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Use of degenerate primers to detect and quantify torA gene harbored by specific spoilage organisms of fish

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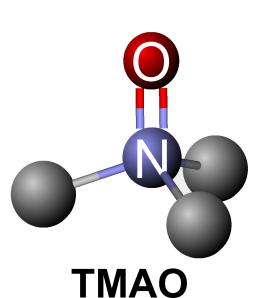




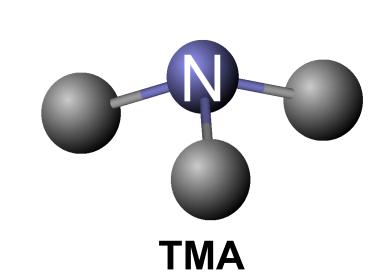


Introduction

- → Fish is a highly perishable food matrix. To date, most of the developed techniques are more rejection tool than monitoring methods. Moreover, these techniques become reliable once the early freshness step is exceeded.
- → The major cause of the freshness decay is due to the development of spoilage flora called specific spoilage organisms (SSO). During fish spoilage SSO reduce trimethylamine N-oxide (TMAO), present in the fish flesh, thanks to an enzyme called TMAO reductase encoded by torA gene. This reaction leads to the production of trimethylamine (TMA), part of the total volatile basic nitrogen (TVB-N), responsible of the specific, fishy off-odour.
- → The aim of this work was to develop and apply a molecular technique (qPCR) targeting torA gene harboured by SSO and use this technique for the monitoring of fish spoilage.





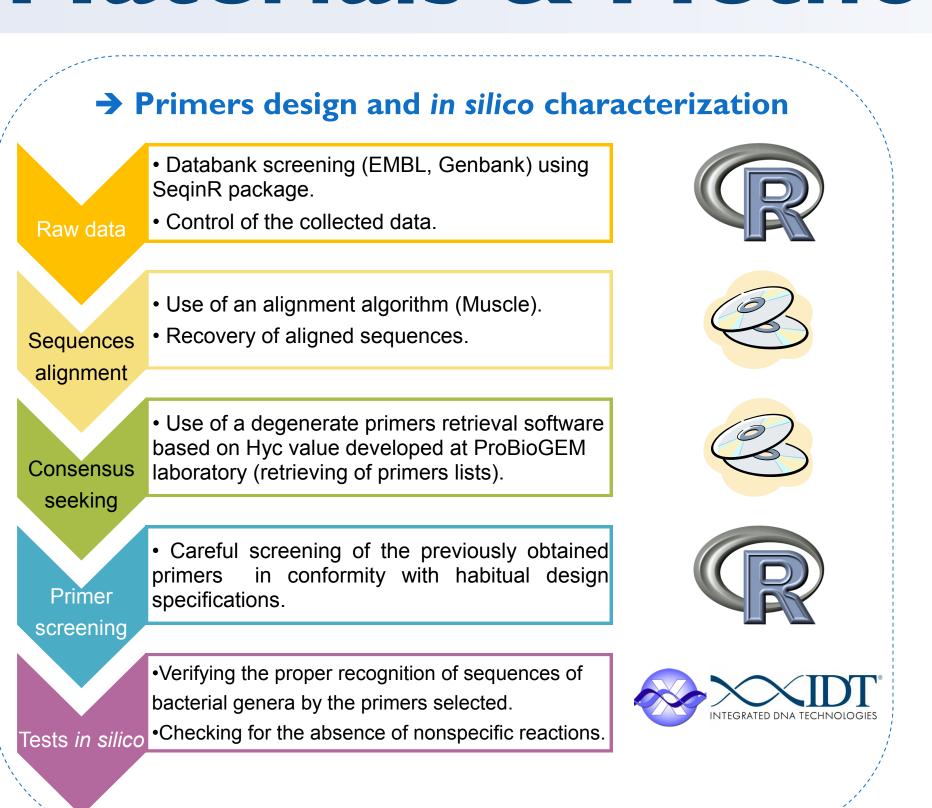


When:

Cold storage (0 - 4°C) TMAO reductase of specific spoilage organisms **Consequences:** Characteristic fishy odour

Degradation of organoleptic properties

Materials & Methods



→ DNA extractions

- . DNA extraction achieved thanks to Qiagen Blood & Tissue kit for both pure culture and spoiling fish flesh.
- Quantity and quality controlled with Denovix DS-11.





