Prevalence and Virulence Characterization of *Listeria monocytogenes* in Chilled Pork in Zhejiang Province, China

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Abstract

Listeria monocytogenes is an important foodborne pathogen that can grow in refrigeration temperature and causes severe human infections. The aims of this work were to estimate the prevalence of *L. monocytogenes* in chilled pork in Zhejiang, China and to examine the virulence features of the isolates. Of 331 meat samples, 196 were positive for *Listeria* spp., with *L. innocua* accounting for 54.4%, *L. monocytogenes* for 11.5%, and *L. welshimeri* for 4.2%. The most prevalent *L. monocytogenes* serotype was 1/2c (60.5%), followed by serotypes 1/2a (28.9%), 1/2b (7.9%), and 4b (2.6%). All *L. monocytogenes* isolates contained virulence-associated genes examined. Adhesion and invasion ability of serotype 1/2c isolates was much lower than those of other serotypes. Only one isolate was defective in cell-to-cell spread. These findings are important for risk assessment of chilled pork as a source of potential transmission of *L. monocytogenes* to other food products, particularly to ready-to-eat food products.

Introduction

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Human listeriosis is reported around the world every year, with foodborne cases taking the lead (Scallan *et al.*, 2011). Food implicated in human listeriosis cases includes vegetables, raw milk, meat, and ready-to-eat food products (Chen *et al.*, 2009c; Lambertz *et al.*, 2012). *L. monocytogenes* can contaminate food products and grow to infectious levels prior to consumption during processing, transportation, and storage (Miettinen and Wirtanen, 2006). To prolong the shelf life of food, temperature control from farms to tables is one of the best measures, especially for fresh vegetables and meat (Shalini and Singh, 2014). Carcass meat is chilled immediately after slaughter to an internal temperature of $0-4^{\circ}$ C, and kept below 4° C during subsequent operations (Mackey *et al.*, 1980; Zhang *et al.*, 2011). Although there were several reports on prevalence of *L. monocytogenes* in raw meats (Inoue *et al.*, 2000; Lambertz *et al.*, 2012; Ristori *et al.*, 2014), no information was available with regard to *Listeria* contamination in chilled meat, nor were there any studies that examined the major serotypes and their pathogenic potentials of *L. monocytogenes* from chilled meat. Since *L. monocytogenes* can grow in refrigeration temperatures (Liu *et al.*, 2010)

Zhejiang province with 5 samplings about 2 months apart (10–12 samples each time). Samples were placed in sterile stomacher bags (Luqiao Co., Ltd., China) and stored in a styrofoam box containing ice packs. Sample analysis was initiated immediately upon arrival in the laboratory according to our previous method (Chen *et al.*, 2009a). Briefly, samples were enriched in Fraser enrichment broths (FB1 and FB2; Luqiao) and then inoculated onto *Listeria*-selective agar plates (PAL-CAM agar; Luqiao) to select colonies suspected as *Listeria* spp. Ten representative colonies were picked up and subcultured in brain heart infusion broth (Luqiao), and 1 mL of each culture was taken for DNA extraction and tested by multiplex polymerase chain reaction (PCR) (Chen *et al.*, 2009a).

Serotype identification and lineage classification

Serotype identification was conducted as previously described (Doumith *et al.*, 2004a; Chen *et al.*, 2010). Briefly a multiplex PCR primer pairs (Supplementary Table S1; Supplementary Data are available online at www.liebertpub .com/fpd) targeting *lmo2819*, *lmo2110*, *lmo0737*, *lmo1118*, and *lmo1134* were used. Lineage classification was determined by phylogenetic analysis of nucleotide sequences of the *actA* gene fragments between 775 and 1313, which cover the proline-rich repeats (Wiedmann *et al.*, 1997; Chen *et al.*, 2010).

PCR typing of virulence-associated genes

Virulence-associated genes were screened according to our previous reports (Chen *et al.*, 2009b, 2010) by PCR typing (Supplementary Table S2) on six stress response genes (*danK*, groEL, bsh, gadD1, gadD2, and gadD3), three adhesion and invasion genes (*inlA*, *inlB*, and *inlJ*), six intracellular growth-associated genes (*plcA*, *hly*, *mpl*, *actA*, *plcB*, and *hpt*), and two regulatory genes (*prfA* and *sigB*).

