



## Update on Diagnostic Methods for Differentiating *Bacillus thuringiensis* from *B. cereus sensu lato* in Food

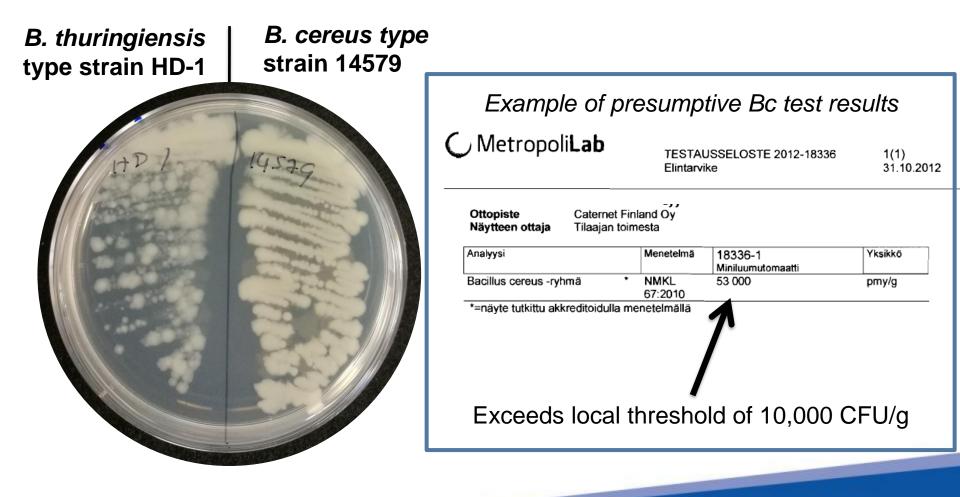
Daniel Zommick, PhD Product Strategy Development Manager Biorational Crop Protection Valent Biosciences LLC Basel, 24 Oct 2018

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# Background – *B. thuringiensis* and *B. cereus* Look the Same in Standard Food Safety Tests







### The Overlap of Biopesticides with the Food Safety Industry in a Different than Traditional Chemistries

EFSA Risk Assessment, SCOPAFF EC No 1107/2009, EFSA residue limits Country level pesticide regulations/programs Usage decision made by growers

EU General Food Law, EC No 178/2002 Academic and Government Food Safety Research Food Testing Laboratories (E.g. Eurofins and Biomerieux) Safety decisions made by processors and food companies





### In Food Safety the Primary Concerns are Consumer Safety and Mitigating Litigation

#### German Court: Compensate Cucumber Grower Wrongly Accused in E. Coli Outbreak

By News Desk on October 27, 2015









## Research Agencies Methods Under Development for Public Health Determination

#### One Health European Joint Program

41 research institutes and 19 MS

#### ANSES ToxDetect

- Development and Harmonization of Innovative Methods for the Comprehensive Analysis of Food-Borne Toxigenic Bacteria, ie Staphylococci, *Bacillus cereus* and *Clostridium perfringens*
- Proposed systematic method for Bc differentiation and identification:
  - Strain isolation
  - PCR detection of toxin genes
  - panC-typing
  - Molecular typing of strain diversity in food remnants
  - ISO7932 differentiation method for identifying Bt



One Health illustrates the interconnectedness and interdependence of human, animal, and ecosystem health.

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## COST Action 16110 – Control of Human Pathogenic Micro-organisms in Plant Production Systems

- HUPLANT Control "to promote open communication on science, agricultural practice and behaviour of food borne pathogens in plant microbiomes"
- HUPLANT (COST ACTION 16110) TRAINING SCHOOL Bacillus: identification, phylogeny and potential pathogenicity
  - January 28 to February 1, 2019, Aarhus University, Roskilde, Denmark
    - Identification and quantification of B. cereus sensu lato bacteria in environmental samples.
    - Identification and phylogeny of B. cereus sensu lato at species level and at level of phylogenetic groups.
    - The pathogenic potential of B. cereus sensu lato bacteria from environmental samples.
- IBMA to support to research project with Wageningen Plant Research:
  - Discrimination between Bacillus thuringiensis biocontrol strains and Bacillus cereus sensu lato strains in food products derived from plants.



#### **New Method Under Development Based on a Technology Accessible to Food Industry**

- BtID Project: Identify, trace & mitigate Bt based bioinsecticide contamination from farm to fork
  - ADRIA Food Technology Institute and ITAB French Research Institute of Organic Farming
- MALDI Platform Common in clinical labs (thousands of units) across EU), but quickly expanding into food safety industry. Reasonable cost, fast results.
- Bacillus differentiation platform
  - Strains characterized based on their MALDI-ToF spectrum (fingerprint)
  - Strains characterized based on broad range of cytotoxicity tests, molecular markers and physiological attributes to categorize likely risk
  - Platform would not be strain specific, but attribute likely risk level

\*EN ISO 16140 for validating proprietary methods or on a proprietary platform















# ISO 18465:2017 – Quantitative determination of emetic toxin (cereulide) using LC-MS/MS

 ISO 18465:2017 describes the quantitative analysis of the emetic toxin cereulide using high performance liquid chromatography (HPLC) or ultra performance liquid chromatography (UHPLC) connected to a tandem mass spectrometer (LC-MS/MS).

#### D-O-Leu

- Cereulide heat stable toxin which can survive in food after its produced; causes vomiting (emetic)
  - Food poisoning strains are more likely to be emetic than environmental Bc strains
  - Methods to measure cereulide have been used in the industry to evaluate Bc contamination in food or factories
- Not an alternative to Bt identification
  - High cost (\$200 or more per sample), but high throughout
  - No tolerance set for Cereulide in food, therefore positive result triggers recall
  - Availability may be limited





## **ISO7932:2004 Amendments Still Pending Publication**

#### Positive visual identification of Bt crystals

- 5 colonies isolated from presumptive Bc test plated on a sporulation medium and incubated up to 120 hrs. Crystals are identified with a blue dye and the relative number of Bt-positive colonies is used as semi-quantitative measure (e.g. 5 of 5 will be considered 100% Bt)
- Issues
  - Long incubation time is not in line with shelf-life of perishable vegetables
  - Interpretation can vary by technician
- Further analysis of toxin gene presence
  - PCR for toxin genes ces gene (required for cereulide synthesis) and CytK1 gene
  - Neither target is found in commercial Bt strains and may be a faster alternative to the crystal method
- Publication is expected in 2018, but previous estimates have already passed.





### **Trends in Food Safety that May Effect Biocontrol**

- The food safety industry may not have a clear understanding of crop production, especially strategies for crop protection and trends towards the introduction of biologicals.
- Modern detection methods are moving towards better resolution which will invariably uncover more microbes which will need to be addressed.
  - WGS as a food safety tool is still in its infancy, but will uncover more microbes than ever and possibly open more species to greater scrutiny.
- Host-microbe interaction in the rhizosphere is valuable for agriculture, but recent research has focused on the potential for internalization of food borne pathogens which may lead to unexpected overlap.

#### Successful Formulation and Application of Plant Growth-Promoting *Kosakonia radicincitans* in Maize Cultivation

Beatrice Berger,<sup>1,2</sup> Sascha Patz,<sup>1,3</sup> Silke Ruppel,<sup>1</sup> Kristin Dietel,<sup>4</sup> Sebastian Faetke,<sup>4</sup> Helmut Junge,<sup>4</sup> and Matthias Becker <sup>1</sup> https://doi.org/10.1155/2018/6439481

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