stressed E. sakazakii cell suspension was mixed with PIMF as described by 183 Osaili and others (2007a). Briefly, 100 g commercial PIMF was spread on the bottom of a 184 sterile 50 cm diameter stainless steel bowl and 0.5 ml of each culture was separately 185 sprayed on the powder using a chromatography reagent sprayer at a nitrogen pressure of 186 2 lb/in². To ensure homogeneous distribution of *E. sakazakii* strains, the treated powder 187 was mixed by a sterile spatula and passed through a sterile screen with 0.5 mm pores. 188 The inoculated formulas were then stored at 25 °C in 500-ml sterile, non transparent 189 screw-cap bottle for 24 h.

Nine grams of inoculated PIMF were transferred to sterilized 150-ml capacity plastic
baby feeding bottles and reconstituted, based on the manufacturer's recommendation,
with 60 ml sterile water at 25 (control), 50, 60, 70, 80, 90 or 100°C. The bottles were
gently agitated by hand for 10 min at room temperature and samples were analyzed for *E*. *sakazakii*.

196 2.6. Bacterial enumeration

E. sakazakii survivors from thermal inactivation experiments were enumerated by spread plating aliquots of the samples and their appropriate dilutions in duplicate on TSA supplemented with 0.1% sodium pyruvate. After incubation aerobically at 37°C for 24 h, survivor cells were enumerated. Triplicate thermal inactivation trials were performed at each studied temperature.

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203 2.7. *D*- and *z*-value determinations

The *D*-value for the microorganism at each temperature was calculated from the linear regression model for the \log_{10} of surviving bacterial cells and heating time.

206 The z-values (°C) were calculated as the negative inverse slope of the linear regression

207 line for the log *D*-values over the range of heating temperatures tested.

208

209 2.8. Statistical analysis

210 The means of the *D*-and *z*-values of stressed *E*. *sakazakii* were compared with unstressed

E. sakazakii in relevant products using the student's t-test at 0.05 significant level.

212

213 **3. Results**

214 *3.1. D- and z-values of stressed E. sakazakii*

The *E. sakazakii* death kinetics were modeled using linear regression analysis. The regression curves were fitted with R^2 values (coefficient of determination) of > 0.90 for

all four temperatures. Table 1 shows the survivor curves of unstressed and acid, alkaline,

218 chlorine and ethanol stressed E. sakazakii at 52 to 58°C in reconstituted PIMF. The D-219 values of unstressed and acid, alkaline, chlorine and ethanol stressed E. sakazakii at 52-220 58°C ranged from 16.40-0.56, 14.57-0.54, 12.07-0.37, 10.08-0.40 and 11.61-0.50 min, 221 respectively. The D-values of alkaline, chlorine and ethanol stressed E. sakazakii were 222 significantly (P < 0.05) lower at all temperatures than those of unstressed cells in the 223 range of 16-46%, 16-49% and 11-39%, respectively. In addition, the D-values of acid 224 stressed E. sakazakii were significantly lower than that of unstressed cells at 52°C and 225 not significantly lower at 54, 56 and 58°C in the range of 4-11%.

The z-values of unstressed and acid, alkaline, chlorine and ethanol stressed *E. sakazakii* were 4.12 ± 0.03 , 4.24 ± 0.07 , 3.9 ± 0.18 , 4.16 ± 0.08 , 4.4 ± 0.13 °C, respectively. Only the *z*value of ethanol stressed *E. sakazakii* was significantly different than that of unstressed cells.

