

# **Conventional isolation methods: detection of *Salmonella* spp. according to ISO 6579-1:2017**

**Andrea Vannuccini**

**Food Safety and Quality Laboratory  
Istituto Zooprofilattico Sperimentale Piemonte, Liguria e Valle d'Aosta**

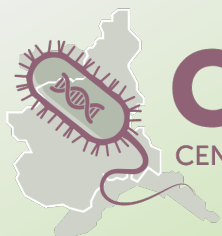


## **FOOD QUALITY AND CONTROL LABORATORY**

**7 Veterinarian /Biologist Managers**

**7 Researchers**

**24 Trained personnel**



**CeRTIS**

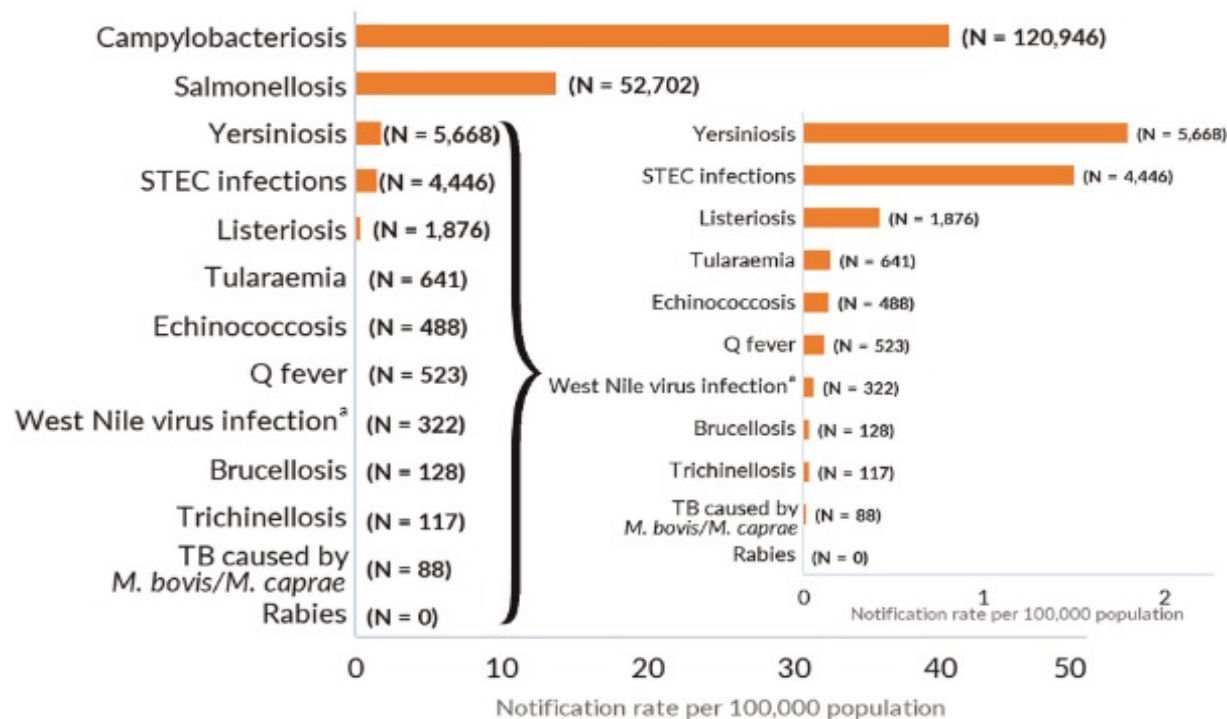
CENTRO DI RIFERIMENTO TIPIZZAZIONE SALMONELLE

# IZSPLV



**5.500 analysis/years**

# Introduction



Salmonellosis is the second most commonly reported gastrointestinal infection in humans after campylobacteriosis, with 52,073 confirmed cases in humans - EFSA Journal 2021;19(12):6971

# Introduction

## Human cases

Notification rate  
(per 100,000 population)

**13.71**

Trend  
(2016–2020)

