

Conventional isolation methods: detection of *Listeria* spp. and *L. monocytogenes* according to ISO 11290-1:2017

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Introduction

➤ *Listeria* spp. are ubiquitous Gram+ bacteria, frequently isolated from a variety of raw/processed food matrices and food processing plants environment.

➤ More than 20 species are described, subdivided in two groups:

- ***Listeria sensu strictu*** (*L. monocytogenes*, *L. innocua*, *L. welshimeri*, *L. seeligeri*, *L. ivanovii* and *L. marthii*);
- ***Listeria sensu lato*** (*L. grayi*, *L. rocourtiae*, *L. fleischmannii*, *L. newyorkensis* and others).

Species:

Listeria

monocytogenes

ivanovii

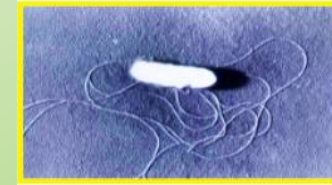
seeligeri

innocua

welshimeri

grayi

murrayi



Listeria valentina sp. nov., isolated from a water trough and the faeces of healthy sheep

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Among all *Listeria* species, only *L. monocytogenes* and *L. ivanovii* are pathogenic:

- *L. monocytogenes* is known to be an important foodborne pathogen responsible of severe invasive disease (**Listeriosis**), mainly in immunocompromised individuals, pregnant women and neonates,
- *L. ivanovii* is pathogenic for animals (ruminants).

<https://www.cdc.gov/listeria/faq.html>

Who has a higher risk of getting *Listeria* food poisoning?

Lessons from *Listeria* outbreaks: Food poisoning can happen to anyone. Each year, about 48 million people in the US (1 in 6) get sick from eating contaminated food. It can be especially dangerous for pregnant women and their newborns; older adults; and people with immune systems weakened by cancer, cancer treatments, or other serious conditions (like diabetes, kidney failure, liver disease, and HIV/AIDS). *Listeria* is a prime example of how germs that contaminate food can cause sickness and death in these groups.

Pregnant women, fetuses, and newborn infants



Listeria can pass from pregnant women to their fetuses and newborns. It can cause miscarriages, stillbirths, and newborn deaths.



Chancy cheese
LISTERIA OUTBREAK: Queso fresco (a type of soft cheese) sickened 142 people, killed 10 newborns and 18 adults, and caused 20 miscarriages.

People with weakened immune systems



Listeria can spread through the bloodstream to cause meningitis, and often kills. The weaker your immune system, the greater the risk.

Contaminated celery
LISTERIA OUTBREAK: Pre-cut celery in chicken salad served at hospitals sickened 10 people who had other serious health problems. Five of them died as a result.

Adults 65 or older



Listeria can spread through the bloodstream to cause meningitis, and often kills. The older you are, the greater the risk.



Tainted cantaloupes
LISTERIA OUTBREAK: Contaminated whole cantaloupes sickened 147 people in 28 states and caused one of the deadliest foodborne outbreaks in the US. There were 33 deaths, mostly in adults over 65, reported during the outbreak.

What foods are risky?

When it comes to *Listeria*, some foods are more risky than others. Meet some of the other foods where *Listeria* is known to hide.



Raw Sprouts



Soft Cheeses



Deli Meats and Hot Dogs (cold, not heated)



Raw Milk (unpasteurized)



Smoked Seafood

Introduction

- One of the largest listeriosis outbreak detected (1060 cases) was reported in South Africa (2017-2018), due to ready to eat (RTE) processed meat product.

FOODBORNE PATHOGENS AND DISEASE
Volume 16, Number 7, 2019
Mary Ann Liebert, Inc.
DOI: 10.1089/fpd.2018.2586

Outbreak of *Listeria monocytogenes* in South Africa, 2017–2018: Laboratory Activities and Experiences Associated with Whole-Genome Sequencing Analysis of Isolates

Anthony M. Smith,^{1,2} Nomsa P. Tau,¹ Shannon L. Smouse,¹ Mushal Allam,³ Arshad Ismail,³ Ntsieni R. Ramalwa,¹ Bolele Disenyeng,¹ Mimmy Ngomane,¹ and Juno Thomas^{1,2}

- Listeriosis is the **fifth** most commonly reported zoonosis in humans in the EU.