230

231 *3.2 Thermal inactivation of stressed E. sakazakii in PIMF with hot water*

232 Table 2 shows the survivors of unstressed and stressed E. sakazakii after reconstituting 233 PIMF in baby feeding bottles with water at various temperatures. Similar to the results obtained from the thermal inactivation experiments of stressed E. sakazakii in 234 235 reconstituted PIMF, detergent and sanitizer stresses sensitized E. sakazakii in PIMF to 236 heat treatment. Reconstitution of PIMF with water at 60°C decreased the level of acid, 237 alkaline, chlorine and ethanol stressed E. sakazakii by 1.7, 1.8, 1.8 and 1.9 log₁₀, 238 respectively, compared with 1.2 \log_{10} reduction in the unstressed cells. Although the 239 survivors of stressed E. sakazakii from reconstituted formula at 60°C were lower than 240 survivor of the unstressed cells, the reduction was only significant in ethanol stressed cells. Increasing the temperature of water to 70°C caused a significant reduction in stressed cells compared with the unstressed cells by approximately 1 log₁₀. There were no significant differences between the populations of stressed and unstressed *E. sakazakii* when PIMF was reconstituted with water at 80, 90 and 100°C where the populations were $< 1 \log_{10}$.

246

247 Discussion248

249 The present work determined the thermotolerance of pre-stressed E. sakazakii. Two 250 scenarios were studied. Firstly, the D- and z-values of cells pre-stressed due to exposure 251 to detergents. etc. was calculated. Secondly, the recovery of cells from the desiccated 252 condition following reconstitution at different temperatures. Exposure of *E. sakazakii* to 253 environmental stresses, including acid, alkaline, chlorine and ethanol, may occur in a 254 variety of situations could have implications on food safety. For instance, exposure of E. 255 sakazakii to these chemical stresses may occur frequently in milk-processing facilities 256 through the use of detergents to remove milk residues from equipment and floors and 257 through the use of sanitizers to sanitize equipment after cleaning.

258 Information on the thermotolerance properties of *E. sakazakii* pre-exposed to chemical 259 detergents and sanitizers is not found in literature. Lou and Yousef (1996) studied the 260 thermotolerance of 1 hour acid stressed Listeria monocytogenes and reported that acid stress at pH 4.5 and 5.0 increased the heat resistance of the microbe in phosphate buffer 261 262 by up to 10-fold while at pH 4 decreased its thermal resistance in the medium. In 263 agreement with our results, Folsom and Frank (2000) reported that chlorine treatment 264 decreased the heat resistance of *Escherichia coli* O157:H7 in buffer and apple juice. They 265 reported that exposure of E. coli O157:H7 to chlorine (0.6 ppm) for 20 min before heat 266 treatment decreased the D_{58} of the microbe by 50% (from 1.59 to 0.8 min) and 70% (from 267 5.45 to 1.65 min) in apple juice and phosphate buffer, respectively. Our results agree with 268 Lou and Yousef (1996) who reported that ethanol stress, at same concentration level used 269 in the current study, decreased the D_{56} of L. monocytogenes, but at 2-8% the thermal 270 resistance increased. The high level of ethanol in culture media may cause a structural 271 damage to the cells. Staphylococcus aureus exposed to 5 to 6.5% ethanol showed 272 plasmolysis, cell wall rupture, losses in the cell wall, septum widening, and frequent 273 mesosome formation (Ballesteros and others, 1992).

274 Our results showed that sub-lethal exposure to alkaline stress reduced the thermal 275 resistance of *E. sakazakii* in infant milk formula. However, Taormina and Buechat (2001) 276 reported that alkaline stressed Listeria monocytogenes were more heat resistant in 277 tryptose phosphate broth than the unstressed cells. The differences in our results and the 278 results of Taormina and Beuchat (2001) may be due to the differences in the cell wall 279 composition of Gram positive and Gram negative bacteria. Mendonca and others (1994) 280 found that Gram positive bacteria did not leak cell constituents following exposure to pH 281 9.0-12.0 and cells retained their shape while Gram-negative cells appeared collapsed and 282 wrinkled.

The effect of desiccation, starvation, heat and cold stresses on the thermal inactivation of *E. sakazakii* in infant milk formula has been studied. Osaili and others (2007b) reported that desiccation and heat stresses caused a significant reduction in *D*-values of a cocktail of *E. sakazakii* strains at 52-58°C in reconstituted PIMF.