Increasing  
Decreasing  
Stable

**52,702**

Cases of illness

**33,309**

Infections acquired in the EU

**6,149**

Hospitalisations

**967**

Infections acquired outside the EU

**57**

Deaths

**18,426**

Unknown travel status or unknown country of infection

## Human cases in foodborne outbreaks

**694**

Foodborne outbreaks

**84**

Strong-evidence outbreaks

**610**

Weak-evidence outbreaks

**3,686**

Cases of illness

**812**

Hospitalisations

**7**

Deaths

## Foodborne outbreaks in the EU

Outbreak reporting rate  
per 100,000 population \*

0.00–0.25  
0.25–0.50  
0.50–0.75  
> 0.75  
non-EU

No. of salmonellosis  
outbreaks

Austria 7  
Belgium 1  
Bulgaria 0  
Croatia 12  
Cyprus 0  
Czechia 7  
Denmark 10  
Estonia 7  
Finland 3  
France 138  
Germany 48  
Greece 0  
Hungary 3  
Ireland 2  
Italy 32  
Latvia 14  
Lithuania 5  
Luxembourg 1  
Malta 13  
Netherlands 5  
Poland 111  
Portugal 0  
Romania 1  
Slovakia 216  
Slovenia 0  
Spain 56  
Sweden 2

Top food vehicles  
causing strong-evidence outbreaks



**37** Outbreaks

Eggs and egg  
products



**11** Outbreaks

Pig meat and  
products thereof



**9** Outbreaks

Bakery  
products

ECDC data

EFSA data



# ISO: International Organization for Standardization

INTERNATIONAL  
STANDARD

ISO  
6579-1

First edition  
2017-02



**Microbiology of the food chain —  
Horizontal method for the detection,  
enumeration and serotyping of  
*Salmonella* —**

**Part 1:  
Detection of *Salmonella* spp.**

*Microbiologie de la chaîne alimentaire — Méthode horizontale  
pour la recherche, le dénombrement et le sérotypage des  
Salmonella —*

*Partie 1: Recherche des *Salmonella* spp.*

This document is applicable to:

- ✓ products intended for human consumption and for the feeding of animals;
- ✓ environmental samples in the area of food production and food handling.
- ✓ Samples from the primary production stage such as animal faeces, dust, and swabs

## ISO 6579-1:2017

### Introductory section.

The prerequisites of this salmonella detection technique are:

- 1- the laboratory is equipped with the proper instrumentation under the control of a skilled microbiologist;
- 2- the personnel performing the analysis is familiar with normal laboratory practices.



## ISO 6579-1:2017 ANALYTICAL PHASES:

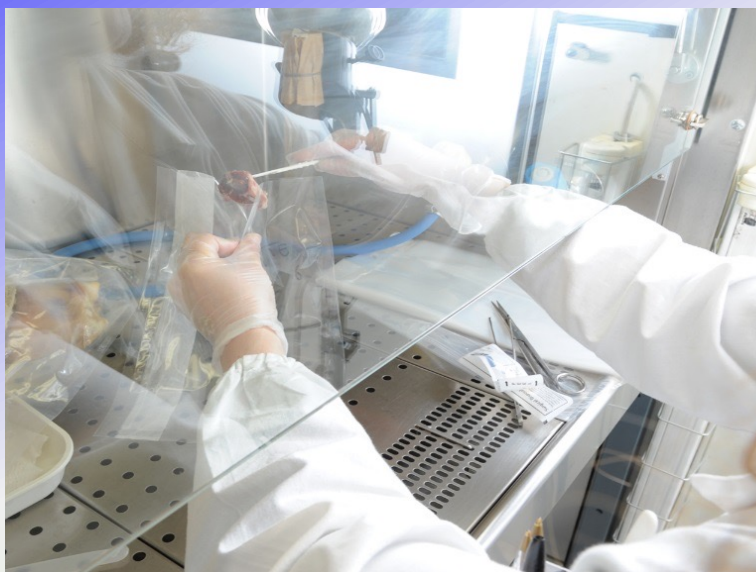
- 1) PREPARATION OF TEST SAMPLE;
- 2) PRE-ENRICHMENT;
- 3) SELECTIVE ENRICHMENT;
- 4) PLATING OUT;
- 5) CONFIRMATION.

