
Mechanisms of Heat Resistance in *Escherichia coli*

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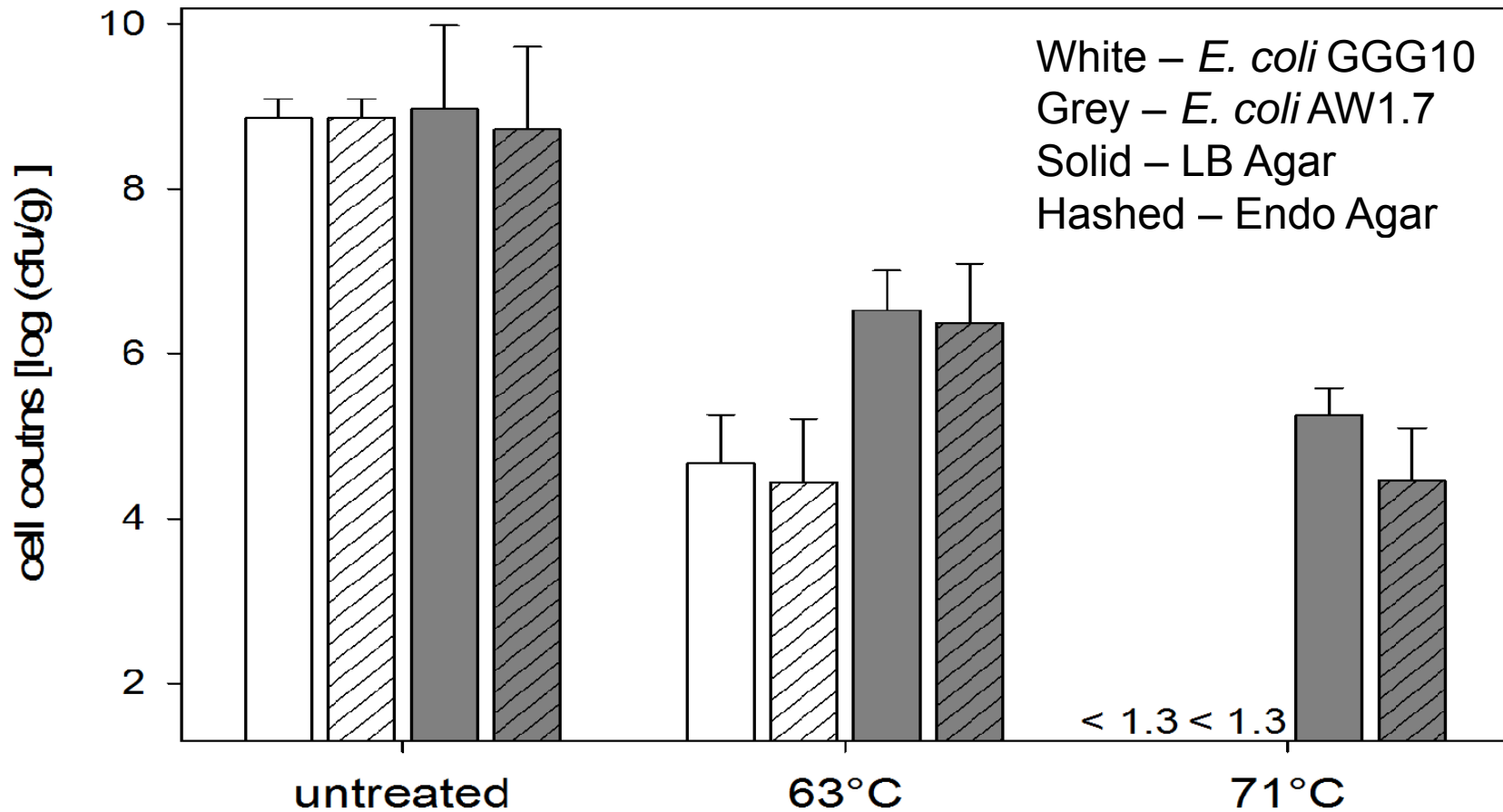
Intervention Methods for Meat Processing

- Common intervention methods
 - Steam and hot water washes
 - 2-5% lactic acid wash
- Such methods reduce *E. coli* and related organisms on animal carcasses during processing, including:
 - *E. coli* O157:H7
 - *Salmonella* spp.