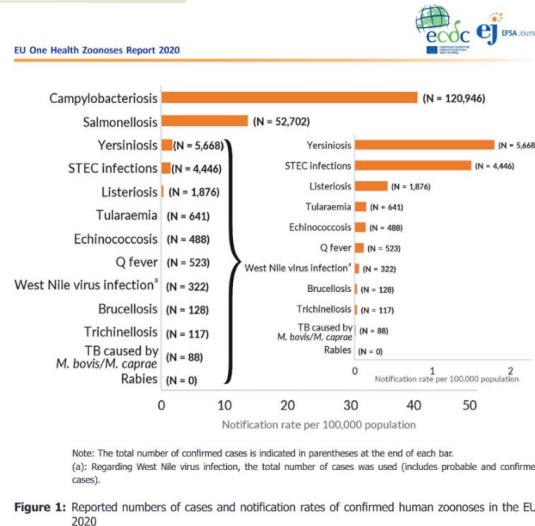
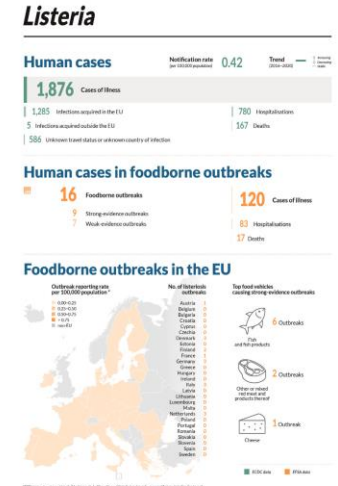


Figure 1: Reported numbers of cases and notification rates of confirmed human zoonoses in the EU, 2020



Introduction

22.12.2005

EN

Official Journal of the European Union

L 338/1

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(Acts whose publication is obligatory)

COMMISSION REGULATION (EC) No 2073/2005
of 15 November 2005
on microbiological criteria for foodstuffs
(Text with EEA relevance)

Chapter 1. Food safety criteria

Food category	Micro-organisms/their toxins, metabolites	Sampling-plan ⁽¹⁾		Limits ⁽²⁾		Analytical reference method ⁽³⁾	Stage where the criterion applies
		n	c	m	M		
1.1. Ready-to-eat foods intended for infants and ready-to-eat foods for special medical purposes ⁽⁴⁾	<i>Listeria monocytogenes</i>	10	0	Absence in 25 g		EN/ISO 11290-1	Products placed on the market during their shelf-life
1.2. Ready-to-eat foods able to support the growth of <i>L. monocytogenes</i> , other than those intended for infants and for special medical purposes	<i>Listeria monocytogenes</i>	5	0	100 cfu/g ⁽⁵⁾		EN/ISO 11290-2 ⁽⁶⁾	Products placed on the market during their shelf-life
		5	0	Absence in 25 g ⁽⁷⁾		EN/ISO 11290-1	Before the food has left the immediate control of the food business operator, who has produced it
1.3. Ready-to-eat foods unable to support the growth of <i>L. monocytogenes</i> , other than those intended for infants and for special medical purposes ⁽⁴⁾ ⁽⁸⁾	<i>Listeria monocytogenes</i>	5	0	100 cfu/g		EN/ISO 11290-2 ⁽⁶⁾	Products placed on the market during their shelf-life

ISO: International Organization for Standardization

**INTERNATIONAL
STANDARD**

**ISO
11290-1**

Second edition
2017-05

**Microbiology of the food chain —
Horizontal method for the detection
and enumeration of *Listeria
monocytogenes* and of *Listeria* spp. —**

