

Hyperthermia produced by magnetic nanoparticles as an alternative method to control a major foodborne pathogen

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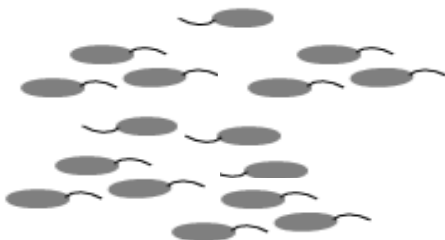
Chemical disinfection

- Traditional approach.
- Widely applied in food industry.
- Many associated disadvantages.

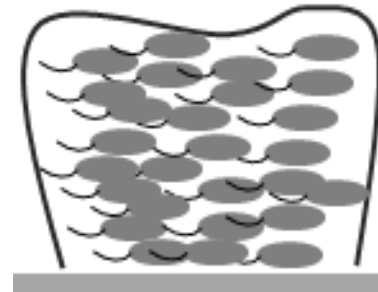


Exposure to sub-lethal concentrations \Rightarrow Microbial resistance

Planktonic



Biofilm



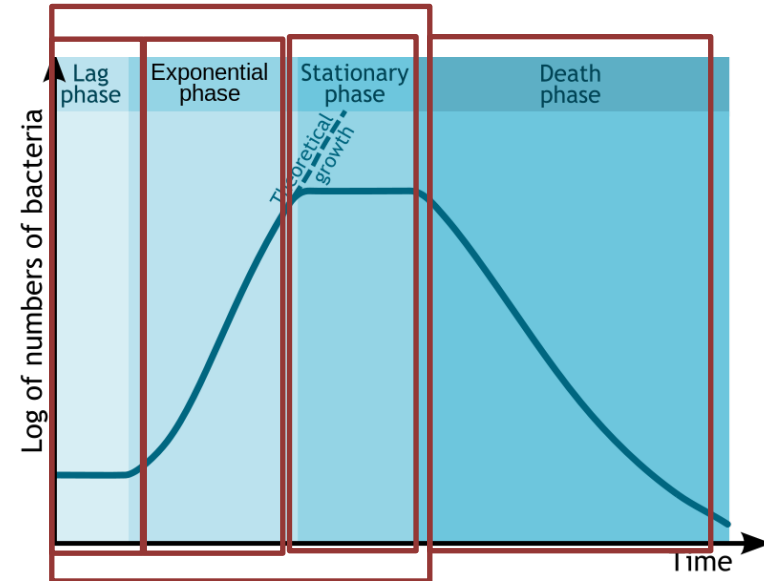
Planktonic growth

Lag phase – adaptation to new conditions.

Exponential phase – maximum growth rate.

Stationary phase – equal growth and death rates.

Death phase – bacteria die (injurious conditions).



Biofilm formation



- Biological communities.
- Structure and polymeric matrix confer protection and resistance to the cells.
- Significantly more tolerant to disinfection.

New disinfection methods

Safer

- Lower toxicity
- No by-products

Chemical free

- No enhancement of bacterial resistance

More effective

- Different metabolic states
- Different life forms

SPM iron oxide nanoparticles

- Biocompatible and non-toxic.
- Relatively high Ms.
- No coercive forces or remanence.
- Versatility.

Magnetic hyperthermia

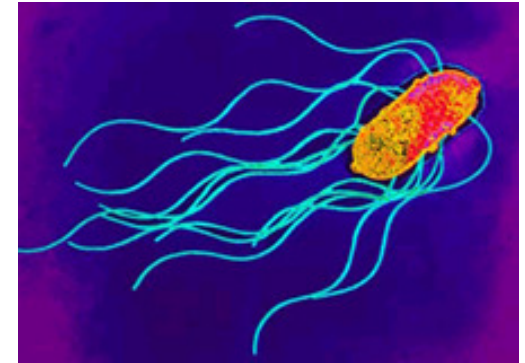
- ✓ Cancer therapy.
- ✓ Bacterial infections.
- ? Different bacterial populations.
- ? Foodborne pathogens.

Aims of this study

Bactericidal action on different planktonic populations.

Bactericidal action on biofilms.

Effect on membrane integrity and biofilm structure.



