

Grow *Campylobacter* and Similar Bacteria Using Less Oxygen

Mary Kay Bates, M.S.
Global Cell Culture Specialist

Introduction

- Why culture bacteria using less oxygen?
 - *In vivo*, especially in the GI tract, oxygen concentrations are much lower than in the air we breathe
 - Optimum culturing requires mimicking native environment
 - Many sources now recommend that Campylobacter and other microaerophilic bacteria be cultured in a "microaerobic" atmosphere
 - USDA, March 2011
 - European Union, 2007
 - Salmonella species are up to 70% more invasive when cultured under very low oxygen

Lee and Falkow PNAS 1990



Campylobacter Incidence in United States

 Campylobacter species have been identified as the second most common cause of foodborne illness in the U.S. behind Salmonella

 2011 CDC report estimates 845,024 cases of campylobacteriosis each year

U.S. Centers for Disease Control and Prevention. National Center for Emerging and Zoonotic Infectious Diseases: Campylobacter 2011.



Campylobacter Incidence in European Union

- Number one cause of foodborne diarrhea in Europe
- In 2005, EU reported 194,695 cases of illness caused by Campylobacter in 22 Member States

The EFSA Journal 94:2006.



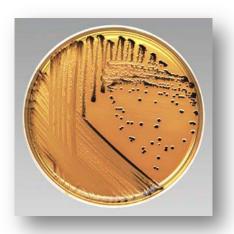
http://europa.eu/abc/maps/



Salmonella Incidence in United States

- Salmonella species are the number one cause of foodborne illness in the U.S. each year
- 1,027,561 estimated cases each year

U.S. Centers for Disease Control and Prevention. National Center for Emerging and Zoonotic Infectious Diseases: Campylobacter 2011.



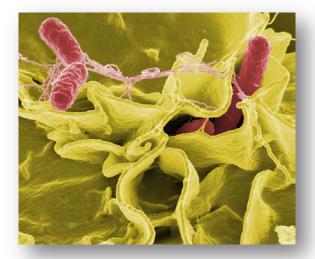
Salmonella Incidence in the European Union

- Number two cause of foodborne illness in EU
- 168,929 cases of Salmonella infection in humans reported in 22 EU Member States in 2005

The EFSA Journal 94:2006.

- Campylobacter is a major cause of diarrhea in infants
 - Found in about half of all puppies

Brock and Madigan, Biology of Microorganisms 5th Ed. 1988



Wikimedia Commons

Why Culture Campylobacter Under Low Oxygen?

- Recent research demonstrates that growing Campylobacter and similar bacteria under low oxygen conditions ("hypoxia") significantly improves recovery and growth
 - Which better enables successful diagnosis and treatment

"Use of oxygen-quenching agents, a microaerobic atmosphere, and antibiotics that suppress competitors, significantly improve *Campylobacter* recovery."

United States Department of Agriculture, Food Safety Inspection Service (FSIS), Office of Public Health Science (OPHS) Risk Assessment Division. Potential public health impact of *Salmonella* and *Campylobacter* performance guidance for young chickens and turkeys. January 2011.



Low Oxygen Culture Will Save Millions of Dollars

 Testing methods established in 2011 for Campylobacter and Salmonella are predicted to prevent 30,000 cases of foodborne illness in the U.S. after implementation

United States Department of Agriculture, Food Safety Inspection Service (FSIS), Office of Public Health Science (OPHS) Risk Assessment Division. Potential public health impact of *Salmonella* and *Campylobacter* performance guidance for young chickens and turkeys. January 2011.

 This equals approximately \$81 million EACH YEAR saved in costs of illness

Calculation based on data from Batz, MB, Hoffmann S and Morris JG Jr. Ranking the Risks: The 10 Pathogen-Food Combinations With the Greatest Burden on Public Health. University of Florida, 2011.



How to Obtain Low Oxygen Culture?

EU recommends:

• "The micro-aerobic atmosphere may be obtained in commercially available micro-aerobic incubators (gas mixture 10% CO₂, 6% O₂)....(or other) culture systems can be used i.e. gas jars."

Official Journal of the European Union, Commission Decision of 19 July 2007, LL 190/25

USDA recommends:

- 1. "42 +/- 1°C Tri-gas incubator (static) charged with 5% O₂, 10% CO₂, and 85% N₂"
- 2. "Gas cylinders containing appropriate gas mixtures to achieve 5% O₂, 10% CO₂, and 85% N₂ with regulators compatible with Compressed Gas Association (CGA) connection on the cylinder."
- 3. "Commercially available gas packs intended for Campylobacter testing."
- 4. "Bags or other containers capable of maintaining the atmosphere during incubation."

United States Department of Agriculture, Food Safety Inspection Service (FSIS), Office of Public Health Science (OPHS) Risk Assessment Division. Potential public health impact of *Salmonella* and *Campylobacter* performance guidance for young chickens and turkeys. January 2011.



Microaerobic Culturing Options

Anaerobe jars and gas packs



Modular sealed chamber



Tri-gas Incubator





Tri-Gas Incubators: How They Work

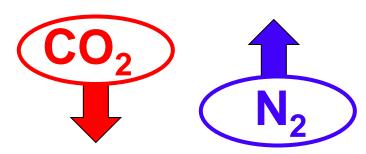
- Tri-Gas incubators reduce oxygen concentration by pumping in nitrogen gas
- Sensor measure oxygen concentration and trigger N₂
 - Fuel cell
 - Zirconium oxide
- Oxygen concentration is set via control panel, like for CO₂
 - Use with CO₂ only for standard incubator

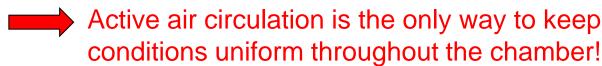




Thermo Fisher Scientific Leads with Tri-Gas Incubators

- Introduced the tri-gas incubator in 1979
 - Only two years after Packer and Fuehr recommended lower oxygen for cultured cells in 1977
 - FDA 510(k) registered for use with human patient samples
- Adding in nitrogen gas is technically tricky
 - CO₂ gas sinks
 - N₂ gas rises
 - Humidity, temperature and CO₂ affected







Summary and Conclusions

- Campylobacter species are "on the rise" as foodborne pathogens, causing thousands of illnesses each year
- USDA and EU recommend culturing Campylobacter samples in a microaerobic atmosphere
- Low oxygen culturing of Campylobacter and Salmonella species alone is predicted to save thousands of illnesses and millions of dollars each year
- Microaerobic conditions are most easily and reliably obtained using a "tri-gas" incubator
 - Easy to use
 - No risk of losing samples due to gas leakage

Technical Resources