Virulence characterization

Adhesion and invasion assays on Caco-2 cells were conducted to evaluate the infection potential of *L. monocytogenes* isolates according to a previous method (Burkholder and Bhunia, 2010). Adhesion index was expressed as the ratio of recovered colonies to the actual inoculum, while invasion index was calculated as the ratio of recovered colonies after gentamicin treatment to the actual inoculum. Plaque formation was performed on mouse fibroblast L929 cell monolayers in six-well plates (Corning, USA) according to the method previously described (Jiang et al., 2006). Actin tail formation was conducted as previously described (Talman et al., 2014). The bacterial cells were stained with polyclonal antibodies to L. monocytogenes and then probed with Alexa Fluor 488 conjugated donkey anti-rabbit antibody (Abcam, UK). F-actin was stained with phalloidin-Alexa Fluor 568 (Abcam). DAPI (Invitrogen, USA) was used to stain the cell nuclei. Actin tails were visualized by confocal microscope (Olympus FLV 1000, Japan). L929 and Caco-2 cells used in the above experiments were cultured in RPMI 1640 medium (Gibco, USA) containing 10% fetal bovine serum (Gibco) at 37°C with 5% CO₂. Three independent experiments were performed on each strain (in triplicate wells per strain) for the adhesion and invasion assay.

Statistical analysis

The confidence intervals (CIs) for prevalence of *Listeria* spp. in chilled pork were calculated as previously reported (Ross, 2003). The adhesion and invasion indexes were presented as relative to the reference strain EGDe set as 100%, and data were analyzed using the two-tailed Student *t*-test. Differences were considered significant at a significance level p < 0.05. The statistical software SPSS (version 18.0) (International Business Machines Corporation, USA) was used.

Results

Of the 331 chilled pork samples examined, 196 were identified as *Listeria* spp. positive with a recovery rate of 59.2% (i.e., 196/331, 95% CI: 53.7%–64.6%) (Fig. 1A). Among the six *Listeria* species targeted for detection, only *L. monocytogenes*, *L. innocua*, and *L. welshimeri* were identified. *L. innocua* was the most prevalent species (180 samples positive) with 95% CI between 48.8% and 59.8%, followed by 38 positive samples for *L. monocytogenes* (95% CI: 8.3–15.4%) and 14 positive samples for *L. welshimeri* (95% CI: 2.3–7.0%). There were samples that contained more than one species of *Listeria*: 22 samples carried *L. monocytogenes* and



FIG. 1. Prevalence of *Listeria* species in chilled pork (**A**) and serotype distribution of *Listeria monocytogenes* isolates (**B**). Lm, *Listeria monocytogenes*; Ln, *L. innocua*; Lw, *L. welshimeri*.

