DETECTION OF VT1 AND VT2 GENES IN E. COLI O157:H7 ISOLATED FROM SOFT CHEESE IN BASRAH, IRAQ USING DUPLEX PCR

BASIL ABDULZAHRA ABBAS, MOHAMMED HASAN KHUDOR AND OSAMA ISMAEL ABID SMEASEM College of Veterinary Medicine, Basrah University (Accepted for publication: June 9, 2013)

ABSTRACT

During the period extended from November 2010 to March 2011, One hundred fifty soft cheese samples were collected from three different markets in Basrah city. All samples were cultured in selective media to detect the presence of non-sorbitol fermenting colonies (NSF). 94 (62.66%) isolates were found non-sorbitol fermenting *E. coli*. Latex agglutination test was used to detect serotype O157:H7 in non- sorbitol fermenting isolates for 15 (33.34%) isolates. Duplex PCR were done to all *E. coli* O157:H7 isolates and the result showed 5/150 (3.34%) were positive to this test. All the *E. coli* O157:H7 isolates were positive to *vt1* gene which was observed in 100% of isolates but none of the isolates were detected to having a *vt2* gene.

KEYWORDS: E. coli, duplex PCR, VT genes, Basrah.

INTRODUCTION

Tilk is a highly nutritious medium for growth and transmission of several types of microorganisms especially E.coli O157:H7, therefore; contamination occurs from different sources. Such contaminants may render the milk and its products unsafe to use and expose the consumers to risk of infection (Robert, 2008). Besides cattle, other domestic animals used to produce milk, such as goats and sheep, also harbor these bacteria in feces has been reported by (Sidjabat-Tambunan and Bensink 1997; Fagan et al. 1999). In recent years, Since the identification of E. coli O157:H7 as a human pathogen in 1982 in Oregon and Michigan, others are now commercially available for the major VTEC serogroups (O157, O26, O111, O103 and O145) previously identified as being commonly associated with human disease and have become a very important milk-borne pathogen which constitute a public health hazard (Fratamico and Smith, 2006).

Escherichia coli O157:H7 was first recognized as a human pathogen in 1982 by the center of disease control and prevention of two outbreaks of hemorrhagic colitis associated with eating hamburgers from a particular fast-food restaurant chain in Oregon and Michigan (Riley et al., 1983). Since that, this microorganism has been associated with many outbreaks in the United States and other countries around the world (Nataro and Kaper, 1998). E. coli O157 infections have a relatively low incidence compared to those of Salmonella (15.19 per 100,000), Campylobacter (13.02), Shigella (3.99) and Cryptosporidium 2.86 (CDC, 2010). More infection with E.coli O157:H7 is reported in developing countries (Dontorou et al., 2003; Ihekweazu et al., 2006 and Mashood et al., 2006). E. coli O157:H7 is a member of a group of pathogenic E coli strains, entrohaemorrhagic E. coli (EHEC), verotoxin producing E. coli (VTEC), shigatoxigenic E. coli (STEC) when it was isolated from individuals who developed bloody diarrhea and severe abdominal cramps (Yoon and Hovde, 2008). In contrast to other E. coli strains, VTEC O157:H7 strains cannot rapidly ferment sorbitol referred to as nonsorbitol fermenting (NSF) E. coli O157, However, some strains can ferment sorbitol rapidly these are referred to as sorbitol fermenting (SF) E. coli O157 within 24 h. VTEC do not produce ß-glucuronidase, which making unable to hydrolyze 4-methylumbelliferyl-Dglucuronide [MUG] and resistant to the ant microbiological agent tellurite. These are all the features that can be used to indentify VTEC O157:H7 strains. (Meng, et al., 2007; Karch and Bielaszewska, 2001).These organisms are Inability to grow at temperatures above 44.5°C in E. coli broth medium (Doyle and Beuchat, 2007). Other than its pathogenicity, it was also shown to be much more acid resistant than other E. coli (Diez-Gonzalez and Russell, 1997). E. coli O157:H7, produce Shiga toxin 1 (Stx1) and/or Shiga toxin 2 (Stx2), also referred to as Verotoxin 1 (vt1) and Verotoxin 2 (vt2). Shiga toxin associate with hemorrhagic colitis (HC) and caused by EHEC strains and is presumed to be acquired through a bacteriophage from Shigella (Buchanan and Doyle, 1997). The two key features of *E. coli* O157 that significantly increase its virulence are shiga toxin production, presence of pathogenic island termed the Locus of Enterocyte Effacement (LEE) and the lesser-known putative factors are usually controlled via the plasmid O157(pO157) which is capable of replicating independently of chromosomal DNA (Lim *et al.*, 2010).

