Prevalence, Virulence and Antimicrobial Resistance of Salmonella Typhimurium in Retail Chicken Meat Marwa El Sayed Abo Hashem; Ezzat, Mahmoud; Bolbol, Mohamed; Reham M. El-Tarabili

Bacteriology, Immunology and Mycology Department, Faculty of Veterinary Medicine, Suez Canal University, Ismailia, Egypt.

Abstract

Salmonella Typhimurium was isolated from food-borne outbreaks basically. The study pointed to reveal the overall prevalence of Salmonella in retail chicken meat, serotyping of Salmonella isolates to detect Salmonella Typhimurium prevalence in retail chicken meat, susceptibility testing of recovered antimicrobial Typhimurium isolates, and stn, hilA, and pefA as virulence genes and bla_{TEM}, bla_{CTX-M}, bla_{SHV}, bla_{CMY}, bla_{DHA}, and and sul1 as antimicrobial resistance genes. Out of 75 chicken meat samples, Two samples were positively identified as Salmonella with a total prevalence of 2.7 % (2/75). Salmonella isolates were serologically identified as Salmonella enterica serovar Typhimurium. All confirmed Salmonella isolates showed resistance to tetracycline (tetracycline), penicillins (ampicillin), aminoglycoside (gentamycin streptomycin), sulphonamide (trimethoprim /sulfamethoxazole) and cephalosporins (cefuroxime). In comparison, 50% of the isolates were resistant to cephalosporins (cefotaxime and ceftazidime), nitrofuran (nitrofurantoin). and fluoroquinolones (levofloxacin ciprofloxacin). Phenotypically, 50% of recovered isolates showed XRD (extensively drug resistance) to eight classes and 50% showed MRD (multidrug resistance). Concerning pefA, stn, and hilA as virulence genes, stn and hilA were detected in all tested Salmonella Typhimurium by 100% (2/2), while pefA was not detected (0/2). Furthermore, all the following antimicrobial resistance genes were detected by 100 % as bla_{TEM}, bla_{CTX-M} and bla_{SHV}, bla_{CMY}, aadA1, tetA, and sul1. While bla_{DHA} was not detected but anrA was detected by 50%. In conclusion, raw retail chicken meat is heavily contaminated with XDR Salmonella Typhimurium. important virulence factors in the isolates were also present, expanding the scope for public health concerns due to the potential for cross-contamination with other foods and the eating of undercooked poultry.

Keywords: *Salmonella* Typhimurium, serotyping, antimicrobial susceptibility testing, virulence genes, antimicrobial resistance genes.

Introduction

Poultry meat has long been regarded as a nutrient-dense food source because of its high protein, low fat, and beneficial unsaturated fatty acid concentration (Mulder, Salmonella outbreaks have been linked to the ingestion of various food items, primarily those derived from animals (Hernandez et al., 2005). Probably, poultry products contaminated be could Salmonella during the multiple steps of food production: processing, distribution. retail marketing, handling, preparation and (Dookeran et al., 2012).

Salmonella Typhimurium is a gramnegative bacillus, aerobic facultatively anaerobic, motile and non-spore-forming bacteria (Delano et al., 2002). For information, the standard conventional cultural methods used in Salmonella spp. isolation and identification are timeconsuming; it may need 7 days to Salmonella confirm identification. Hence, simple, rapid, sensitive, and selective Salmonella detection was achievable through polymerase chain reaction (PCR) based methods

(Malorny et al., 2003). Multidrug resistance has been assessed as an emerging and serious problem worldwide in the last decade and has a critical public health threat. The emergence of XDR and MDR bacterial pathogens from different origins, including poultry, fish, animals, food products, and humans, was reported recently in several

investigations (Algammal et al., 2021a, Algammal et al., 2021b, Hetta et al., 2021).

Materials and methods

1. Sample collection

From several marketplaces in Cairo, 75 samples of chicken flesh were randomly selected for testing. Samples immediately were transported to the laboratory in an ice box, where they were kept frozen until further analysis was completed. Incubation in the refrigerator overnight resulted in thawing (Roberts and Greenwood 2003).