- . Selection of promising primer pairs.
- Efficiency tests & optimization of amplifications conditions.
- . Specificity tests.

→ Methods used for the monitoring of fish shelf-life

. Study of modified-atmosphere packed whiting fillets (Merlangius merlangus), stored at +1.0°C and prepared as follow:









• 3 fish analyzed each day (D1, D3, D6, D8, D10, D13, D15) for:







Total viable count

Results

- · More than 750 forward and reverse primers were suggested by ProBioGEM software for each genera Vibrio, Photobacterium & Shewanella, with Hyc values comprised between 1 and 32.
- Screening algorithm allowed to discard more than 88% of above mentioned primers. AmplifX permitted to find 13600 potential amplicons from the 3 genera. 6 pairs were retained to further in vitro characterization.

Table 2: Results of the specificity study

V. parahaemolyticus CNRVC 010089 11.77 ± 0.03

 10.98 ± 0.02

 10.93 ± 0.01

13.98 ± 0.01

 34.22 ± 0.05 11.94 ± 0.01

 29.55 ± 0.06

 12.92 ± 0.01

11.44 ± 0.01

 36.52 ± 0.11 30.89 ± 0.01

 34.18 ± 0.53

 37.54 ± 0.73

 36.65 ± 0.93

 29.68 ± 0.15

 34.91 ± 1.00

 34.92 ± 0.25

 31.16 ± 0.20

 32.82 ± 0.01

17.84 ± 0.22

 34.01 ± 0.09

pected size, or for band not sequenced because of the presence of another band close to.

Strains

V. cholerae CIP 106974

V. mimicus CIP 101888

V. fluvialis CIP 103355

V. harveyi CIP 103192

V. hollisae CIP 104354

V. furnisii CIP 102972

B. subtilis ATCC 6633

E. coli ATCC 25922

S. aureus ATCC 25923

S. enterica ATCC 13076

S. epidermidis ATCC 12228

V. metschnikovii CIP 69.14

V. nigripulchritido CIP 103195

S. putrefaciens DSM 6067

A pair VF239 x VR353 gave positive results with a single band at 420 pb.

Table I: Efficiency test for VF239xVR353 according to qPCR parameters [Primers] 0.5 µM 64°C 64°C 62°C -3,679 -3,834 Slope ^a 41,4 P.phosphoreum Intercept a 38,4 39,1 DSM2167 0,998 0,998 0,999 0,998 91,7 87,0 82,3 -3,542 -3,631 -3,615 -3,813 40,0 38,8 Intercept ^a P.damselae CIP100540 0,999 0.996 0,996 82,9 -3,512 -3,774 -3,802 -4,030 41,2 39,2 38,5 V.vulnificus 0,999 0,999 0,994 0,993 83,3 77,1 -3,503 -3,810 -3,738 -3,979 38,5 38,1 40,1 V.alginolyticus Intercept a 0,999 0,995 CIP 101888 0.996 0,999 Values were obtained from four replicates on 7 log DNA dilutions ranging from 15 µg.mL⁻¹ to 15 pg.mL⁻¹ of template DNA in the tube.^b efficiency was calculated according the formula given as follow Efficiency = 10 -(1/slope)

· PCR product obtained for a wide range of

· Shewanella species displayed aspecific

Surprisingly B. subtilis, C. divergens & C.

torA gene sequences of V. vulnificus and S.

gilleni displayed a PCR product similar to c. gilleni

Vibrio species.

amplification patterns.

- Primers pair VF239 x VR353 amplified the expected PCR product for two species of both Photobacterium and Vibrio genera.
- Impact of both annealing temperature and primers concentration on pair efficiency for all tested strains.