Can *E. coli* Be Heat Resistant?

Strain	D ₆₀ -value (min)
<i>E. coli</i> K-12	0.11-0.32
<i>E. coli</i> LMM1020	2.3
<i>E. coli</i> ATCC 25922	4.2
<i>E. coli</i> 380-94	6.7
<i>E. coli</i> DM18.3	15
<i>E. coli</i> AW1.7	71

Survival of *E. coli* AW1.7 during Cooking of Ground Beef

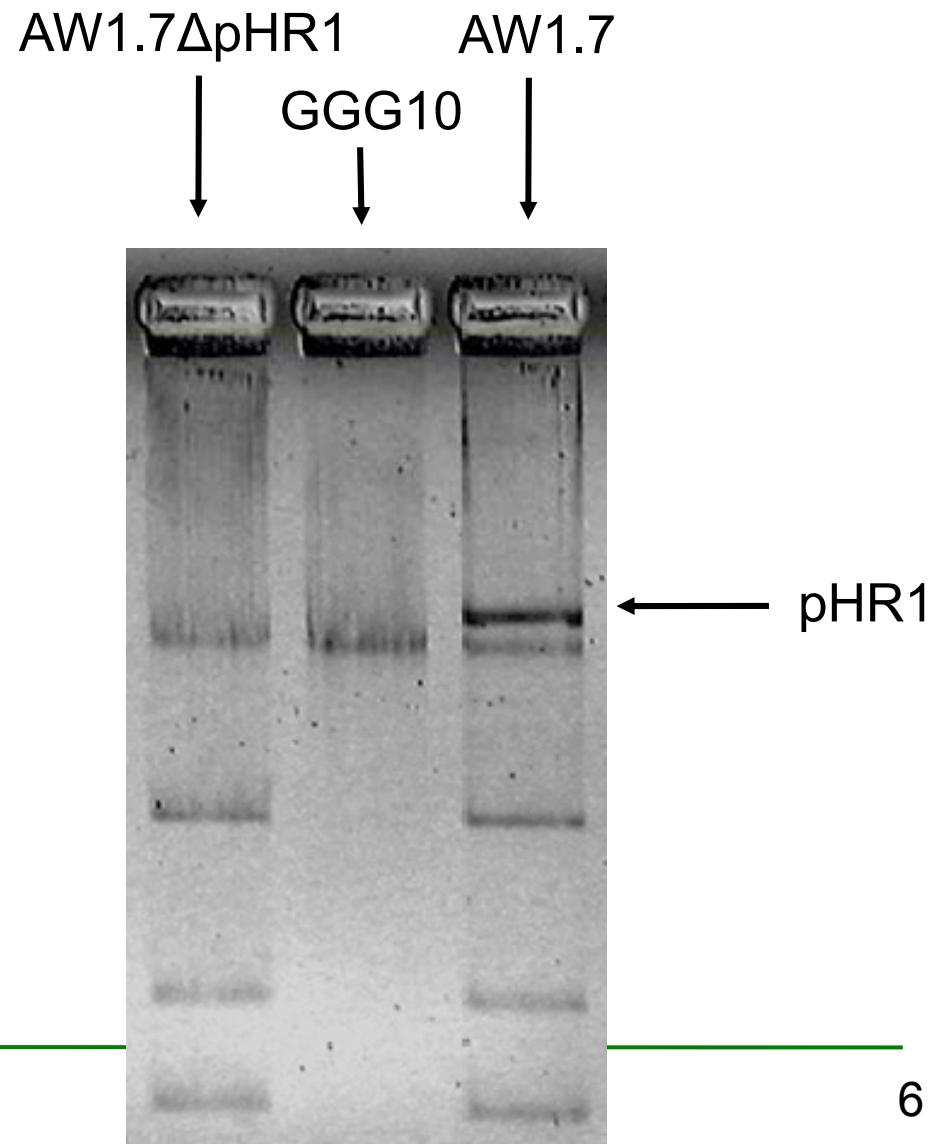


Research Objective

- Determine the mechanisms of heat resistance in *E. coli* AW1.7
 - Molecular characterization
 - Impact of salt (osmotic pressure) on heat resistance
 - Impact of heat on ribosomes