## ISO 6579-1:2017 Sampling

The sampling step, it is not specified in this document, the ISO tells us that the representative sample that we will analyze must not be damaged or replaced with another. Therefore, samples must travel in clean and appropriate containers at refrigeration temperature. In addition, to prevent the sample from being replaced with another, it would be desirable to assign an identification number right away.



# ISO 6579-1:2017 PREPARATION & PORTION OF TEST SAMPLE



Sample that should be used is, 25gr in the case of solid matrices and 25 ml in the case of liquid matrices. Samples must be handled using all necessary PPE. All the instruments that meet the sample, e.g., scissors and forceps used during portioning must be properly sterilized and changed between different samples so as to prevent cross contamination episodes. The ISO allows the use of smaller test portion without the need for additional validation, But be sure to provide the 1:10 ratio during the pre enrichment.

# ISO 6579-1:2017 PRE-ENRICHMENT

The pre enrichment phase is divided in a Non selective pre-enrichment and in a Selective pre enrichment. To prepare the initial suspension, add 225 ml of the non-selective pre-enrichment medium, (Buffer Peptone Water-BPW) to 25 g or 25 ml of sample. Homogenize with a stomacher and Incubate between 34°C and 38°C for 18h more or less 2h. It is possible to store the pre-enriched sample after incubation at 5°C for 72h.

## Enrichment:

### 1:10 Ratio g/mL:

- 25 g/ 225 mL BPW
- 10 g/ 90 mL BPW

## Incubate:

- 34/38 °C  
(93,2/100,4°F)

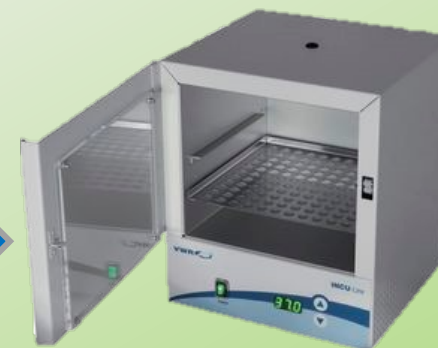
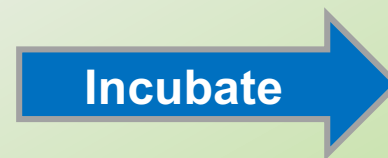
## Store:

- 5°C (41°F) Max 72h

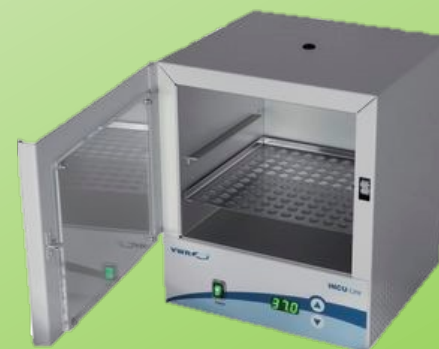
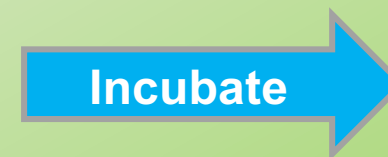