**Part 1:
Detection method**

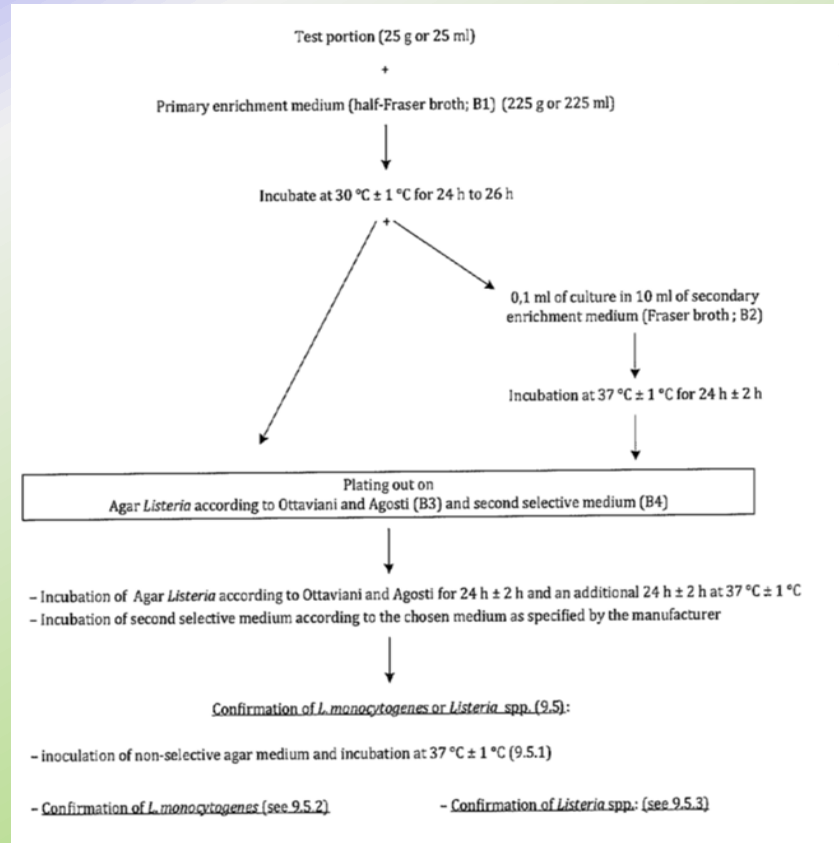
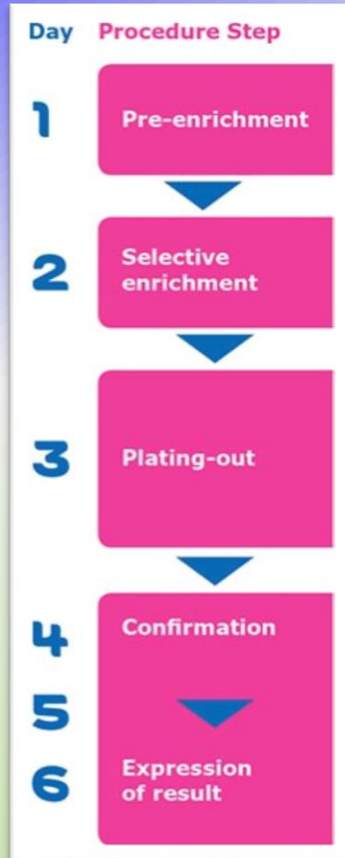
*Microbiologie de la chaîne alimentaire — Méthode horizontale pour
la recherche et le dénombrement de *Listeria monocytogenes* et de
Listeria spp. —*

Partie 1: Méthode de recherche

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.

ISO 11290-1:2017



INTERNATIONAL STANDARD

ISO 11290-1:2017(E)

Microbiology of the food chain — Horizontal method for the detection and enumeration of *Listeria monocytogenes* and of *Listeria* spp. —

Part 1: Detection method

WARNING — In order to safeguard the health of laboratory personnel, it is essential that tests for detecting *L. monocytogenes* and *Listeria* spp. are only undertaken in properly equipped laboratories, under the control of a skilled microbiologist, and that great care is taken in the disposal of all incubated materials. Persons using this document should be familiar with normal laboratory practice. This document does not purport to address all of the safety aspects, if any, associated with its use. It is the responsibility of the user to establish appropriate safety and health practices. In particular, it is strongly recommended that tests for detecting *L. monocytogenes* are undertaken in laboratories providing biosafety level 2 conditions. It is strongly recommended that female laboratory staff are made aware of the particular risk to the developing foetus presented by infection of the mother through exposure to *L. monocytogenes* and *Listeria* spp., and that pregnant personnel and persons with recognized underlying conditions or diseases that impair cell-mediated immunity do not manipulate cultures of *L. monocytogenes* and *Listeria* spp.



Good Laboratory Practice



ISO 11290-1:2017: PREPARATION OF TEST SAMPLE

7 Sampling

Sampling is not part of the method specified in this document. If there is no specific International Standard dealing with sampling of the product concerned, it is recommended that the parties concerned come to an agreement on this subject. For food and feed samples, refer to ISO/TS 17728[3]. For environmental samples, use ISO 18593[2] and see Reference [24].