Genetic Elements of *E. coli* AW1.7

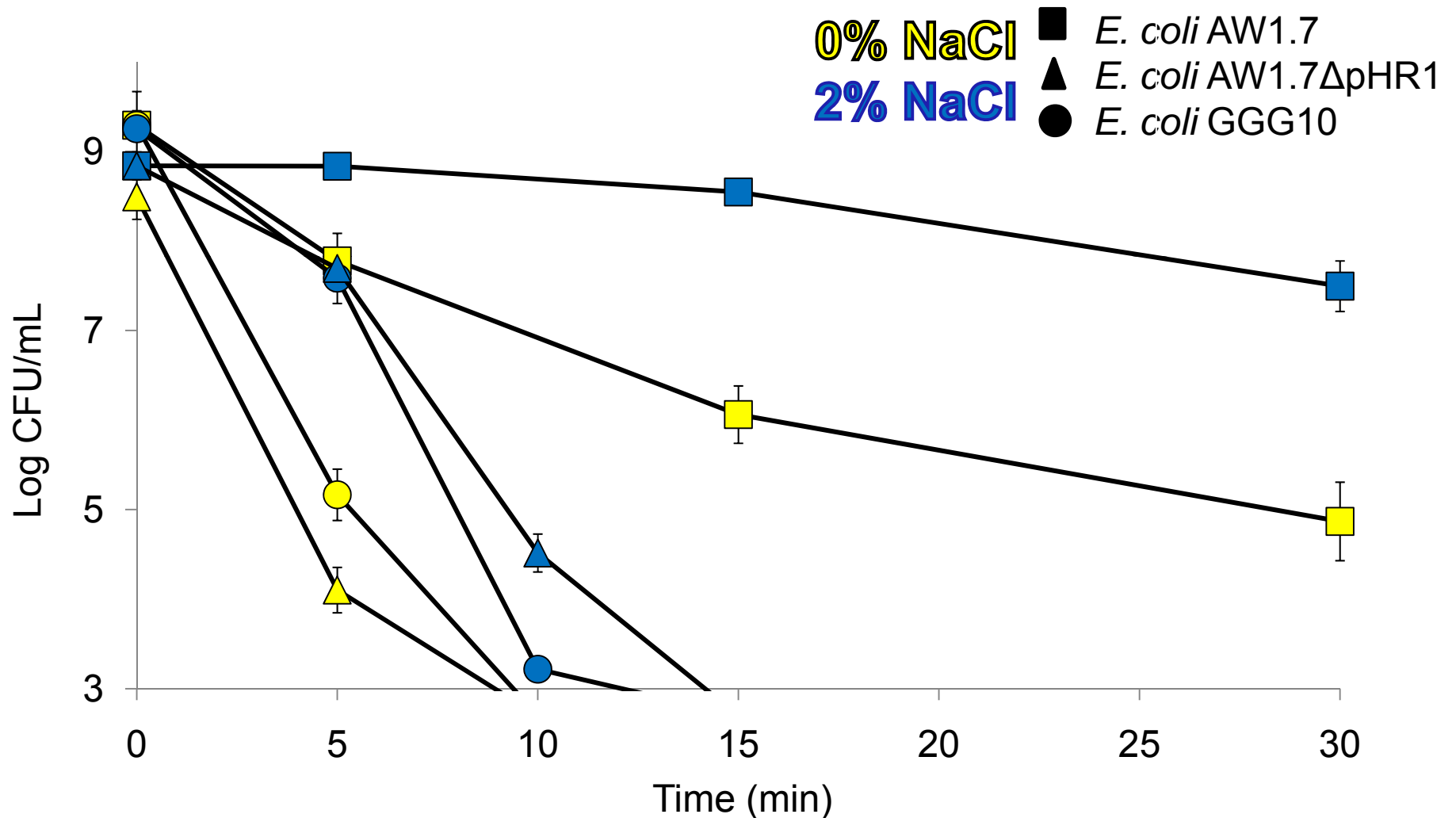
- Four plasmids present in *E. coli* AW1.7
- Application of harsh growth conditions results in plasmid curing
- Generation of heat sensitive mutant strain *E. coli* AW1.7 Δ pHR1



Impact of Salt on Heat Resistance

- Presence of NaCl applies osmotic stress to the microbial cell
- Osmotic stress is overcome by accumulation of compatible solutes
- Cross protection of compatible solutes towards high temperatures has been observed