of L		Isolates	
Serovar	Strain	Adhesion (% of EGDe)	Invasion (% of EGDe)
1/2a	EGDe	100.0 ± 6.1	100.0 ± 7.1
1/2a	Lm345	147.5 ± 29.1	851.4 ± 590.3
	Lm354	$163.9 \pm 30.2*$	481.8±136.3*
	Lm364	$328.0 \pm 55.5 *$	987.1±157.9*
	Lm374	$482.1 \pm 10.2*$	$402.8 \pm 35.6 *$
	Lm376	138.6 ± 32.9	115.9 ± 30.3
	Lm396	242.2 ± 101.2	631.3 ± 378.4
	Lm402	$8.3 \pm 0.9 *$	$5.7 \pm 2.0*$
	Lm405	$10.8 \pm 1.9*$	$3.5 \pm 0.5*$
	Lm413	$299.9 \pm 82.0 *$	377.8±113.7*
	Lm427	158.9 ± 62.7	193.6±26.4*
	Lm428	$172.2 \pm 38.7 *$	$136.4 \pm 15.1*$
1/2c	Lm342	$9.3 \pm 1.7*$	$3.8 \pm 3.8*$
	Lm343	$8.3 \pm 5.6*$	$2.1 \pm 1.9*$
	Lm344	$5.8 \pm 2.9*$	$2.2 \pm 1.8*$
	Lm349	$5.3 \pm 2.3*$	$3.8 \pm 2.3*$
	Lm352	$6.2 \pm 3.7*$	$2.5 \pm 0.9*$
	Lm355	$8.0 \pm 4.9*$	$2.7 \pm 0.8*$
	Lm358	$9.4 \pm 0.4*$	$22.7 \pm 3.3*$
	Lm362	$10.3 \pm 0.4*$	$17.2 \pm 1.8*$
	Lm363	$6.5 \pm 0.5*$	$10.0 \pm 1.4*$
	Lm368	$9.8 \pm 0.1*$	$10.9 \pm 3.1*$
	Lm372	$11.4 \pm 0.2*$	$23.0 \pm 2.4*$
	Lm373	$15.1 \pm 0.9*$	$6.9 \pm 1.9^{*}$
	Lm378	$10.7 \pm 1.3^{*}$	$3.0 \pm 0.9*$
	Lm388	$9.8 \pm 2.7*$	$3.3 \pm 1.0^{*}$
	Lm393	$10.8 \pm 3.6^{*}$	$3.8 \pm 2.3*$
	Lm394	$12.8 \pm 2.7*$	$2.1 \pm 0.9^{*}$
	Lm398	$10.8 \pm 2.4*$	$2.7 \pm 1.2^{*}$
	Lm400	$8.4 \pm 5.1^*$	$2.1 \pm 1.7^{*}$
	Lm406	$11.2 \pm 1.5^{*}$	$2.5 \pm 0.6^{*}$
	Lm407	$7.0 \pm 1.8^{*}$	$2.5 \pm 0.9^{*}$
	Lm414	$8.5 \pm 0.6*$	$5.0 \pm 1.1^{*}$
	Lm421	8.2±2.9*	$3.4 \pm 0.6^{*}$
	Lm424	$10.1 \pm 2.9^*$	$3.1 \pm 1.9*$
1/2b	Lm346	$257.6 \pm 66.8 *$	$1307.2 \pm 172.8 *$
	Lm415	$250.9 \pm 42.8 *$	574.7±121.5*
	Lm418	$167.2 \pm 11.4*$	145.0 ± 50.2
4b	Lm410	4574.7±944.4*	3555.6±427.3*

TABLE 1. ADHESION AND INVASION ABILITY

Comparing with strain EGDe, p < 0.05 is marked as *.

L. innocua, 3 samples harbored *L. monocytogenes* and *L. welshimeri*, and 11 samples possessed *L. innocua* and *L. welshimeri*. Two samples were contaminated with all three species (Fig. 1A).

By PCR serotyping of the 38 *L. monocytogenes* strains, we found that serotypes 1/2c and 1/2a accounted for 23 and 11, respectively (Fig. 1B). There were three strains of serotypes 1/2b and one strain of 4b. Phylogenetic analysis showed that the majority of the strains (89.4%, 34/38) belonged to lineage II with the rest (10.6%, 4/38) grouping into lineage I.

All virulence-associated genes, except *gadD3*, were present in all 38 *L. monocytogenes* strains. The gene *gadD3* encoding one of the glutamate decarboxylases was not present in three serotype 1/2c strains (Lm373, Lm394, and Lm406) (data not shown). The *actA* gene in Lm418 had a 105-bp deletion that encodes 35 amino acids in the proline-rich repeat region (data not shown).