It is important that the laboratory receives a sample which is truly **representative** and has not been damaged or changed during transport or storage (see ISO 7218).

8 Preparation of test sample

Prepare the test sample in accordance with the specific International Standard dealing with the product concerned [see ISO 6887 (all parts) and ISO 18593[2]]. If there is no specific International Standard, it is recommended that the parties concerned come to an agreement on this subject.

The test portion is defined by 25 g (for solid matrices) or 25 ml of sample (for liquid matrices).



ISO 11290-1:2017: PRIMARY ENRICHMENT

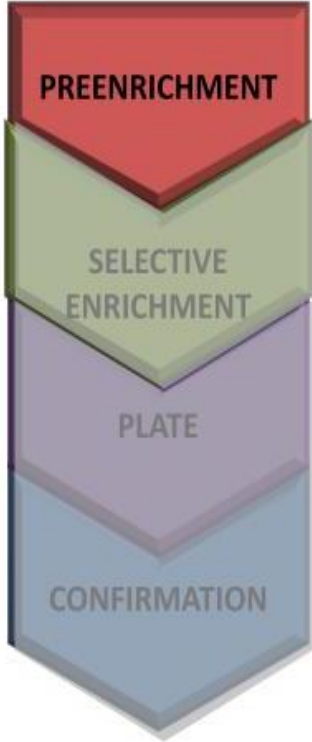
4.2 Primary enrichment in a selective liquid enrichment medium with reduced concentration of selective agents (half-Fraser broth)

Inoculation of a selective primary enrichment medium containing half the concentrations of acriflavine and nalidixic acid (half-Fraser broth, see [B.1](#)), which is also used as a dilution fluid for the test portion ([9.1](#)).

- ✓ To prepare the initial suspension, add 225 ml of the selective primary enrichment medium (half-Fraser broth) to 25 g or 25 ml of sample.
- ✓ Incubate at 30°C for 25±1h.



ISO 11290-1:2017: PRIMARY ENRICHMENT



B.1.5 Ammonium iron(III) citrate solution

B.1.5.1 Composition

Ammonium iron(III) citrate	5,0 g
Water	100 ml

B.1 Selective primary enrichment medium: half-Fraser broth

B.1.1 Base

B.1.1.1 Composition

Enzymatic digest of animal tissues	5,0 g
Enzymatic digest of casein	5,0 g
Meat extract	5,0 g
Yeast extract	5,0 g
Sodium chloride	20,0 g
Disodium hydrogen phosphate dihydrate	12,0 g
Potassium dihydrogen phosphate	1,35 g
Aesculin	1,0 g
Water	1 000 ml

B.1.1.2 Preparation

Dissolve the base components or the dehydrated complete base in the water by heating if necessary.

Adjust the pH, if necessary, so that after sterilization it is $7,2 \pm 0,2$ at $25\text{ }^{\circ}\text{C}$.

Dispense the base in flasks of suitable capacity to obtain portions appropriate for the test (see 9.1).

Sterilize for 15 min in the autoclave (6.1) at $121\text{ }^{\circ}\text{C}$.

The lithium chloride solution (B.1.2) and nalidixic acid solution (B.1.3) may be added to the base (B.1.1) before autoclaving.

Listeria Half Fraser Broth

Esculin is hydrolyzed to esculetin, that reacts with ferric salts

Nalidixic Acid inhibits Gram negative microorganisms

Lithium Chloride inhibits Enterococcus that can hydrolyze the Esculin

Allows the growth of *Listeria* with a black color, inhibiting the accompanying flora

ISO 11290-1:2017: SECONDARY ENRICHMENT

4.3 Secondary enrichment with a selective liquid enrichment medium with full concentration of selective agents (Fraser broth)

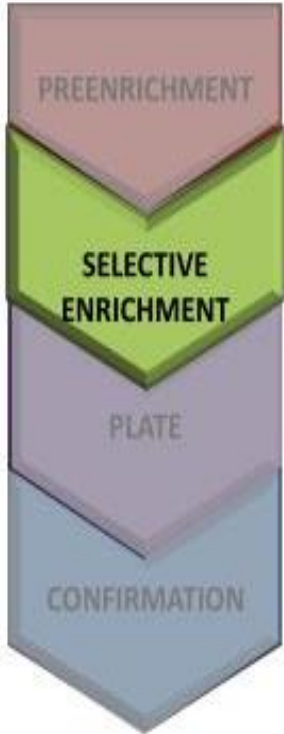
Inoculation of full-strength secondary liquid enrichment medium (Fraser broth) with a culture obtained from [4.2](#).