2. Isolation and identification of Salmonella

To isolate Salmonella, samples were pre-enriched in Rapport-Vassiliadis broth (Oxoid, Hampshire, UK), then incubated at 37°C for 18-24 hours before being selectively cultured on Salmonella-Shigella (SS)(Oxoid, Hampshire, UK) and xylose lysine deoxycholate (XLD) agar (Oxoid, Hampshire, UK). putative colonies were recognized based on colonial characteristics, staining microscopical Gram analysis, and biochemical reactions (oxidase test, catalase test, indole, methyl-red, citrate-utilization, H2S, urease, and Voges-Proskauer).

3. Serotyping of Salmonella

Salmonella isolates were serotyped using Salmonella antiserum according to the Kauffman – White scheme Kauffman (1974) for the identification of Somatic (O) and flagellar (H) antigens

4. Antimicrobial susceptibility of Salmonella

Isolates were tested against 11 antibacterial agents (Oxoid Hampshire, UK), including ampicillin, cefuroxime, cefotaxime, ceftazidime. gentamycin, streptomycin, ciprofloxacin, levofloxacin, nitrofurantoin. tetracycline, and trimethoprim/sulfamethoxazole.

Antibiogram was performed using broth microdilution method as described by *Wang and Gu (2021)*, and results were interpreted according to *CLSI (2018)*.

5. Molecular detection of some virulence and antimicrobial resistance genes Salmonella isolates

PCR was used for the detection of stn (Salmonella enterotoxin), hilA (gene encodes an ompR/ToxR

family transcriptional regulator) and pefA(plasmid encoded fimbriae) as virulence genes as shown in Table (1) and ESBL (blatem, blactx-m and blashy), ampC genes (blacmy and bladha), quinolones (anrA), aminoglycoside (aadA1). tetracycline (tetA) and sulphonamide(sul1) as antimicrobial resistance genes as shown in Table (2). QIAamp DNA Mini kit (Qiagen, GmbH. Germany/Catalogue was used for DNA No.51304) extraction according to the manufacturer's recommendations. DNA amplification of Salmonella virulence and antimicrobial resistancegenes were performed according to references shown in Tables (1,2).

Table 1. Target genes, primer sequences, specific amplicon size of Salmonella virulence genes

Bacteria	Gene	Sequence	Amplified product	Reference
Salmonella	pefA-F	TGTTTCCGGGCTTGTGCT	700 bp	Murugkar et al., 2003
	pefA-R	CAGGGCATTTGCTGATTCTTCC		
	stn-F	TTGTGTCGCTATCACTGGCAACC	617 bp	
	stn-R	ATTCGTAACCCGCTCTCGTCC		
	hilA-F	CGGAAGCTTATTTGCGCCATGCTGAGGTAG	- 854 bp	
	hilA-R	GCATGGATCCCCGCCGGCAGAGTTGTG		

Gene family	Gene	Sequence	Amplified product	Reference
		ATCAGCAATAAACCAGC	516 bp	Colom et al., 2003
	bla_{TEM}	CCCCGAAGAACGTTTTC		
EGDY	bla _{CTX-M}	ATG TGC AGY ACC AGT AAR GTK ATG GC	593 bp	
ESBL		TGG GTR AAR TAR GTS ACC AGA AYC AGC GG		
	bla _{SHV}	AGGATTGACTGCCTTTTTG	392 bp	
		ATTTGCTGATTTCGCTCG		
		GCTGCTCAAGGAGCACAGGAT	520 bp	Schill et al., 2017
AmpC	bla_{CMY}	CACATTGACATAGGTGTGGTG		
	$bla_{ m DHA}$	AACTTTCACAGGTGTGCTGGGT	- 405 bp	
		CCGTACGCATACTGGCTTTGC		
0 . 1	qnrA	ATTTCTCACGCCAGGATTTG	516 bp	Robicsek et al., 2006
Quinolones		GATCGGCAAAGGTTAGGTCA		
Aminoglycoside	aadA1	TATCAGAGGTAGTTGGCGTCAT	484 bp	Randall et al. 2004
		GTTCCATAGCGTTAAGGTTTCATT		
Tetracycline	tetA	GGTTCACTCGAACGACGTCA	- 576 bp	
		CTGTCCGACAAGTTGCATGA		
G 10 1-	sul1	CGGCGTGGGCTACCTGAACG	- 433 bp	Ibekwe et al., 2011
Sulfonamide		GCCGATCGCGTGAAGTTCCG		

Table 2. Target genes, primer sequences, specific amplicon size of Salmonella antimicrobial resistance genes

Results

1. Prevalence of *Salmonella* in retail chicken meat

Microscopically, Salmonella exhibited as Gram-negative medium-sized motile non-sporulated Salmonella exhibited red colonies with a black center on XLD agar but as colorless colonies with a black center on SS agar. Catalase, methyl-red, citrate utilization, and H2S generation tests were positive in all isolates and negative for oxidase, indole, Voges-Proskauer, urease.Salmonella and positively found in 2 of 75 chicken

meat samples, for a total incidence of 2.7%.