# ISO 6579-1:2017 SELECTIVE ENRICHMENT



**37 ±1 °C for 24h ± 3h**



**41,5 ±1 °C for 24h ± 3h**

## ISO 6579-1:2017 PLATING OUT

MKTTn

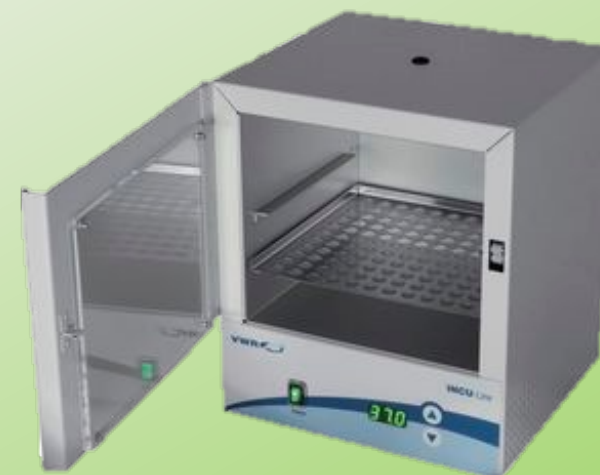


Incubate

RVS



Incubate



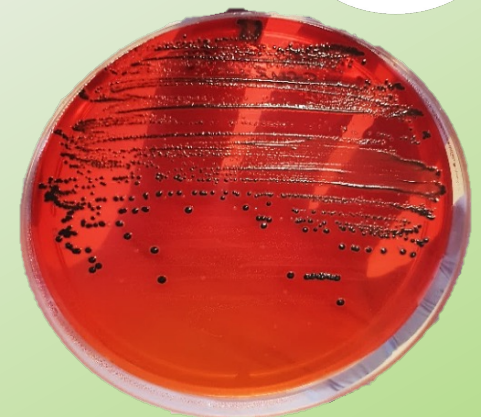
**37°C ± 3°C for 24/48 ± 3h**

## ISO 6579-1:2017 CONFIRMATION

### **XLD**

Typical colonies of *Salmonella* on XLD agar have a black centre and a lightly zone of reddish color due to the colour change of the indicator.

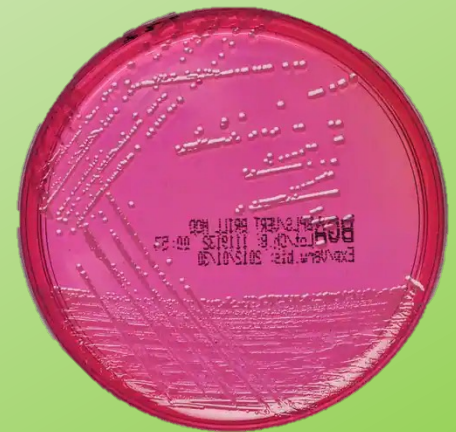
Note: *Salmonella* H<sub>2</sub>S-negative variants grown on XLD are pink with a darker pink centre. Lactose positive *Salmonella* grown on XLD are yellow with or without blackening.



**XLD colonies**

### **BGA or other from ANNEX E**

For example, colonies of *Salmonella* spp. On BGA and Rambach are pink and on Hektoen enteric agar are green/blue with or without halo.



**BGA colonies**

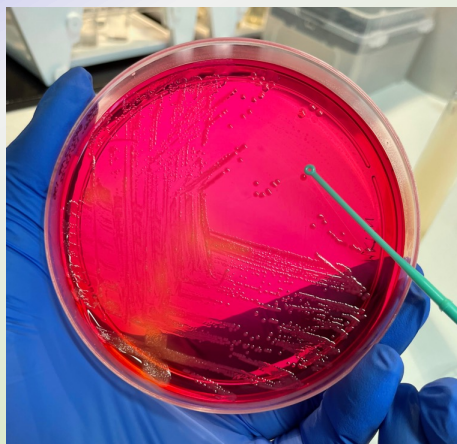


## CONFIRMATION: BIOCHEMICAL TESTING

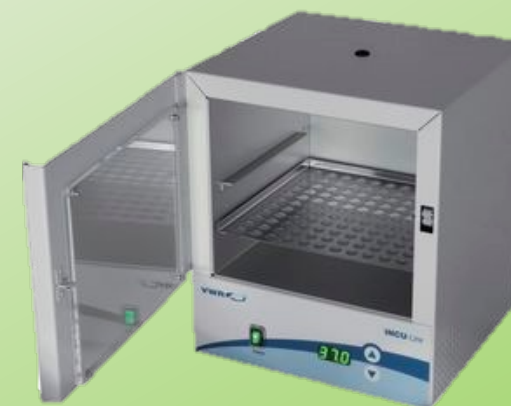
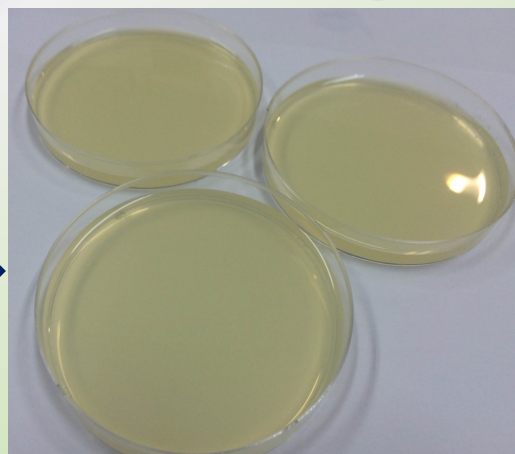
**XLD**