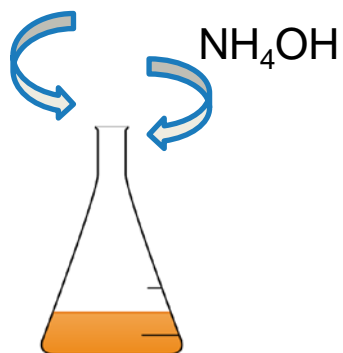
Salmonella enterica

Evaluate magnetic hyperthermia's potential against one of the most important foodborne pathogens.

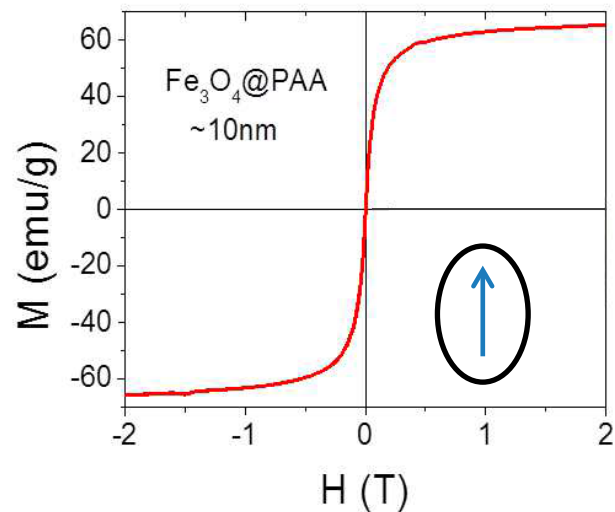
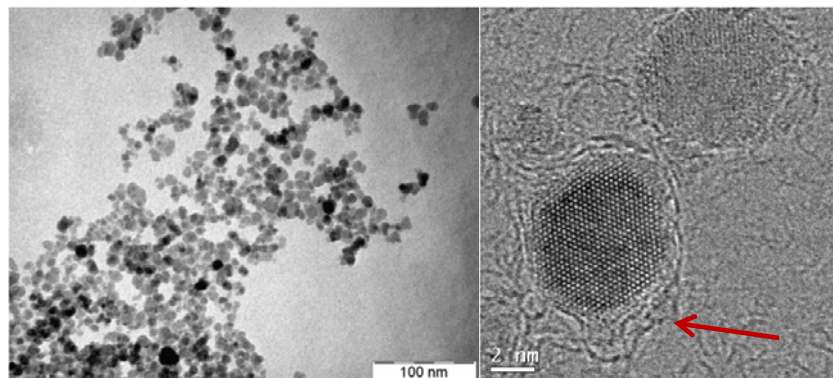
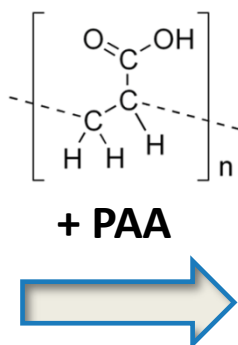
Methodology

Magnetic nanoparticles (MNPs): Poly-acrylic acid-coated magnetite ($\langle d \rangle 10 \pm 4$ nm; $C=16$ g/L)

$-\text{Fe}^{2+} / \text{Fe}^{3+}$ salts



**co-precipitation
method**



Methodology

S. enterica strain: NCTC 13349

Planktonic cells

(saline; $C \approx 1 \times 10^8$ CFU/ml)

Lag

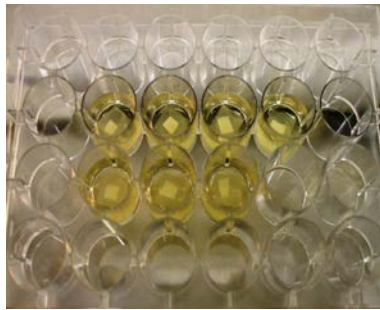
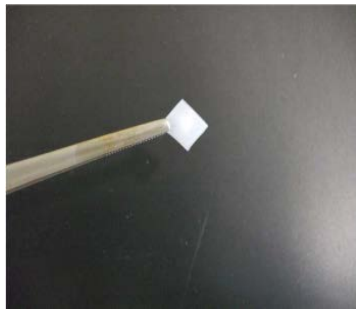
(2h)

Exp.

(4h)

Stac.