- ✓ After incubation, transfer 0,1 ml from the primary enrichment broth into a tube containing 10 ml of secondary enrichment medium (Fraser broth).
- ✓ Incubate at 37°C for 24±2h.

In case of *Listeria* spp. detection, additional 24h can allow to recovery of more species.



ISO 11290-1:2017: SECONDARY ENRICHMENT



B.1.5 Ammonium iron(III) citrate solution

B.1.5.1 Composition

Ammonium iron(III) citrate	5,0 g
Water	100 ml

B.2 Selective secondary enrichment medium: Fraser broth

B.2.1 Base

B.2.1.1 Composition

Enzymatic digest of animal tissues	5,0 g
Enzymatic digest of casein	5,0 g
Meat extract	5,0 g
Yeast extract	5,0 g
Sodium chloride	20,0 g
Disodium hydrogen phosphate dihydrate	12,0 g
Potassium dihydrogen phosphate	1,35 g
Aesculin	1,0 g
Lithium chloride	3,0 g
Sodium salt of nalidixic acid	0,02 g
Water	1 000 ml

B.2.1.2 Preparation

Dissolve the components or the dehydrated complete medium in the water, by heating if necessary.

Adjust the pH, if necessary, so that after sterilization it is $7,2 \pm 0,2$ at 25 °C.

Dispense the medium in test tubes of suitable capacity to obtain portions appropriate for the test.

Sterilize for 15 min in the autoclave at 121 °C.

Listeria Fraser Broth Base

Esculin is hydrolyzed to
 esculetin, that reacts
 with ferric salts

Nalidixic Acid inhibits
 Gram negative
 microorganisms

Lithium Chloride inhibits Enterococcus
 that can hydrolyze the Esculin

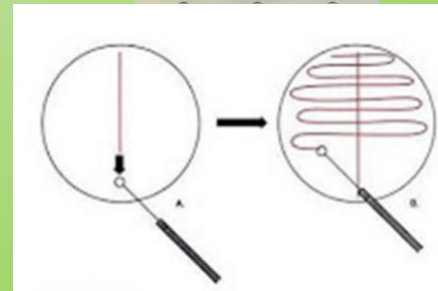
Allows the growth of
Listeria with a black
 color, inhibiting the
 accompanying flora

4.4 Plating out and identification

From the cultures obtained in [4.2](#) and [4.3](#), plating out on the two selective solid media:

- Agar *Listeria* according to Ottaviani and Agosti (see References [\[16\]](#) and [\[17\]](#) and [B.3](#));
- any other solid selective medium at the choice of the laboratory complementary to Agar *Listeria* according to Ottaviani and Agosti, using a different substrate and/or principle than the one used in *Listeria* agar according to Ottaviani and Agosti (see [B.4](#)). See [Annex E](#) for information about media.

- ✓ After incubation, from the primary enrichment (half-Fraser broth) and from the secondary enrichment (Fraser broth), inoculate by a loop the surface of the first selective plating medium (ALOA).
- ✓ Invert ALOA dishes obtained and incubate them at 37°C for a total of 48±2h. If colonies of presumptive *L. monocytogenes* or *Listeria* spp. are evident at 24±2h the incubation may be stopped at this stage.
- ✓ For the second selective medium follow the manufacture's instruction (Oxford agar, Palcam agar)





B.3 Agar *Listeria* according to Ottaviani and Agosti^{[16],[17]}

B.3.1 Base medium

B.3.1.1 Composition

Enzymatic digest of animal tissues	18 g
Enzymatic digest of casein	6 g
Yeast extract	10 g
Sodium pyruvate	2 g
Glucose	2 g
Magnesium glycerophosphate	1 g
Magnesium sulfate (anhydrous)	0,5 g
Sodium chloride	5 g
Lithium chloride	10 g
Disodium hydrogen phosphate (anhydrous)	2,5 g
5-Bromo-4-chloro-3-indolyl-β-D-glucopyranoside	0,05 g
Agar	12 g to 18 g ^a
Water	930 ml ^b

^a Depending on the gel strength of the agar.