The aim of this study is to detect the presence of vt1 and vt2 toxin genes in studied *E. coli* O157:H7 by using duplex PCR technique.

MATERIALS AND METHODS

A total of one hundred fifty random locally made soft cheese samples were collected from local retail markets of three different markets of Basrah city which were (Al-Ashaar, Al-Hadi, and Al-jumhoorea). Fifty samples from each market were collected through the period from November 2010 to March 2011. Ten-gm of cheese sample added to 90 ml of (2%) sodium citrate which sterilized by autoclave at 121°C for 15 min, then homogenized by using sterile stomacher and incubated at 37 °C for 18-24h, finally examined microbiologically according to (Maher et al., 2000) and then was enriched in brilliant - green broth or tryptone soy broth supplemented with(4 mg/L) vancomysin and incubated at 37 °C for 18-24h. A loop full from perenrichment broth was transferred and streaked on the surface of sorbitol MacConkey agar which composed of 1% sorbitol instead of lactose in standard MacConkey agar. Sorbitol MacConkey agar supplemented with cefixime and potassium tellurite (TC - SMAC) was used as selective medium for non-sorbitol fermenting E.coli (NSFEC) and incubated at 37 °C for 24h. Cefixime and potassium tellurite were used at the concentrations 0.05mg/L and 2.5mg/L respectively. Five of non sorbitol fermenting colonies (grow colorless) were picked with sterile tooth bick sticks and transferred onto eosin methlene blue (EMB), MacConkey agar incubated for additional overnight to identify lactose fermentation and metallic sheen green colored .Typical colonies of NSFEC grow on TC-SMAC are small, circular and colorless with smoky center (1-2)mm in diameter (Muehlherr et al., 2003). All suspected colonies were streak on the surface of pre-dried nutrient agar plates, in a manner which allowed well isolated colonies to develop. Plates were incubated at 37C° for 24 hrs. Thus the pure obtained was used for culture primary identification including classical biochemical tests (McFadden, 2000).

Latex agglutination Test for *E. coli*O157:H7 was used for more specific identification of *E. coli* O157:H7 by using commercial kit (Wellcolex *E. coli* O157:H7, Remel) to detect the somatic antigen O157 and flagella antigen H7.

Molecular Detection of verotoxine gene ((VT1 and VT2) gene by using Multiplex PCR technique was done by using commercially available DNA extraction and purification kit (Geneaid, USA). The purified DNA was detected by electrophoresis in 1% agarose gel with addition of ethedium bromide. Bromophenol blue stain added to the DNA sample and visualizes the DNA by U.V. light.

VT1a: GAAGAGTCCGTGGGATTACG 130 bp (Pollard *et al.*, 1990)

VT1b: AGCGATGCAGCTATTAATAA VT2a: TTAACCACACCCACGGCAGT 346 bp (Pollard *et al.*, 1990)

VT2b: GCTCTGGATGCATCTCTGGT

Protocol of (Pollared et al., 1990) was used to study the verotoxine genes. This was done by using customize primers shown above. The PCR reaction mixture contains 5 µl of green master mix, 5 µl of purified bacterial DNA, 1 µl of each forward and reverse primers, then the volume completed to 20 µl by deionized water.. The PCR tubes were transferred to the thermalcycler (after centrifuged for 10 seconds) to start the amplification reaction according to specific program for each gene. The results of the PCR were performed in post amplification process.10 μ l from amplified sample was directly loaded in a 2% agarose gel containing 0.5 μ l /25ml ethidium bromide with the addition of loading buffer and DNA size. Marker as standard in electrophoresis and the gel was run at 75 V. at 1 hr, then the products were visualized by UV transilluminator (Sambrook et. al., 1989). The results were analyzed statistically by chi-square test (SPSS, 11). (Niazi, 2000).