**BGA**



**Nutrient Agar**



**34/38°C ± 3°C for  
24 ± 3h**

# ISO 6579-1:2017 CONFIRMATION TESTS: TRIPLE SUGAR IRON AGAR (TSI AGAR)

## TSI Reactions:

### Fermentations:

- lactose,
- glucose
- sucrose

### Production of:

- hydrogen sulphide)

- alkaline slant-acid butt (**red/yellow**) = fermentation of **glucose** only;
- acid slant-acid butt (**yellow/yellow**) = fermentation of **glucose, lactose** and/or **sucrose**;
- alkaline slant-alkaline butt (**red/red**) indicates that the organism being tested is a non-fermenter.

Gas production from glucose is indicated by splitting and cracking of the medium.

A **black** precipitate in butt indicates hydrogen sulphide production

- ✓ The majority of the typical *Salmonella* spp cultures show alkaline (**red**) slants and acid (**yellow**) butts with gas formation (bubbles) and, in 90% of the cases, formation of hydrogen sulfide (**blackening** of the agar).







Control	Red Slant	Red Slant	Yellow Slant	Yellow Slant	Red Slant
	Red Butt	Yellow Butt	Yellow Butt	Yellow Butt	Yellow Butt
	No Gas	No Gas	+ Gas	+ Gas	+ Gas
	No H <sub>2</sub> S	No H <sub>2</sub> S	No H <sub>2</sub> S	+ H <sub>2</sub> S	+ H <sub>2</sub> S

Image DOI:[10.9734/jammr/2020/v32i830474](https://doi.org/10.9734/jammr/2020/v32i830474)

# ISO 6579-1:2017

## CONFIRMATION TESTS

### Urea agar:

Streak the agar slant surface and incubate at 37°C for up to 24h. Typical *Salmonella* cultures do not hydrolyze urea so that the colour of the urea agar will remain unchanged.



### L-Lysine decarboxylation medium:

Inoculate below the surface of the liquid medium. Incubate at 37°C for 24h. Purple colour after incubation indicate a positive reaction. Yellow colour a negative reaction.



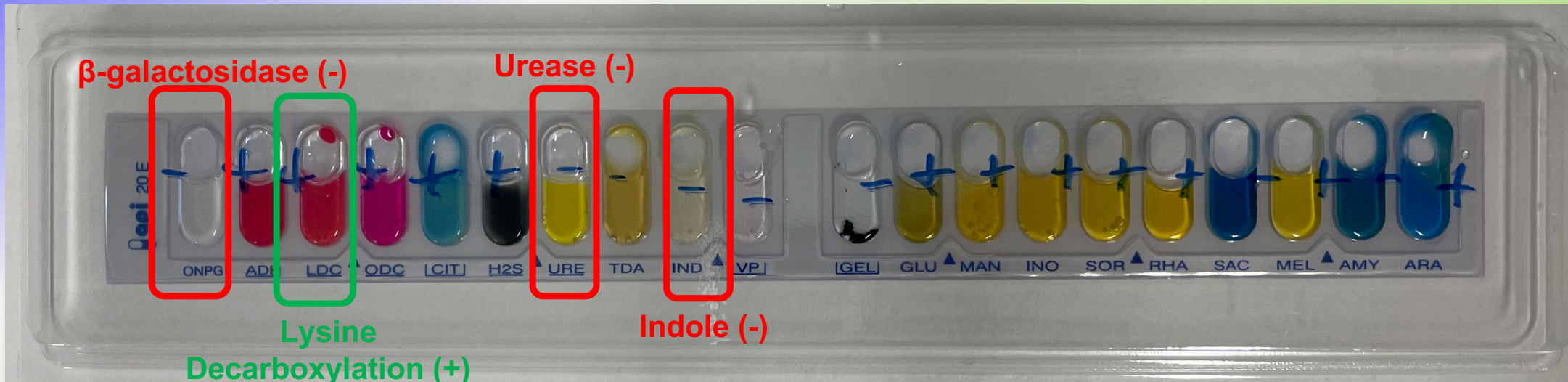
**Optional confirmation tests:** Detection of  $\beta$  galactosidase, Medium for indole reaction