Cell Counts of *E. coli* Strains following Exposure to 60°C at Varying NaCl Concentrations



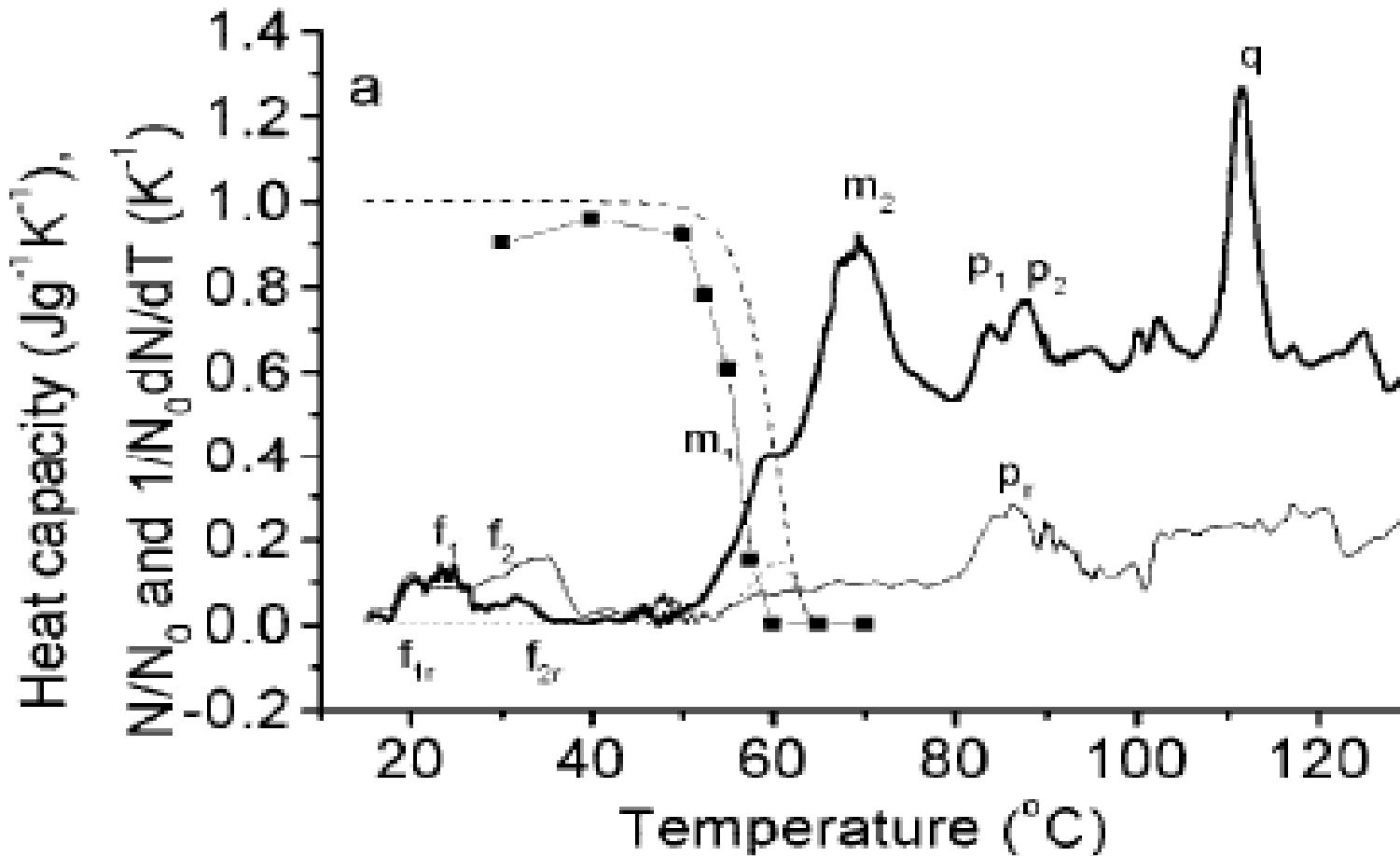
Impact of Heat on Ribosomes

- Ribosomes – cellular component that degrades with heat
- Degradation of ribosome subunits can be measured with Differential Scanning Calorimetry