RESULTS

This study includes detection of the prevalence of verotoxin- producing *Escherichia coli* O157:H7 (VTEC O157:H7) in collected samples from locally made soft cheese after isolation on selective media and identification by biochemical tests, latex agglutination test, and by duplex PCR technique. All samples were cultured in selective media to detect the presence of non-sorbitol fermenting colonies (NSF) in

sorbitol MacConkey agar supplemented with Cefixime and potassium tellurite (CT-SMAC) to increase selectivity, 94 (62.66%) isolates from soft cheese samples were found non-sorbitol fermenting *E. coli* isolates and 47.87% were

found positive to biochemical tests. Latex agglutination test was used to detect serotype O157:H7 in non- sorbitol fermenting isolate. 15 (33.34%) isolates were found O157:H7 (table 1).

Examined No	b. Nonsorbitol fermenter	(IMViC, TSI & cellobiose) +ve	E. coli	0157	
H7	17 O157:H7				
150	94(62.66%)	45(47.87%)	45	18 (40%)	
15(33.34%)	15(33.34%)				

IMViC= Indole Test, Methyl Red Test, Voges- proskaur Test, Simmon's Citrate Test; TSI= Triple Sugar Iron

Duplex PCR were done to all *E.coli* O157:H7 isolates and the result showed 5/150 (3.34%) from soft cheese were positive to this test (table 2).

Table (2): Distribution of PCR positive E coli O157 and O157:H7 in tested strains.

Total			E.coli O15	7 isolates	O157:H7	O157:H7	
	Exam No. PCR	+ve PCR		Exam No.	+ve PCR	Exam No.	+ve
150	5 (3.	.34%)	18	5(27.78%)	15	5(33.34%)	

All the duplex PCR positive *E. coli* O157:H7 isolates were positive to *VT1* gene which was observed in 100%. None of isolates was observed as positive to both (*VT1* and *VT2*) genes from 5 isolated strains (table 3; fig. 1).

Table (3): Distribution VT1 and VT2 genes in E.coli O157:H7 isolates from soft cheese samples.

PCR +ve VTEC	vt1	vt2	vt1+vt2	
5	5(100%)	0(0%)	0(0%)	



Figure(1): PCR amplification of *VT1* gene (130 bp) Lane 2,3,4,5,6 (positive result). Lane 1(100bp ladder).

The estimation of *E. coli* O157:H7 distribution in soft cheese samples according to periods found the highest rate was observed in March; 18.42% followed by December; 12% (table 4).

Month	No. of sampled	No. of positive O157:H7	%
November / 2010	30	2	6.6
December / 2010	25	2	8
January / 2011	20	1	5
February / 2011	35	3	8.5
March / 2011	40	5	12.5
Total	150	7	4.67
$X^2 = 1.248$	(p > 0.05)		

 Table (4): The Distribution of O157:H7 in Cheese Samples According to the Period (month) of Collection.

The obtained results indicate that the distribution of VTEC O157:H7 isolates in soft cheese samples the high rate was observed in Al-Hadi which was 3(42.85%) followed by Al-Jumhoorea which was 1(33.34%) and Al-Ashaar 1(20%) (table 5).

Table (5): Distribution of VTEC O157:H7 in soft cheese isolates among to the different regions of the study.

	Soft cheese				
Region	No. of samples	No.of <i>E.coli</i> O157:H7	No.of VTEC	(%)	
Al-Hadi	50	7	3 (42.85)		
Al-jumhoorea	50	3	1(33.34)		
Al-Ashaar	50	5	1 (20)		
Total	150	15	5(33.34)		
	X X ² = 1.778 P>0.05				

DISCUSSION

Foodborne outbreaks of *Escherichia coli* O157:H7 infection has been associated with a wide range of food products, including raw and pasteurized milk and milk products such as cheese (Goh *et al.*, 2002 and Strachan *et al.*, 2005. VTEC is now a major cause of food – borne disease, mostly in the United states, Canada, Japan and Europe (Griffin andTauxe, 1991; Nataro and Kaper, 1998). In order to study the role of NSF *E. coli* in soft cheese, it is logical to consider its occurrence and frequency of NSF *E. coli* isolated in the present study was 94 out of 150 soft cheese samples (62.66%).

The frequency of NSF isolates from soft cheese samples in the present study were 62.66% which were lower than the results reported by (Abed Al-jaleel, 2007), Espie *et al.*,

(2006) who showed that the occurrence rates 73.63%, 88.9%, respectively. These differences of isolation rates between this study and other studies are due to contaminated environmental conditions and unhygienic measures in which the local soft cheese entirely passes in starting with the process of obtaining the required milk for manufactured process in which contamination occured during manual milking or collection and transport process (kosikowski and mistry.,1997 and Al-Azawi, 2006).