^b 925 ml if Amphotericin B solution is used (see B.3.5.2).

B.3.1.2 Preparation

Dissolve the dehydrated components or dehydrated complete base in the water by boiling.

Sterilize for 15 min in the autoclave at 121 °C.

Adjust the pH, if necessary, so that after sterilization it is 7,2 ± 0,2.



Enzymatic Activity



L. monocytogenes



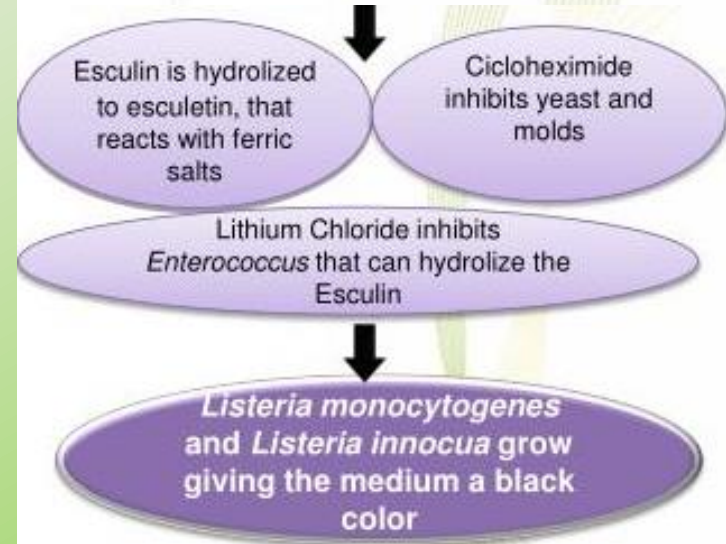
Listeria spp.



Non-*Listeria*

PI-PLC detection	+	-	-
β-D-Glucosidase	+	+	-

Listeria Agar Base Oxford



After incubation, examine the ALOA plates for the presence of presumptive colonies of *L. monocytogenes* or *Listeria* spp.

9.4.2 Agar *Listeria* according to Ottaviani and Agosti

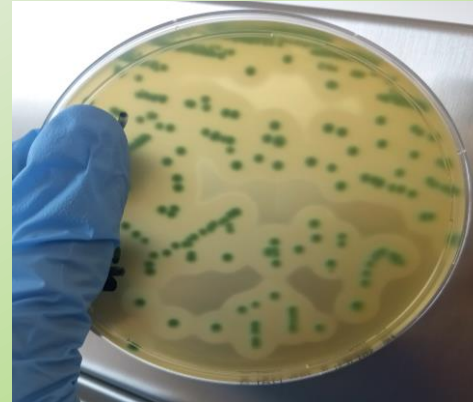
Consider as presumptive *L. monocytogenes* the blue-green colonies surrounded by an opaque halo (typical colonies). Colonies of *L. ivanovii* are also blue-green and surrounded by an opaque halo.

Consider as presumptive *Listeria* spp. the blue-green colonies with or without opaque halo.

NOTE 1 Some strains of *L. monocytogenes* exposed to stress conditions, particularly acid stress, can show a very weak halo (or even no halo).

NOTE 2 Some rare *L. monocytogenes* are characterized by a slow PIPLC (phosphatidyl inositol phospholipase C) activity. Such bacteria are detected when the total duration of incubation is more than, for example, four days. Some of these strains could be pathogenic.^[13] No *L. monocytogenes* strains have been described as PIPLC negative.

After incubation, examine the second selective medium for the presence of presumptive colonies of *L. monocytogenes* or *Listeria* spp., based on their characteristics for the type of the medium used.



ISO 11290-1:2017: CONFIRMATION

Presumptive colonies of *L. monocytogenes* on ALOA...



ISO 11290-1:2017: CONFIRMATION

- ✓ Streak the selected presumptive colonies onto the surface of a non-selective agar, as blood agar, and incubate the plates at 37°C for 18h to 24h or until the growth is satisfactory.
- ✓ After incubation, non-selective plates will be used to perform confirmation tests:

Table 2 — Confirmation tests for *Listeria* spp.