Osaili and other (2007b) reported that there were no significant differences between the *z*values of unstressed and desiccated, starved, heat or cold stressed *E. sakazakii* in

reconstituted infant milk formula. The calculated z-values for alkaline and ethanol stressed *E. sakazakii* are generally lower and higher, respectively, than those observed by Osaili and others (2007b) for desiccated (4.20°C), starved (4.23°C), heat shocked (4.22°C) and cold shocked (4.12°C) *E. sakazakii*. Higher z-values mean more temperature is required to achieve 1 decimal reduction in the *D*-values.

Osaili and others (2007c) studied the thermal inactivation of desiccated *E. sakazakii* strains in PIMF reconstituted with water pre-equilibrated to 60-100°C and obtained similar results to those in the current study. WHO/FAO (2007) has recommended reconstitution PIMF with water at 70°C to reduce the potential risk of *E. sakazakii* in the formula.

The sensitivity of acid, alkaline, chlorine and ethanol stressed *E. sakazakii* in powdered and reconstituted infant milk formula is probably due to sub-lethal injury. This would decrease the ability of the cells to resist the additional heat stress, resulting in lower *D*values. The level of cell injury was not measured in this study; therefore, further research would be necessary to confirm this hypothesis.

304

305 **Conclusion**

During the manufacturing of PIMF, *E. sakazakii* may be exposed to a variety of environmental stresses which will consequently sensitize the organism to later temperature treatments. The use of heat treatment during the preparation of reconstituted infant milk formula through the use of hot water ($\geq 70^{\circ}$ C) to reconstitute PIMF may be an effective means to reduce the possible risk of *E. sakazakii* in the infant milk formula.

- 311 The use of heat should not substitute good manufacturing and hygienic practices during
- 312 manufacturing and reconstitution PIMF.

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408 Table 1. *D*-values of acid, alkaline, chlorine and ethanol stressed *E. sakazakii* in 409 reconstituted infant milk formula

D-values (min) †

mpTeerature(°C)	Treatment				
	Control	Acid stressed	Alkaline stressed	Chlorine stressed	Ethanol stressed
52	16.40±0.19	14.57±0.17*	12.07±0.85*	10.08±0.71 [*]	11.61±0.46 [*]
54	5.34±0.01	5.11±0.17	4.47±0.05*	4.25±0.22*	4.74±0.12*
56	2.12±0.14	2.01±0.03	1.14±0.10 [*]	1.08±0.01 [*]	1.73±0.06*
58	0.56±0.01	0.54±0.03	0.37±0.04*	0.40±0.01*	0.50±0.03*

410 Arithmetic mean of three replications \pm standard deviation.

* The value is significantly different ($P \le 0.05$) compared with that of unstressed cells at the same temperature.

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Table 2. Survivors of acid, alkaline, chlorine and ethanol stressed *E. sakazakii* from reconstitution of PIMF with water at different temperatures ⁺

Temperature							
(°C)	Treatment						
	Control	Acid stressed	Alkaline stressed	Chlorine stressed	Ethanol stressed		
25	7.02±0.12	7.18±0.09	7.21±0.07	7.20±0.06	7.06±0.12		
50	7.05±0.04	7.11±0.05	7.15±0.06	7.11±0.05	7.08±0.05		
60	5.79±0.12	5.42±0.64	5.41±0.39	5.41±0.24	5.13±0.38 [*]		
70	1.76±0.80	ND [*]	ND [*]	ND [*]	ND [*]		
80	ND §	ND	ND	ND	ND		
90	ND	ND	ND	ND	ND		
100	ND	ND	ND	ND	ND		

Survivors of *E. sakazakii* $(\log_{10} \text{ cfu/g})^{\dagger}$

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427 Reconstitution of PIMF was agitated for 10 min at room temperature.

428 ^{\dagger} Arithmetic mean of three replications \pm standard deviation.

* The value is significantly different ($P \le 0.05$) compared with that of unstressed cells at the same temperature.

431 [§] ND: None detectable (\log_{10} CFU/g) of *E. sakazakii* was < 1

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