(18h)



Biofilms

(3 days; RT; 120 rpm; TSB replaced each 24h)

Magnetic Hyperthermia

(873kHz ; 100 Oe)

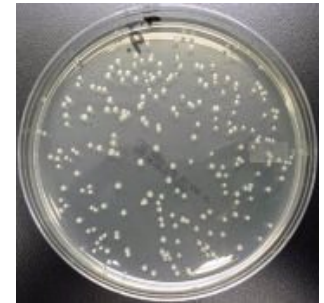


500 μ l MNPs + 500 μ l bacteria



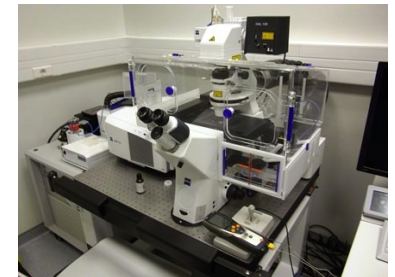
500 μ l MNPs + 500 μ l saline + biofilm

CFU enumeration



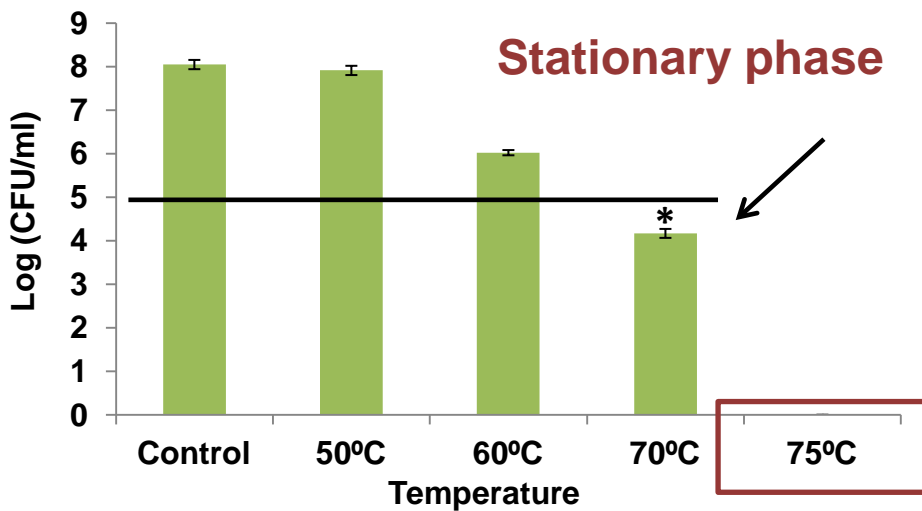
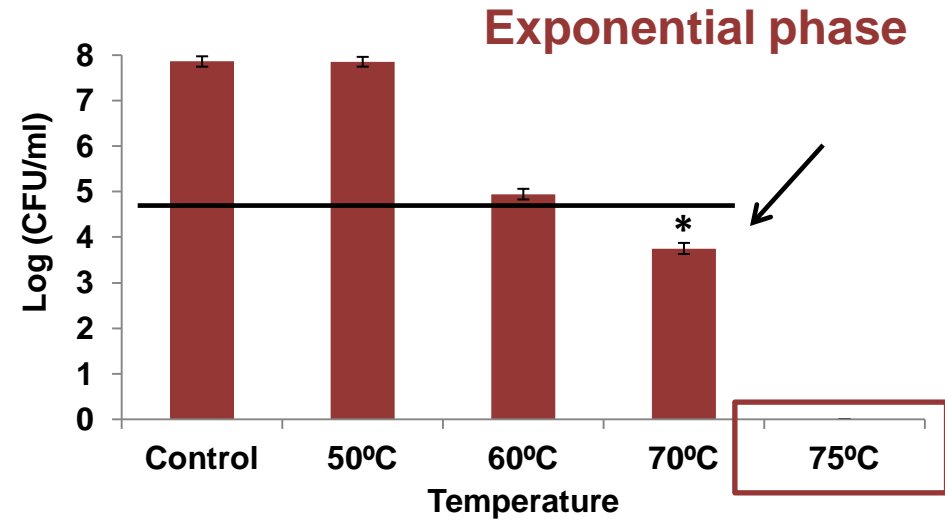
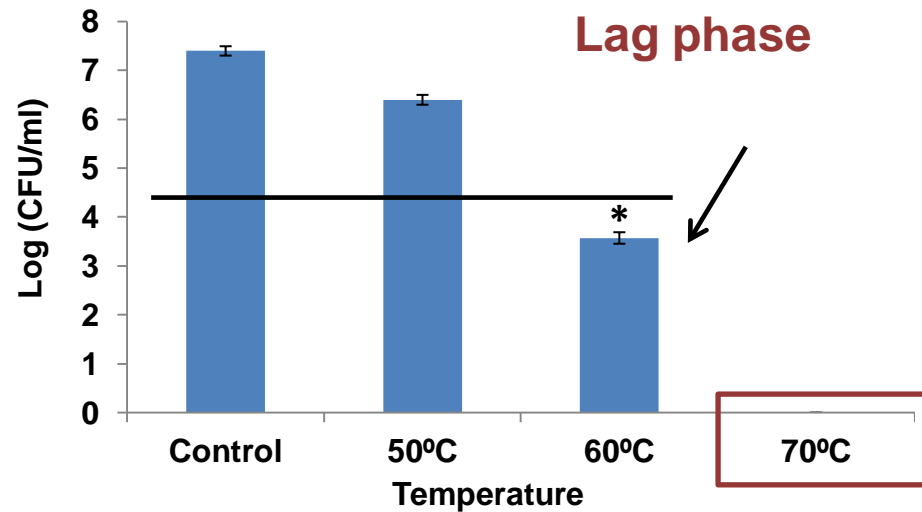
Bacterial survival