Tests	<i>Listeria</i> spp.	Results
Mandatory	Microscopic aspect (9.5.2.4)	Slim short rods or coccobacilli
	Catalase (9.5.2.2)	+
Optional	VP test (9.5.3.5)	+
	Motility at 25°C (9.5.2.3)	+

Table 1 — Confirmation tests for *L. monocytogenes*

Tests	<i>L. monocytogenes</i> confirmation tests	Results
Mandatory	Microscopic aspect ^a (9.5.2.4)	Slim short rods or coccobacilli
	Beta-haemolysis (9.5.2.5)	+
	L-Rhamnose (9.5.2.7)	+
	D-Xylose (9.5.2.7)	-
Optional	Catalase (9.5.2.2)	+
	Motility at 25°C (9.5.2.3)	+
	CAMP test (9.5.2.6)	+

^a Microscopic aspect is optional for Agar *Listeria* according to Ottaviani and Agosti and for the second medium if it allows distinction between pathogenic and non-pathogenic *Listeria* spp.

Microscopic aspect:

9.5.2.4 Microscopic aspect (optional in the case of use of agar specific for pathogenic *Listeria* spp.)

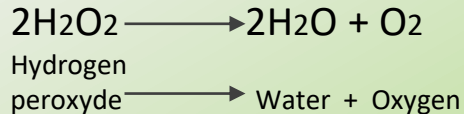
Make a microscopic preparation (e.g. the Gram stain, wet microscopy) on a well-separated colony obtained in 9.5.1.1. *Listeria* spp. (including *L. monocytogenes*) appear as Gram positive (if this stain is performed), slim, short rods or coccobacilli, with tumbling motility when originating from a fresh culture.

For Gram stain microscopic preparation see ISO 7218.

Catalase:

9.5.2.2 Catalase reaction (optional)

Take an isolated colony obtained in 9.5.1.1 and suspend it in a drop of hydrogen peroxide solution (B.6) on a slide. The immediate formation of gas bubbles indicates a positive reaction.



Listeria spp. is catalase positive.



For *L. monocytogenes*

Hemolysis:

The use of blood agar for pure culture enables interpretation of hemolysis, when is positive.

L. monocytogenes show narrow, clear, light zone of hemolysis (β - hemolysis).

After incubation at 37 °C (6.3) for 24 h \pm 2 h, examine the test strains and controls. *L. monocytogenes* show narrow, clear, light zones of haemolysis; *L. innocua* show no clear zone around the stab. *L. seeligeri* show mostly a weak zone of haemolysis. *L. ivanovii* usually show wide, clearly delineated zones of haemolysis. Examine the plates in a bright light to compare test cultures with controls.

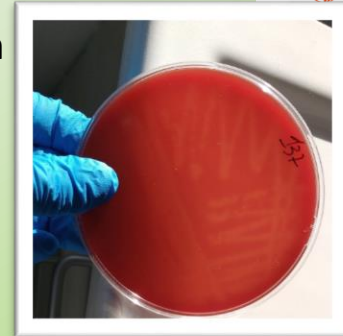
NOTE 1 The haemolysis reaction is more readily seen by removing any colony growth on the surface of the agar around the inoculum mark.

Carbohydrate utilization:

Using a loop, inoculate each of the carbohydrate broth (L-Rhamnose and D-Xylose) with the cultures obtained from the non-selective agar and incubate at 37°C for 24 h.

Positive reactions (acid formation) are indicated by a yellow color.

L. monocytogenes is L-Rhamnose positive and D-Xylose negative.





**LISTERIA
 SPP. VS
 LISTERIA
 MONOCYTOGENES**

Reactions for the identification of *Listeria* species

Table D.1 — Main tests prescribed in this document (see 9.5)

Species	PI-PLC	β - haemolysis	Production of acid			CAMP test	
			L-Rham- nose	D-Xylose	Mannitol	<i>S. aureus</i>	<i>R. equi</i>
<i>L. monocytogenes</i>	+ (24 h)	+	+	-	-	+	-
<i>L. innocua</i>	-	-	V	-	-	-	-
<i>L. ivanovii</i>	+ (24 h to 48 h)	+	-	+	-	-	+
<i>L. seeligeri</i>	-	(+)	-	+	-	(+)	-
<i>L. welshimeri</i>	-	-	V	+	-	-	-
<i>L. grayi</i>	-	-	V	-	+	-	-
<i>L. fleischmanii</i>	-	-	+	+	+	-	-
<i>L. marthii</i>	-	-	-	-	+	-	-
<i>L. rocourtiae</i>	-	-	+	+	+	-	-
<i>L. weihenstephanensis</i>	-	-	+	+	-	-	-