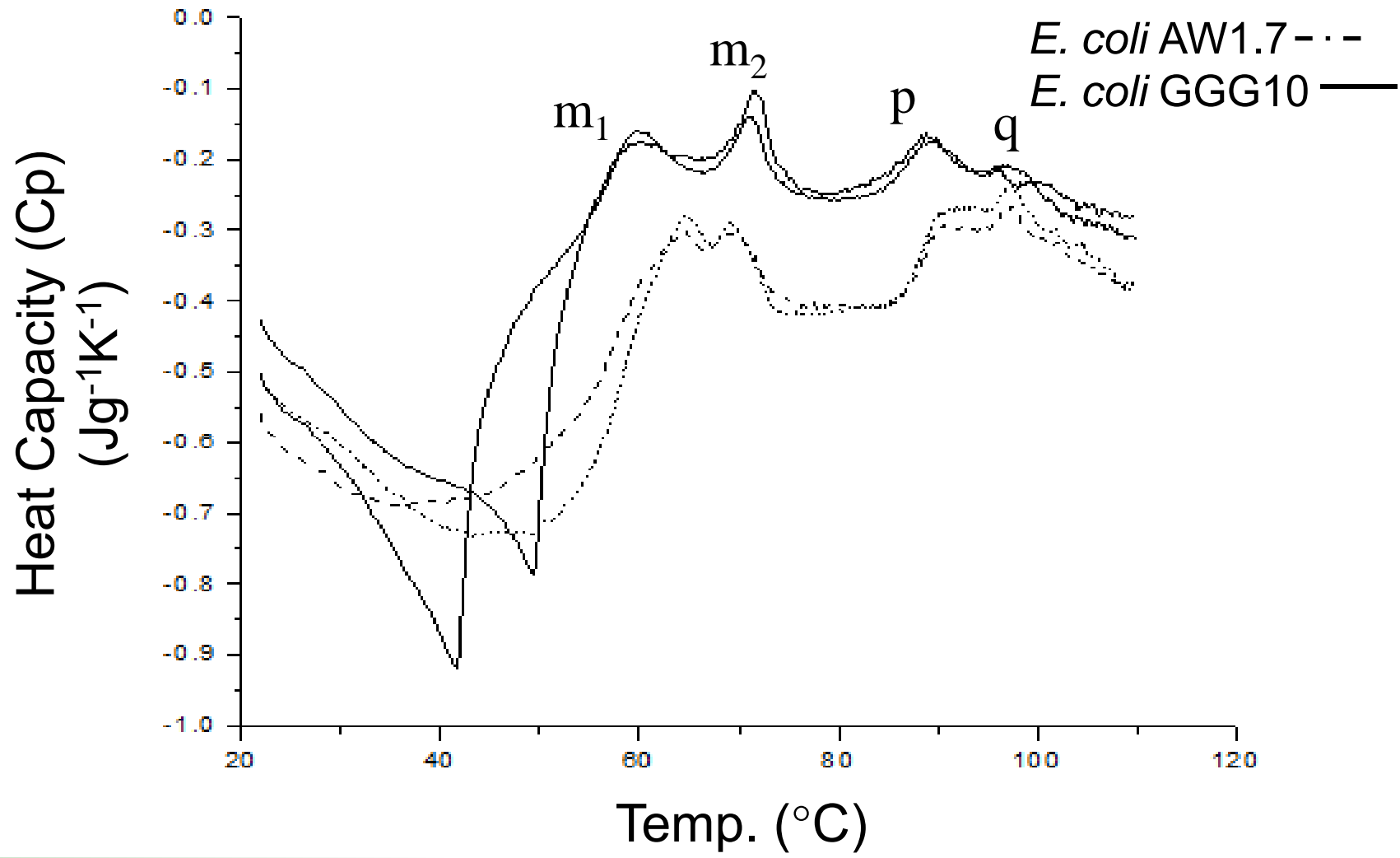
Monitoring Bacteria during Heating

- Differential Scanning Calorimetry (DSC)
 - Calorimetric tool utilized to capture relative heat capacity of a sample
 - Measurement of latent heat generated through bacterial inactivation during heating