CLSM



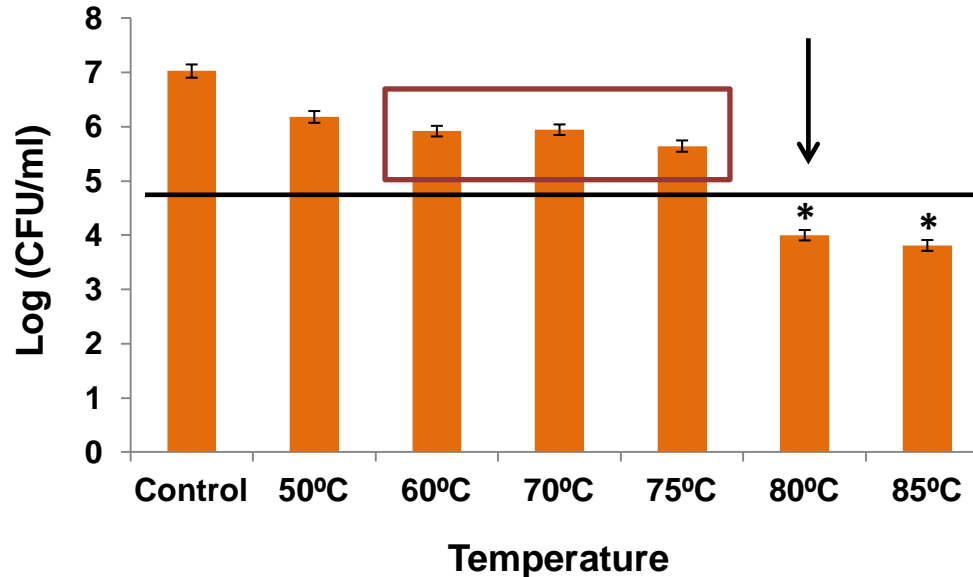
Membrane integrity
Biofilm structure

Planktonic survival



- Significant survival reduction on all planktonic populations.
- Lower temperature to reduce Lag phase survival.
- Eradication achieved for all phases (lower temperature on Lag phase).

Biofilm survival



- Significant survival reduction (3 Log) achieved at 80 °C.
- 6 Log remaining at the eradication temperatures for planktonic cells (70 °C and 75 °C).
- No eradication achieved.