# ISO 6579-1:2017 CONFIRMATION TESTS

**Optional confirmation tests:** Detection of  $\beta$  galactosidase, Medium for indole reaction

If shown to be reliable, miniaturized galleries for the biochemical identification of *Salmonella* may be used





## CONFIRMATION: SEROLOGICAL TESTING



Agglutination +



Agglutination -

The pure colonies showing typical biochemical reactions for *Salmonella* are also tested for the presence of *Salmonella* O- and H- antigens (Vi-antigens, if necessary), by using a polyvalent antisera.

- **The pure colonies are tested for auto-agglutination** → strains that are auto-agglutinable cannot be tested for the presence of *Salmonella* antigens

Elimination of auto-agglutinable strains:

Place one drop of saline solution on a clean glass slide. Using a loop, disperse part of the colony to be tested in the saline to obtain a homogeneous turbid suspension. Rock the slide gently for 5/60s. If the bacteria have formed granules in the suspension that indicate auto-agglutination.

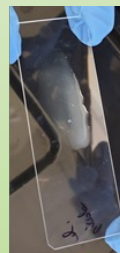
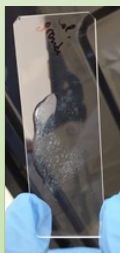
## CONFIRMATION: SEROLOGICAL TESTING

The pure colonies showing typical biochemical reactions for *Salmonella* are also tested for the presence of *Salmonella* O- and H- antigens (Vi-antigens, if necessary), by using a polyvalent antisera.

- **Examination for O-antigens** → using one drop of polyvalent anti-O sera in place of saline solution
- **Examination for H-antigens** → using one drop of polyvalent anti-H sera in place of saline solution



**If agglutination occurs, it will be considered a positive reaction**

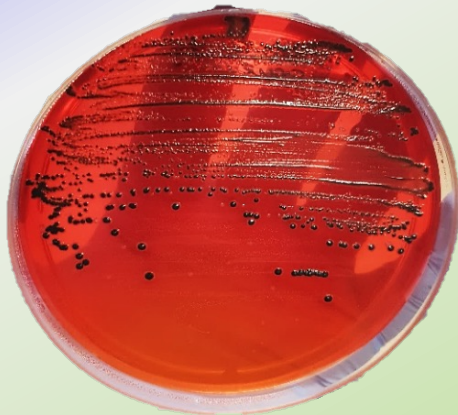


Agglutination +      Agglutination -

Biochemical reactions	Auto-agglutination	Serological reactions	Interpretation
Typical	No	O – and H – antigens positive	Strains considered to be <i>Salmonella</i>
Typical	No	O – and H – antigens negative	Presumptive <i>Salmonella</i>
Typical	Yes	Not tested because of auto-agglutination	
No typical reactions	-----	-----	Not considered to be <i>Salmonella</i>

## ISO 6579-1:2017 EXPRESSION OF RESULTS

In accordance with the interpretation of the results, report if *Salmonella* spp is detected or not detected, in the test portion, by specifying the mass in grams or the volume in milliliters of the sample tested.



# CONCLUSION

## Additional characterization of isolated strains:

Recognized National or regional *Salmonella* Reference



### ISO 6579-3:2017

- If the strain is sent to a reference centre, it should be accompanied by all relevant information such as confirmation results, source of which the strain was isolated, and whether it concerns an isolate from an outbreak





**THANKS FOR YOUR  
ATTENTION!**

**Contacts:**  
**[andrea.vannuccini@izsto.it](mailto:andrea.vannuccini@izsto.it)**