

Pathogenic organisms – no thanks: Use of next generation sequencing techniques in risk assessment and HACCP

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Opportunities with NGS

- Next generation sequencing methods (NGS) can be used to sequence large amounts of DNA or RNA sequences from entire <u>organisms</u> and <u>microbial communities</u>
- Many techniques including
 - Illumina (Solexa) sequencing
 - Roche 454 sequencing
 - Ion torrent: Proton/PGM seq.
 - SOLiD sequencing
 - PacBio
 - and so on

https://www.ebi.ac.uk/training/online/course/ebi-next-generation-sequencing-practical-course/what-next-generation-dna-sequencing/illumina-

Computers are then used to detect the base at each site in each image and these are used to construct a sequence.





Microbiology and NGS

- NGS can help us to determine: – Who is there?
 - What are they doing?
 - Where do they come from?
 - What does it matter?

- Amplicon sequencing
- Whole genome sequencing
- Metagenomic sequencing
- Transcriptomics (RNAseq)

 Single organism
 Entire community





https://www.cdc.gov/pulsenet/pathogens/protocol-images.html#wgs

Outbreak investigation: *Listeria monocytogenes* (SSI/FVST)



Match to human cases: WGS typing of isolates reason for finding link

Jensen AK, Nielsen EM, Björkman JT, Jensen T, Müller L, Persson S, Bjerager G, Perge A, Krause TG, Kiil K, Sørensen G, Andersen JK, Mølbak K, Ethelberg S Whole-genome sequencing used to investigate a nationwide outbreak of listeriosis caused by ready-to-eat delicatessen meat, Denmark, 2014. Clin Infect Dis.2016; 63(1), 64-70



ST-224 outbreak summer 2014



Isolates from 38 patients

Isolates from 29 samples of food from producer A and several packaging and slicing companies

All cases and all food isolates (ST-224) linked to the outbreak had a max of 2 SNPs difference

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WGS of 166 L. monocytogenes

- Strains also characterized for growth at 4°C, 6% NaCl, pH 5 and desiccation tolerance
- Tolerance was associated with full *inIA* gene and presence of plasmid
- New markers for higher fitness and potential for survival?

ORIGINAL RESEARCH ARTICLE Front. Microbiol. | doi: 10.3389/fmicb.2017.00369

Genotypes Associated with Listeria monocytogenes Isolates Displaying Impaired or Enhanced Tolerances to Cold, Salt, Acid, or Desiccation stress

🕎 Patricia Hingston¹, 🕎 Jessica Chen¹, 🛐 Bhavjinder K. Dhillon², Chad Laing¹, 💄 Claire Bertelli², 👤 Victor Gannon³, Taural Tasara⁴, 👤 Kevin Allen³, 👤 Fiona S. Brinkman², 👤 Lisbeth Truelstrup Hansen⁵ and 👤 Slyun Wang¹¹





Metagenomic



- Community composition
 Pathogens (all, viruses, parasites and bacteria)
- Metabolism
- Virulence
- Antibiotic resistance genes
- Genes and/or expression



Hingston et al. 2017 In prep.

Transcriptome

 Genes expressed in L. monocytogenes growing at 4°C in different growth phases – markers of activity?



Cell wall Transport/binding proteins Membrane bioenergetics Mobility and chemotaxis Cell division Signal transduction Cell surface proteins Carbohydrate metabolism Amino acid metabolism Nucleic acid metabolism Lipid metabolism Coenzyme metabolism DNA synthesis and modificatior RNA synthesis and modification Protein synthesis Adaption to atypical conditions Detoxification Phage-related functions Miscellaneous Unknown function

Hingston et al. 2017 In prep.



Metagenomic – characterize cheese ripening



Figure 4. Higher temperature boosts NSLAB amino acid metabolism. Taxonomic assignment of the genes belonging to KEGG amino acid metabolism in the samples of cheese core from the second experiment, at 30 days of ripening. Only species belonging to Firmicutes are reported. A, ripening at standard conditions; B, higher temperature.

De Filippis et al. 2016. Sci. Rep.



Limitations and opportunities

- Culture/culture independent
- Cost
- Technical expertise
- Limit of detection
- Mapping of sequences
- Nucleic acid extraction from food samples, e.g., milk powder
- Privacy of data?
- Comparability of data?
- Software options



Metagenomics (De Filippis et al. 2017. Microb. Biotech.)



Summary and Perspectives

- NGS can currently be used to conduct microbial source tracking and observe shifts in populations and metabolism
- Routine usage to assess microbial risks and verification of our HACCP plans?
 - Integrating NGS in food safety and quality a challenge
 - Topics at international conferences 2017
- Need for user friendly software and big data management
 - Also, don't use a steamroller to crack a nut

Center for Genomic Epidemiology











