Title: CHARACTERIZATION OF Salmonella STRAINS RECOVERED FROM FOOD SAMPLES IN FUNED (LACEN, MG)

Authors: Leal Bernardes, A.F. ^{1,2}, Oliveira, P.L. ¹, Elian, S.D.A.¹ Silva, C.P. ¹, Farias, L.M. ¹, Magalhães, P.P. ¹

Institution: ¹ UFMG - Universidade Federal de Minas Gerais (Av. Pres. Antônio Carlos, 6627 - Pampulha - 31270-901 - Belo Horizonte - MG), ² FUNED - Fundação Ezequiel Dias (Rua Conde Pereira Carneiro, 80 - Gameleira - 30.510-010 - Belo Horizonte - MG)

Abstract

Enterobacteriaceae is a large and highly diverse family of clinically relevant Gram negative fermentative rods. Among them Salmonella, specially Salmonella enterica, remains a serious public health concern in both industrialized and developing countries. Salmonellosis ranges from the most common self-limited enteritis to enteric fevers and the asymptomatic carrier state may also occur. The bacterium is able to colonize the small and large intestine, producing toxins and eliciting an acute inflammatory response. This study addressed the characterization of S. enterica isolates recovered from food samples in the Laboratório de Microbiologia de Alimentos/Funed (Lacen, MG) during 2013 and 2014 by employing phenotypic and genotypic methods. From a total of 177 food samples evaluated 16 showed to be infected by S. enterica as identified by biochemical and immunological assays. DNA was extracted by a phenol-chloroform procedure and used for amplification reactions designed for detecting invA, iroB, and spvC according to previously proposed protocols. The antimicrobial susceptibility profile of S. enterica strains was also evaluated (Vitek®2 Compact, bioMérieux). The majority of S. enterica isolates were recovered from mayonnaise (31.3%) and were identified as S. enterica Enteritidis (61.5%) in accordance to literature data. invA and iroB, virulence markers of the bacterium, were detected in all S. enterica isolates confirming previous identification at the species level. Moreover spvC that is also associated with virulence was observed in 62.5% of strains. Susceptibility testing demonstrated that antimicrobial resistance is a highly disseminated trait among our study group. High resistance rates were observed for β - lactams (cefoxitin and cefuroxime 100 %), aminoglycosides (amicacin and gentamicin 100%), and colistin (43.8%). Data generated reinforces the importance of monitoring the circulation of S. enterica considering it's virulence potential and the frequency of antimicrobial resistance in order to control the dissemination of the organism itself and also to prevent the transfer of drug resistance marker genes by recombination mechanisms.

Keywords: antimicrobial resistance, food borne diseases, infectious diarrhea, Salmonella enterica

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