PI-PLC: phosphatidylinositol phospholipase C

V: variable reaction

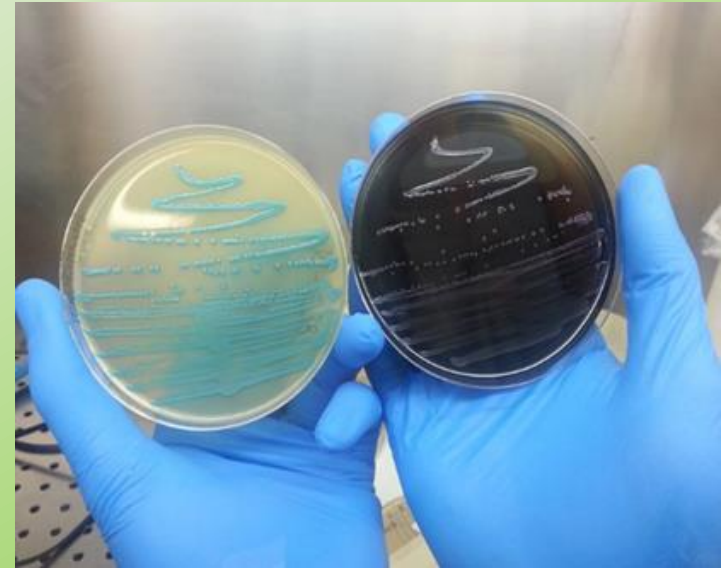
(+): weak reaction

+ : more than 90 % of positive reactions

-: no reaction

ISO 11290-1:2017: EXPRESSION OF RESULTS

In accordance with the interpretation of the results, report if *L. monocytogenes* and/or if *Listeria* 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:

Isolates which are considered to be *L. monocytogenes* may be send for further characterization to a recognized national or regional *Listeria* Reference Laboratory.

WGS (whole genome sequencing) is a DNA sequencing approach used to obtain the complete DNA sequences (genome).

The isolates sequence data can be compared via Internet to those in database (es. <https://bigsd.bpasteur.fr/listeria/listeria.html>) in order to:

- ✓ study differences between the same species;
- ✓ study *in silico* the presence of virulence genes, antibiotic resistance genes, detergent resistance genes, etc;
- ✓ study the isolates correlation during outbreaks cases.



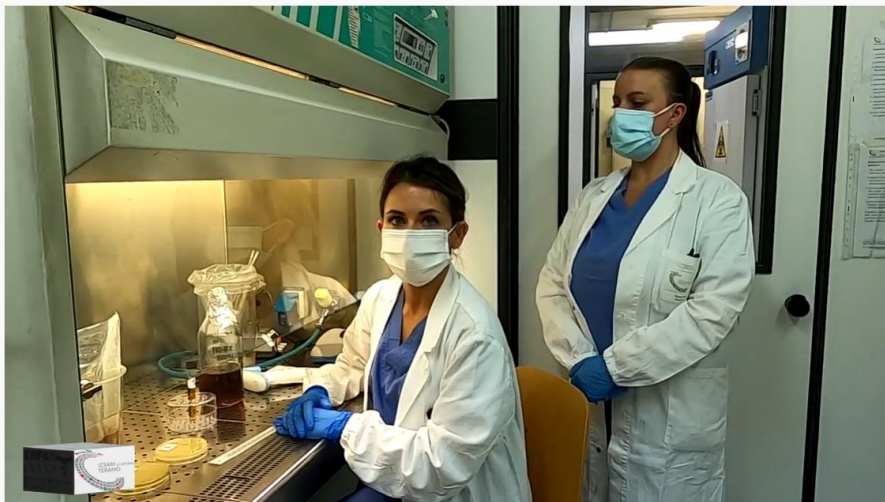
NATIONAL REFERENCE
LABORATORY FOR
LISTERIA
MONOCYTOGENES



THANK YOU!

YouTube

Cerca



ERFAN Information Day - Food Hygiene WG

158 visualizzazioni 27 nov 2020 In the framework of ERFAN Information Day - Food Hygiene WG:

g.centorotola@izs.it

<https://www.youtube.com/watch?v=0JxINGkGTJM&t=86s>