Sequencing results

identity with V. parahaemolyticus VP2007-007 torA gene

100 % identity with V. cholerae IEC224 torA gene

99% identity with *V. mimicus* VM573 torA gene

96 % identity with V. furnissii NCTC 11218 torA gene

98 % identity with V. furnissii NCTC 11218 torA gene

88 % identity with *V. cholerae* IEC224 *torA* gene

90 % identity with S. baltica BA 175 torA gene

75% identity with V. vulnificus CMCP6 torA gene

96 % identity with V. vulnificus CMCP6 torA gene

93 % identity with S. baltica BA175 torA gene

98 % identity with *S.enterica* CT18 hypothetical protein

99% identity with *V. harveyi* ATCC BAA-1116 torA gene

• Best amplification efficiency, higher than 90%, recorded at 62°C with primers concentration of 1 µM for the four studied species.

^a Mean of Cq values recorded for duplicate measures, for template DNA at 15 µg.mL⁻¹. ^b Existence of a band close to the expected size of 420 bp. ^c Percentage of identification achieved thanks to BLAST; "no sequencing" is either marked for strains displaying no band at the exN/100g) TVB-N □ TMA 30 10 Days of cold storage

→ Reference method assessing microbial burden

Total Viable Count led to non-workable results: firstly in-

crease from day 1 to day 6, then decrease until day 15.

- Figure 1: Average TVB-N & TMA values (n=6) per day throughout the shelf-life.
- → Reference method assessing freshness grade throughout shelf-life (Fig. I)
- Slight increase of both TMA & TVB-N values until day 6, then increase marked by more variability among fish tested.
- Based on TVB-N values, fillets considered as spoiled at the neighbourhood of day 10.

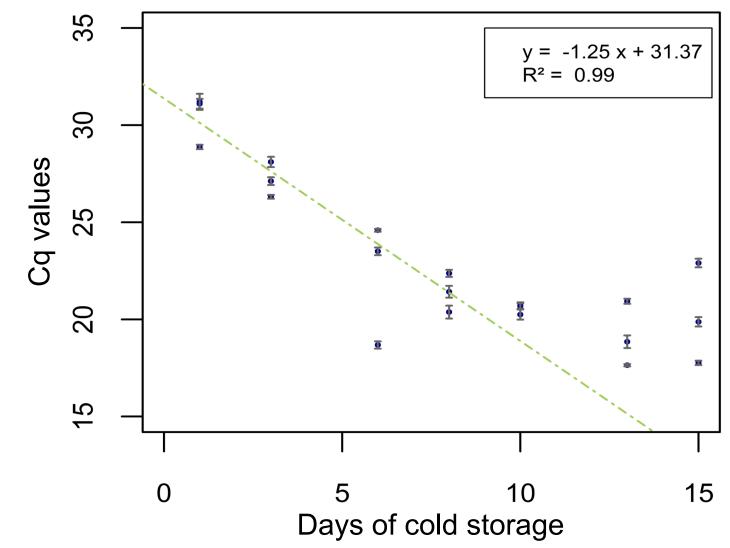


Figure 2: Mean Cq values (n=4) calculated per fish throughout the study. Green dashed line corresponds to the linearity zone from day I to day 8

→ Shelf-life assessment by qPCR (Fig. 2)

- Clear decrease of Cq value, linear (R² = 0.99) for the 8 first days and stabilization beyond.
- Results anti-correlated with TVB-N (-0.86) and TMA (-0.81) from day 1 to day 13.
- Sequencing of PCR products range from 76% (at day 3) to 90% identity (after day 6) with P. phosphoreum DSM 2167 torA gene.
- Probable outgrowth of *P.phosphoreum* throughout spoil-

Conclusions

- → First results described herein are encouraging to develop a new monitoring approach, suitable for the early states of fish freshness.
- → Rapid and sensitive method for the freshness estimation of more than 30 fish within a day, easily applicable in food analysis laboratories.
- → Highly probable confirmation of *P. phosphoreum* outgrowth, previously described as SSO of modified-atmosphere packed chilled marine fish.
- → Bioinformatics approach using different software allowed to secure primers design, from sequence retrieval to in silico primers characterization.
- → VF239 x VR 353 primers pair displayed the best efficiency for Vibrio and Photobacterium species (at 62°C for primers concentrations of 1 µM).

Perspectives

- → Implementation of sensory analysis adapted to the matrix, should give better insights in the rejection limits of fish.
- → Addition of controls: samples process control, sample negative control, environment control, IAC has to be carry out.
- This method has to be tested on other shelf-life studies, other storage conditions and other fish species.