Temperature and Oxygen Abusesstostrea virginica and its Effect on Vilbacteria

Lawrence Lam, Advisor Donna L. Rhoads University of New Haven Summer Undergraduate Research Fellowship (SURF)

Introduction

Vibrioparahaemolyticus (V.p.) and Vilbriocus (V.v.) are bacterium under the same family aschrotherinaeUnder the genus OVibri, oi odicating crescent like cell structure, parahaemolyticus and vulnificus are gram-negative, facultative aerobic, % ald philes entering the body through open wounds or consumption, usually associated with raw bivalves, a Vibfection may occur, resulting in seafood-borne gastroenteritis. According to the Center for Disease Control and Prevention, there is an estimated 4500 cases and a second there is an estimated 4500 cases and a second there is an estimated 4500 cases and a second the s year in the United States

According to research done by the CDC, from 2008 to 2012, there was a noted 43% increase in Notition was a noted 43% increase in Notition was a noted 43% increase in Notition at its accuracy in the contract of the contract water's Largely attributed to rising water temperatures, there is a significant increase of Vilopiculations in northern waters. Furthermore, a transportation period of up to 10 hours prior to treatment in the process of harvesting Crassostrea virginatern oysters) is concerning.

The purpose of this research project was to examine the behavioral patterns of V.p. and V.v. under different experimental environments. By doing so, standards may be arrived at in which it is most optimal to store harvested oysters to control levels oba/citerioa.

Eastern oysters were collected throughout the research period. Upon collection, the samples were divided up into equal experimental groups and placed under different temperatures and levels of oxygen availability. In intervals of 1, 2, 4, and 7 days, samples stored under each experimental condition were shucked, homogenized, and plated on CHROMaganibrio plates, a specialized media that is selativitie for bacteria and differential among the species through chromogenic indicators targeting specified enzymatic pathways. All experimental procedures were performed while practicing aseptic technique. Upon an incubation period of 24 hours at 37;C, the bacterial growth on each plate was counted in colony-forming units (CFU) and recorded. For the experimental group of oysters stored at 37;C, CFU counts were done through the use of a quadrant count as approximation, due to extremely high confluence.

Polymerase chain reaction (PCR) and electrophoresis were performed as confirmatory tests to ensure that the observed bacterial colonies were in fact V.p. and V.v.

Images

Results

Table 1: Additional trials under different temperatures. Due to the use of different aliquots during the sampling process, all calculated results were standardized to colony-forming units (CFU) per 100 grams of homogenized oyster tissue.

Acknowledgements

- ¥! Special thanks to Rebectatz and the Sound School Regional Vocational Aquaculture Center for providing school space used du research.
- ¥! Special thanks to Gabriel Neil Geist for providing lab space and guidance in the handling and treatroeassostrea virginica
- ¥! Special thanks to the Carrubbanily for their funding and support

Conclusion Discussion

The purpose of this research project was to attempt to determine the

temperatures and levels of oxygen availability at which would prove most stressful for Vibpiarahaemolyticus and vulnificus. By doing so, it would be possible to arrive at an optimal procedure to limit the replication of 1. "Bivalve Depuration: Fundamental and Practica Blogate ets." Vibridaacteria in eastern oysters during postharvest transportation and Depuration: Fundamental and Practical. As pects d. Web. 05 treatment. Although this goal was not arrived at, through the observatiblar. 2014. http://www.fao.org/docrep/011//i0201e/i0201e00. http://www.fao.org/docrep/011//i0201e/i0201e00 and analysis of the collected data, a preliminary pattern for the behaviar "Chromogenic Technology dmogenic Agar Technology, of Vibribacteria under environmental stress was discovered. Being facultative aerobes, V.v. showed little to no alterations in patternsagar_Technology.html? of growth under anaerobic conditions the other hand, showed significantly lowered rates of growth after four days of incubation at 25 C"Food Safety News." Food Safety News. N.p., n.d. Web. 06 Ma At -20¡C, as expected, neither species produced representable counts 2014. http://www.foodsafetynews.com/2013/04/campylobacter-al-

V.v. was completely undetected, Wightiperovided insignificant counts, varying between one and two CFU. Under standard refrigeration temperatures of 0;C and 3;C, neither specifies confew optimally. After an experimental period of 24 hours under these topoditions, was noted to be nonviable. However, interestings, still able to grow under these conditions, although providing drastically lower counts, pubmed/18680950>. On the other hand, at the highest experimental temperature of 37_iC, it Vibrio." East Coast Shellfish Grower's Association. N.p., h.d. V was observed that V.v. was not present after extended periods of

incubation. In comparison, V.p. replicated at an exponential rate. Noting prioPortal.htm>. that the incubation temperature of 37;C was intended to simulate the 6. "Vibrio Parahaemolyticus." Centers for Disease Control and conditions inside the human body, this result was unexpected, but hotprevention. Centers for Disease Control and Prevention, 21 Oct. inconsistent as the same observation was noted for both trials at 25¡C₂₀₁₃. Web. 10 Mar. 2014. http://www.cdc.gov/vibrio/vibriop.html and 37;C. The reasoning behind this is unknown. However, one

possibility could be that V.v. is incapable of competing with V.p. for resources as at higher experimental temperatores of the control of plates were highly confluent, resulting in increased competition for space and nutrients.

n.d. Web. 06 Mar. 2014. http://www.chromagar.com/p-Chromoge

References

- PHPSESSID=f312d95cdb1b7a6d96a498a6c554f83a#.Uxhr1F5w-
- vibrio-rates-rose-in-2012-cdc-progress-report/#.UxflS15w-tc>.
- 4. K, Melody, Senevirathne R, Supanes, and Jaykus.
- "Effectiveness of Icing as a Postharvest Treatment for Control of Vibrio Vulnificus and Vibrio Parahaemolyticus in the Eastern Oyster National Center for Biotechnology Information. U.S. National Libra of Medicine, n.d. Web. 05 Mar. 2014. http://www.ncbi.nlm.nih.gov
- 11 Mar. 2014. http://www.ecsga.org/Pages/Issues/Human_Healt/
- 7. "Vibrio Vulnificus." Centers for Disease Control and Prevention. Centers for Disease Control and Prevention, 21 Oct. 2013. Web.
- Mar. 2014. http://www.cdc.gov/vibrio/vibriov.html.