2. Serotyping of Salmonella isolates

Salmonella isolates were serotyped as Salmonella enterica serovar Typhimurium.

3 Antimicrobial susceptibility testing of Salmonella Typhimurium

All confirmed Salmonella isolates showed resistance to tetracycline (tetracycline), penicillins (ampicillin), aminoglycoside (gentamycin and streptomycin), sulphonamide (trimethoprim

/sulfamethoxazole) and cephalosporins (cefuroxime). In comparison, 50% of the isolates were resistant to cephalosporins ceftazidime). (cefotaxime and nitrofuran (nitrofurantoin), fluoroquinolones (levofloxacin and ciprofloxacin) (Figure 1). Phenotypically, 50% of recovered isolates showed XRD (extensively drug resistance) to eight classes (Table 3). Statically, the recovered isolates of Salmonella showed a significant difference in antibiotics resistance (F=13.283, P=0.0001). Phenotypically, 50% of recovered isolates showed XDR (extensively drug resistance) to eight classes.

Multiple antibiotic resistance index (MARI) was very high, indicating high contamination.

4. Prevalence of virulence and antimicrobial resistance genes of *Salmonella* Typhimurium

Concerning pefA, stn and hilA as virulence genes, stn and hilA were detected in all tested Salmonella Typhimurium by 100% (2/2) while pefA was not detected (0/2). Furthermore, all the following antimicrobial resistance genes were detected by 100 % as bla_{TEM}, bla_{CTX}-M. blashy, blacmy, aadA1, tetA, and sul1. While blaDHA was not detected but *qnr*A was detected by 50%.

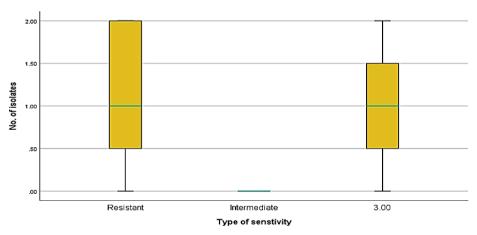


Figure (1). Box plot shows the pattern of sensitivity of *Salmone* Sensitive

Table 3. The frequency of the phenotypic multidrug-resistance and the antibiotic-resistance (AR) genes among the Salmonella isolates (n=2)

No. of isolates	Phenotypic resistant	Type of resistant	Multiple antibiotic resistance (MAR)
1	ampicillin, cefuroxime, cefotaxime, ceftazidime, gentamycin, streptomycin, ciprofloxacin, levofloxacin nitrofurantoin, tetracycline, and trimethoprim/sulfamethoxazole	XDR	0.75
1	ampicillin, cefuroxime, gentamycin, trimethoprim-sulfamethoxazole, tetracycline, nitrofurantoin	MDR	0.50

4. Discussion

The current study found a lower prevalence of Salmonella (2.7%) higher prevalence was detected by previous studies reported by Moon (2011), Ruban et al. (2010) and Abo hashem et al. (2022) who detected Salmonella in chicken meat by 31.99% 38.33%, and 8.3%, respectively. According to Fallah et al. (2013), a higher prevalence of Salmonella was found (44 %). While, lower prevalence rate of 0.94% was detected by Shekhar et al. (2013). Salmonella prevalence rates may range between studies due to a variety of factors, including geographic and seasonal variation, differences in sampling processes and sample sizes, and sanitary conditions during meat production and processing. According to the most recent data. Salmonella Typhimurium was found in 2.7% of samples. Salmonella Typhimurium at chicken meat can provide a health risk, especially if the meat is

undercooked or contaminated with other meals.