Membrane integrity

Lag

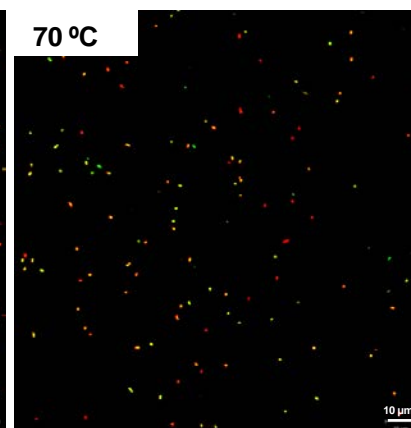
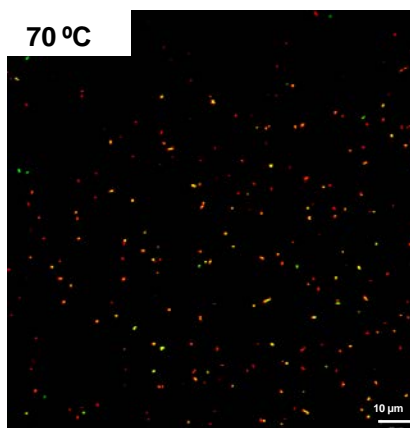
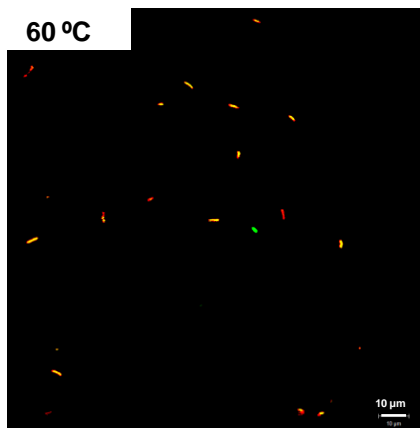
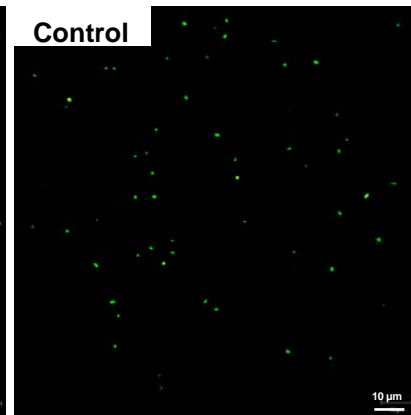
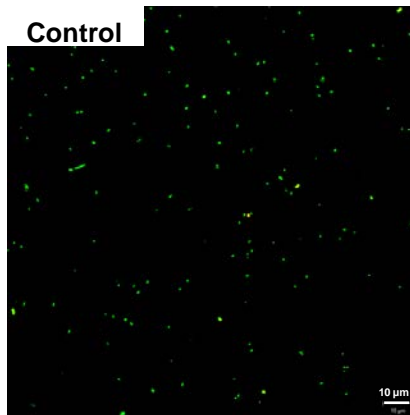
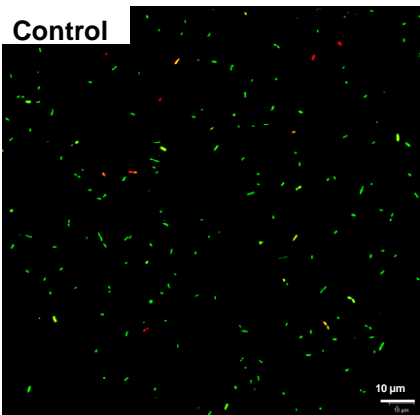
Exponential

Stationary

Planktonic cells

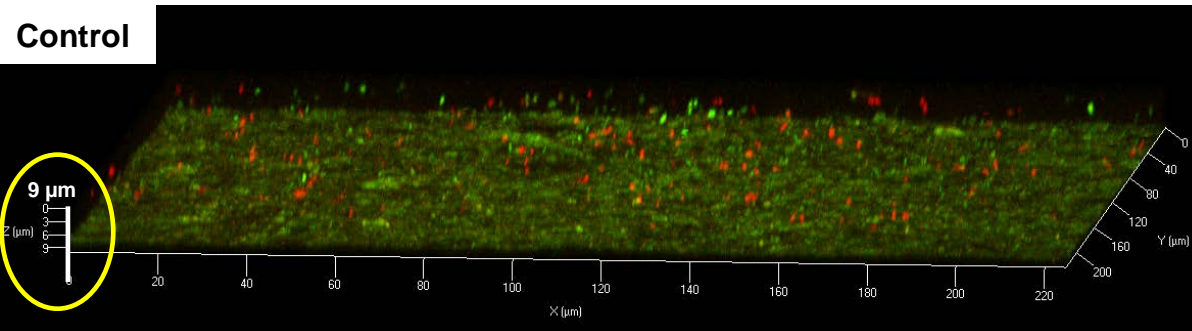
- MH has promoted cell death (red-stained).