To assess the pathogenicity of *L. monocytogenes* isolates from chilled pork, we analyzed their ability to adhere to and invade into epithelial Caco-2 cells and to spread from cell to cell. All serotype 1/2c strains showed much lower adhesion and invasion indexes than those of the reference strain EGDe (p < 0.05) (Table 1 and Supplementary Table S3). The serotype 1/2a strains seemed to be more infective than EGDe, as judged from median adhesion of about 1.6-fold and median invasion of about 3.8-fold higher than EGDe, although there were significant variations among strains. The only serotype 4b strain, Lm410, displayed the highest ability of adhesion and invasion, significantly higher than that of EGDe. Plaque assay showed that visible plaques were apparent with all tested isolates except one (Lm418) (Fig. 2A). Confocal imaging confirmed the defect of Lm418 in forming the actin tails in Caco-2 cells (Fig. 2B).

Discussion and Conclusions

L. monocytogenes is one of the most important foodborne pathogens because of the severity of its infections in humans. Its prevalence data in food could become part of the risk assessment and control strategy for public health policy-makers and the food-processing industry. Food transported and stored at refrigeration temperature can largely reduce the risk of many foodborne diseases (Shalini and Singh, 2014).



FIG. 2. Cell-to-cell spread of representative *Listeria monocytogenes* isolates showing the defect phenotype of the isolate Lm418. **A:** Plaque formation in fibroblast L929; **B:** Actin-tail formation in Caco-2 cells; *Listeria* were stained as green (shown in white), F-actin were stained as red (shown in light gray), and cell nuclei were stained as blue (shown in dark gray). The serotypes of strains Lm346, Lm364, Lm378, Lm410, Lm418, and EGDe were 1/2b, 1/2a, 1/2c, 4b, 1/2b, and 1/2a, respectively.

However, the risk of listeriosis remains because *L. mono-cytogenes* can survive and grow in refrigeration temperatures (Liu *et al.*, 2002).

Our results showed that the overall prevalence of *L. monocytogenes* in chilled pork was 11.5%, much higher than that found in raw meat from Yangzhou, China (4.83%) (Zhou and Jiao, 2006) and Sweden (1.2%) (Lambertz *et al.*, 2012), but lower than that found in meat products in Japan (25%) (Inoue *et al.*, 2000) and Brazil (48.7%) (Ristori *et al.*, 2014). The most frequently isolated species was *L. innocua* (54.4%), a finding similar to previous reports (Chen *et al.*, 2009c; Derra *et al.*, 2013). The majority of the *L. monocytogenes*– positive samples were also concomitantly contaminated with *L. innocua*. Therefore, *L. innocua* contamination could be a marker of poor hygiene during food processing and handling (Takahashi *et al.*, 2014).

Previous studies showed that different lineages of L. monocytogenes exhibited different pathogenic potential (Doumith et al., 2004b; Zhou et al., 2005). We observed that lineage II isolates exhibited much lower adhesion and invasion ability than those of lineage I strains, which is in agreement with previous reports (Jacquet et al., 2004; Zhou et al., 2005). Lineage II strains of low pathogenic potential were predominant in our study and elsewhere (Zhou and Jiao, 2006; De Cesare et al., 2007; Chen et al., 2009c; Lomonaco et al., 2009; Hadjilouka et al., 2014). It is tempting to speculate that humans might be more often exposed to less virulent strains, because the majority of human listeriosis cases are often associated with lineage I strains (mostly serotypes 4b and 1/2b) (Goulet et al., 2006; Leite et al., 2006; Orsi et al., 2011). This might partially explain the discrepancy between the prevalence of L. monocytogenes in food products being high while the incidence of listeriosis is relatively low, especially in China. However, caution should be exercised with this argument since there were reports that lineage I strains accounted for over half of their isolates from cheese or blue crab and related environments (Leite et al., 2006; Pagadala et al., 2012).

The reason why the strain Lm418 failed to form visible plaque and actin tails requires further examination since this 35-amino-acids deletion could be found in many other *L. monocytogenes* strains and did not seem to affect cell-to-cell spread (Skoble *et al.*, 2001).

In summary, this study presented some information on prevalence and major serotypes of *L. monocytogenes* isolates from chilled pork in the coastal Chinese province of Zhejiang as well as on the virulence potentials of these strains relevant to their serotypes. Such data are useful for future risk reassessment of chilled pork products as part of the food chain.

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Disclosure Statement

No competing financial interests exist.

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