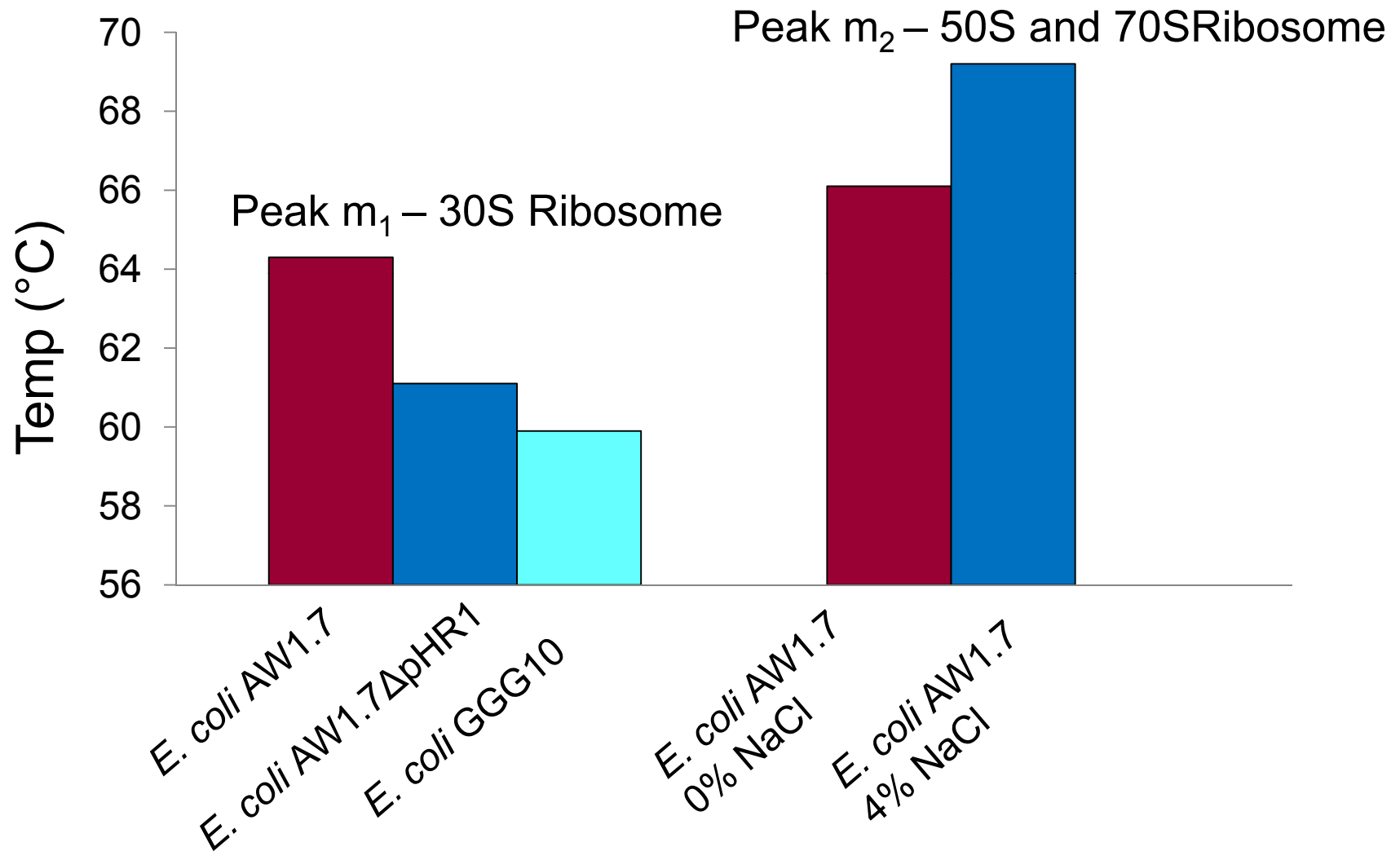
Interpretation of an Example DSC Thermogram



DSC Thermograms



Temperature of Ribosome Denaturation for Varying Strains and Varying Salt



Conclusions

- Osmotic stress (2% NaCl) enhances heat resistance in all three *E. coli* strains
- Heat resistance in *E. coli* AW1.7 is in part attributable to the plasmid pHR1
- Heat resistance in *E. coli* AW1.7 is reflected by increased thermal stability of ribosomes

Recognition

- Alberta Livestock and Meat Agency (ALMA)
- CMC/CMSA Education Committee
- Elena Dlusskaya