- Yellow/orange cells are not dead yet but have injured membranes.

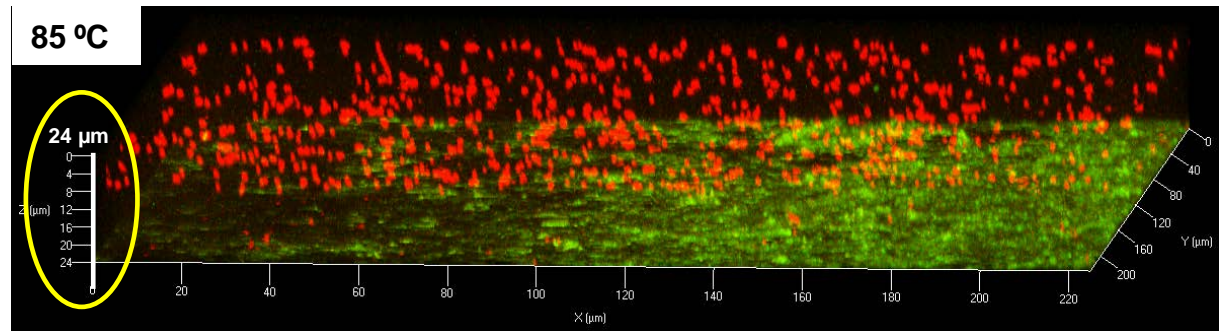


Biofilm structure

Control



85 °C

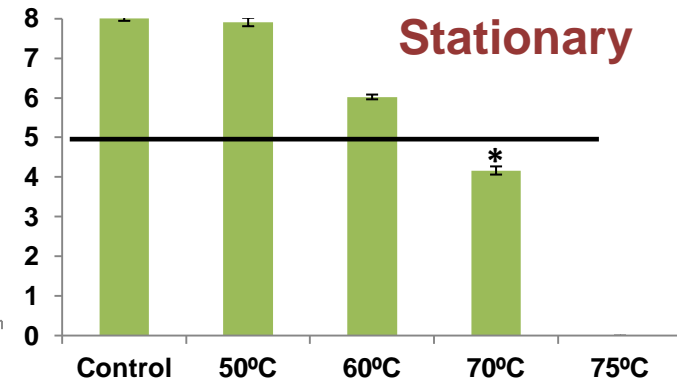
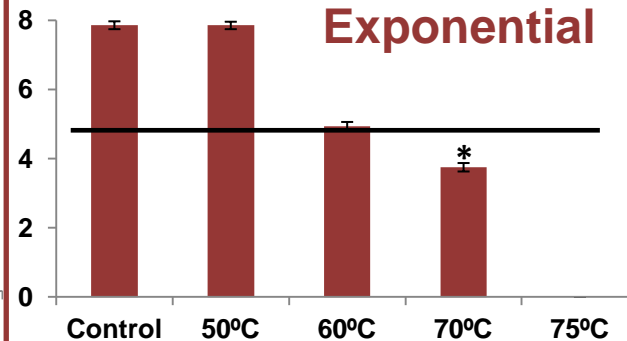
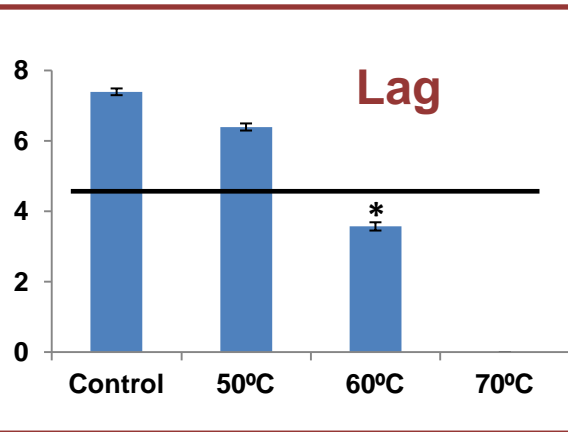


- Dead cells (red-stained) were preferentially located in the upper layers.