The polymerase chain reaction diagnostic techniques is rapid, easy, inexpensive protocol becoming the most widely used of all molecular genetics methods for detecting important toxin genes and identifying the bacteria in clinical material and contaminated food (Pollared *et al.*,1990). Its high sensitivity, specificity methods for detect specific nucleic acid

sequence found in the genome of pathogens, (Chotar *et al.*, 2006). Multiplex PCR, a more specific and more rapid method employing multiple sets of primers specific for the target genes, has been employed by Fratamico *et al.*, (1995) who used four pairs of primers specific for vt_1, vt_2 , *eaeA* and EHEC- *hlyA*. (Pollared *et al.*, 1990). Paton and Paton (1998) used 2 pairs of primers, each specific for a particular vt, in PCR base test that efficiently identified verotoxigenic *E.coli* (VTEC) in food samples and in stool samples, respectively. In the present study, the frequency of isolates from soft cheese which confirmed positive as VTEC O157:H7 by detection of both vt_1 and vt_2 genes was 3.34%.

The high rate recorded in the present study can be attributed to the use of primers designed to target genes vt_1 and vt_2 genes which encoded for Vt1, Vt2 toxines respectively and these two sets of oligonucleotide primer were used in multiplex PCR assay for the detection of Vtgenes or as a means to increase sensitivity and specificity of this technique than other assays for the detection of VTEC O157:H7 in raw milk and soft cheese (Aslam *et al.*, 2003). The detection of VTEC strains in the foods of animal origin including raw milk and its products have been implicated a health risk to consumers or as important vehicles for VTEC infections in humans (Ropnarine *et al.*, 2007).

The rate of PCR positive for Vt_1 of *E.coli* O157:H7 isolates of soft cheese was 3.34% which is consistent with the results reported by Hassan and Elmalt, (2008) who cannot detected Vt_1 in their study on cheese isolates. Vivegnis *et al.*, (1999) and Coia *et al.*, (2001) they reported that the occurrence of VTEC in raw cow's milk and cheese range from 0 to 11.1%. On the other hand the isolation rate in this study was lower than that (13%) reported by Vernozy-Rozand *et al.*, (2005) and (6%) which reported by Paneto *et al.*, (2007).

In the present study, the highest isolation rate of *E. coli* O157:H7 from soft cheese samples was obtained in March (18.42%) followed by December (12%), November (10%), and February (8%). These results agree with the results obtained by Murinda *et al.*, (2002), Spano *et al.*, (2003), Rahimi *et al.*, (2008) and Al-Aidi & Najim, (2009) who found that the highest isolation rate percentage. This is an increase in viability and survival of *E.coli* O157:H7 during the warm months of the year which was nearly from optimum temperature for growth than cold months. In contrast, a study in Scotland (Ogden *et al.*, 2004) stated that the highest isolation rate was obtained in winter.

On other hand, according to the regions of study the highest rate was reported in Al-Hadi (42.85%) followed by Al-jumhoorea and Alashaar which was 33.34% and 20%, respectively. The results showed that season, geographical or locational variation of the farmer, contaminated environmental conditions and unhygienic measures had an effect on the isolation percentage of *E.coli* O157:H7 (Spano *et al.*, 2003).

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التحري عن الذيفانات 1\ و 2\ في الاشيريشيا القولونية 0157:H7 المعزوله من الجبن الطري في مدينة البصرة – العراق بطريقه تفاعل تسلسل البلمرة الثنائي

الخلاصه

تم جمه 150عينه من الجبن الطري من ثلاث اسواق في مدينة البصرة وللفترة من تشرين الثاني 2010 لغاية أذار 2011 . تم زرع العينات على الاوساط الانتقائية للتحري عن الجراثيم غير المحمرة للسوربيتول. ووحد ان 94 عزله من E. coll وبنسبة (62.66%) كانت غير مخمرة للسوربيتول. تم استخدام اختبار التلازن المصلي للتحري عن النمط المصلي 0157:H7 في العزلات ووحد بنسبة (3.34%) 5/150. وتم استخدام طريقة تفاعل تسلسل البلمرة الثنائي وكانت محمس عزلات موجبة لهذا الاختبار بنسبة (3.34%). سجل تواحد الجين 111 في جميع عزلات الاشيريشيا القولونية 0157:H7 بنسبة (3.34%). ولم يؤشر تواحد الجين 212 في العزلات.