Tetracycline, ampicillin, streptomycin,

trimethoprim/sulfamethoxazole, and cefuroxime were all found to be resistant to Salmonella in this study: these results were consistent with Abo hashem et al. (2022), who found that Salmonella was resistant amoxicillin and penicillin. ampicillin, gentamicin, and ciprofloxacin well as streptomycin and trimethoprim. According to Hussain et, al. (2020), Salmonella isolates were also shown be extremely resistant oxytetracycline, ampicillin, amoxicillin, tetracycline, neomycin, and ciprofloxacin. Antimicrobial resistance genes blatem, blactx-m, and blashy were found in 100% of Salmonella Typhimurium samples, consistent is with investigation findings by Hussain et al. (2020). According to the existing XRD (extensively resistant) was found in 50% of the recovered isolates. The emergence

and severity of XRD phenomena are

both alarming and troubling. hilA gene were detected in all isolates which agreed with (Nayak et al., 2004; Dong et al., 2014). hilA gene, play a vital role in Salmonella virulence due to it encoded an OmpR/ToxR transcriptional regulator to activate the expression of invasion genes (Cardona-Castro et al., 2002). stn gene was prevalent among the isolated Salmonella by PCR, similar results have been reported by (Murugkar et al. 2003), who found that the chromosomally encoded virulent stn gene was widely distributed in all serovars. conclusion. in veterinary medicine, the overuse of antibiotics is a prime factor in the emergence of multidrug-resistant microorganisms. Antimicrobial agents should not be utilised as a substitute for proper hygiene standards, and alternative management strategies should be considered wherever possible. The use of antimicrobial agents by veterinarians should also be in accordance with local sanitary regulations.

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مدى انتشار ومدى ضراوة السالمونيلا تيفيموريوم ومدى مقاومتها للمضادات الحيوية فى لحوم الدجاج التى تباع بالتجزئة ريهام الطرابيلى، محمد بلبل ، محمود عزت و مروة أبو هاشم

قسم البكتريولوجيا والمناعه والفطريات كلية الطب البيطري– جامعة قناة السويس

الملخص العربي

تعتبر بكتريا السالمونيلا تيفيموريوم من اهم واكثر البكتريا المعزولة من الأمراض التي تنقلها الأغذية بشكل أساسي. تهدف الدراسه الى تحديد الانتشار العام للسالمونيلا في عينات لحوم الدجاج النيئة التى تناع بالتجزئة والتصنيف السيرولوجى لهذه العزلات واستخدام اختبار الحساسية لتحديد مدى مقاومه السالمونيلا تيفيموريوم للمضادات الحيوية المختلفة كما تهدف الدراسه الى تحديد بعض جينات الضراوة وجينات المقاومة للمضادات الحيوية المختلفة باستخدام تفاعل عديد البلمرة المتسلسل. تم تجميع عدد 75 عينه من لحوم الدجاج النيئة وباستخدام الاوساط البكتريولوجيه المختلفة تم زرع العينات واختبار المستعمرات المحتمل كونها سالمونيلا بالاختبارات البيوكيميكال المختلفة الخاصه بالسالمونيلا. حيث تم عزل السالمونيلا بنسبه 2.7% (75/2). تم تصنيف العزلتان سيرولوجيا على انهم سالمونيلا تيفيموريوم. باستخدام اختبار الحساسية للمضادات الحيوية المختلفة كانت العزلات مقاومة للتتراسيكلين (التتراسيكلين) والبنسلين (الأمبيسلين) والأمينوجليكوزيد (الجنتاميسين والستربتومايسين) والسلفوناميد (تريميثوبريم / سلفاميثوكسازول) والسيفالوسبورينات (سيفوروكسيم). فيما يتعلق بوجود جينات الضراوة في العزلات اظهرت النتائج وجود بنسب 100%. \$tn , hilA .*

اما جينات المقاومه للمضادات الحيوية فقد تم تحديد تواجدها في العز لات بنسبة 000% وذلك لكل من $bla_{\text{TEM}}, bla_{\text{CTX-M}}$ and $bla_{\text{SHV}}, bla_{\text{CMY}}, aad A1, tet A,$ and sul1

في الختام، لحوم الدجاج النيئة ملوثة بشدة بالسالمونيلا التيفيموريوم. علاوة على ذلك، كانت هناك أيضًا عوامل ضراوة مهمة في العزلات، مما أدى إلى توسيع نطاق مخاوف الصحة العامة بسبب احتمالية التلوث المتبادل مع الأطعمة الأخرى وأكل الدواجن غير المطبوخة جيدًا