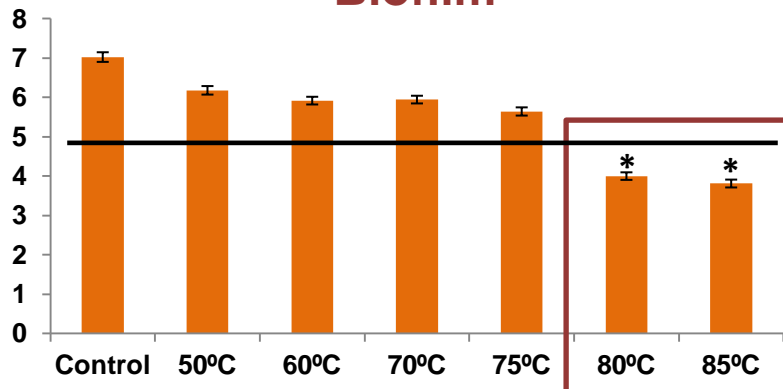
- Biofilms exposed to MH were (apparently) thicker than controls.

Conclusions

Bactericidal action



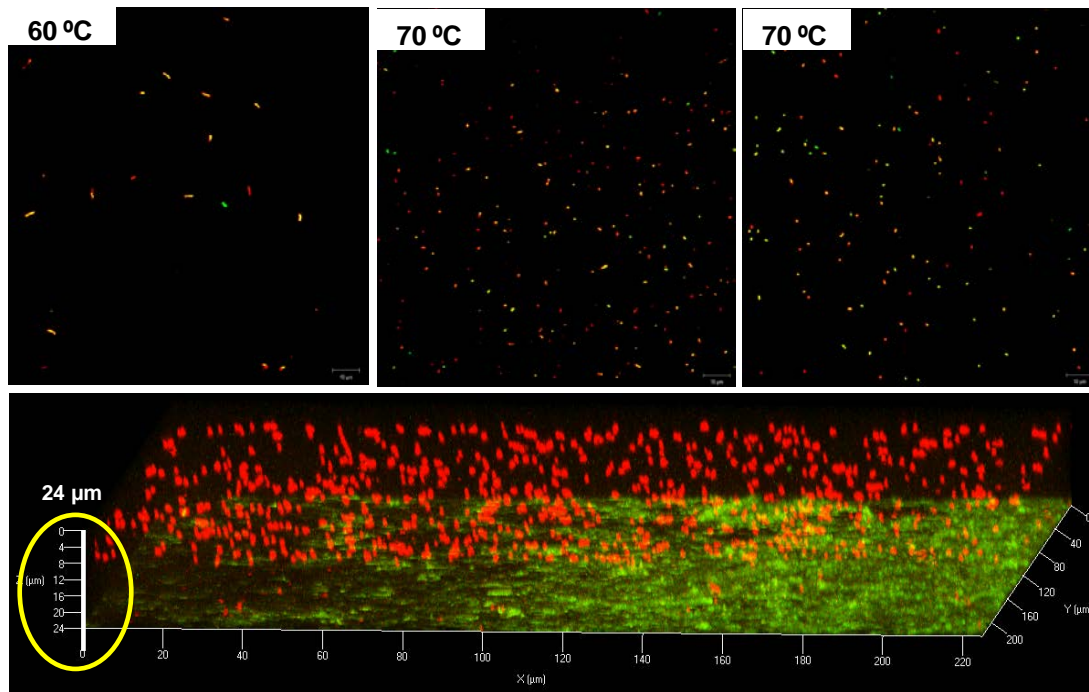
Biofilm



- MH was effective against all planktonic phases and biofilms (3 Log reduction).
- Lag phase was more susceptible to MH than the others planktonic phases (adaptation stage).
- MH was more effective against planktonic cells than biofilms

Conclusions

Membrane integrity & Biofilm structure



- MH affected membrane integrity of bacteria.

- MH affected biofilm structure.

- Higher thickness after MH can be due to detachment of dead cells.

Final Conclusions

MNPs allowed an efficient heating of solutions containing an important foodborne pathogen – *S. enterica*.

MH lead to a significant viability reduction of planktonic cells concerning all growth phases.

Even though MH was more efficient against planktonic cells, the survival and the structure of biofilms were also affected by this treatment.



MH has high potential as an alternative method to control foodborne pathogens, presenting a promising bactericidal character against both planktonic cells and biofilms.

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Thank you all for your attention!