

# HELSINGIN YLIOPISTO HELSINGFORS UNIVERSITET UNIVERSITY OF HELSINKI

## ELÄINLÄÄKETIETEELLINEN TIEDEKUNTA VETERINÄRMEDICINSKA FAKULTETEN FACULTY OF VETERINARY MEDICINE

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# IMPORTED FOODS AS A TRANSMISSION ROUTE OF ESBL/AMPC-PRODUCING ENTEROBACTERIACEAE

## **BACKGROUND**

## THE SPREAD OF ANTIMICROBIAL RESISTANCE (AMR) IS OF GROWING CONCERN GLOBALLY

Extended-spectrum beta-lactamases (ESBL) and plasmidic AmpC (pAmpC) producing Enterobacteriaceae are a major concern for public health worldwide. ESBL/pAmpC-producing Enterobacteriaceae have been isolated from different food products and especially broiler meat has been recognized as having a high prevalence of ESBL/pAmpC-producing bacteria. As sanitation and antibiotic usage can vary greatly in different countries, imported foods may pose an increased risk of AMR.



## **MATERIALS & METHODS**

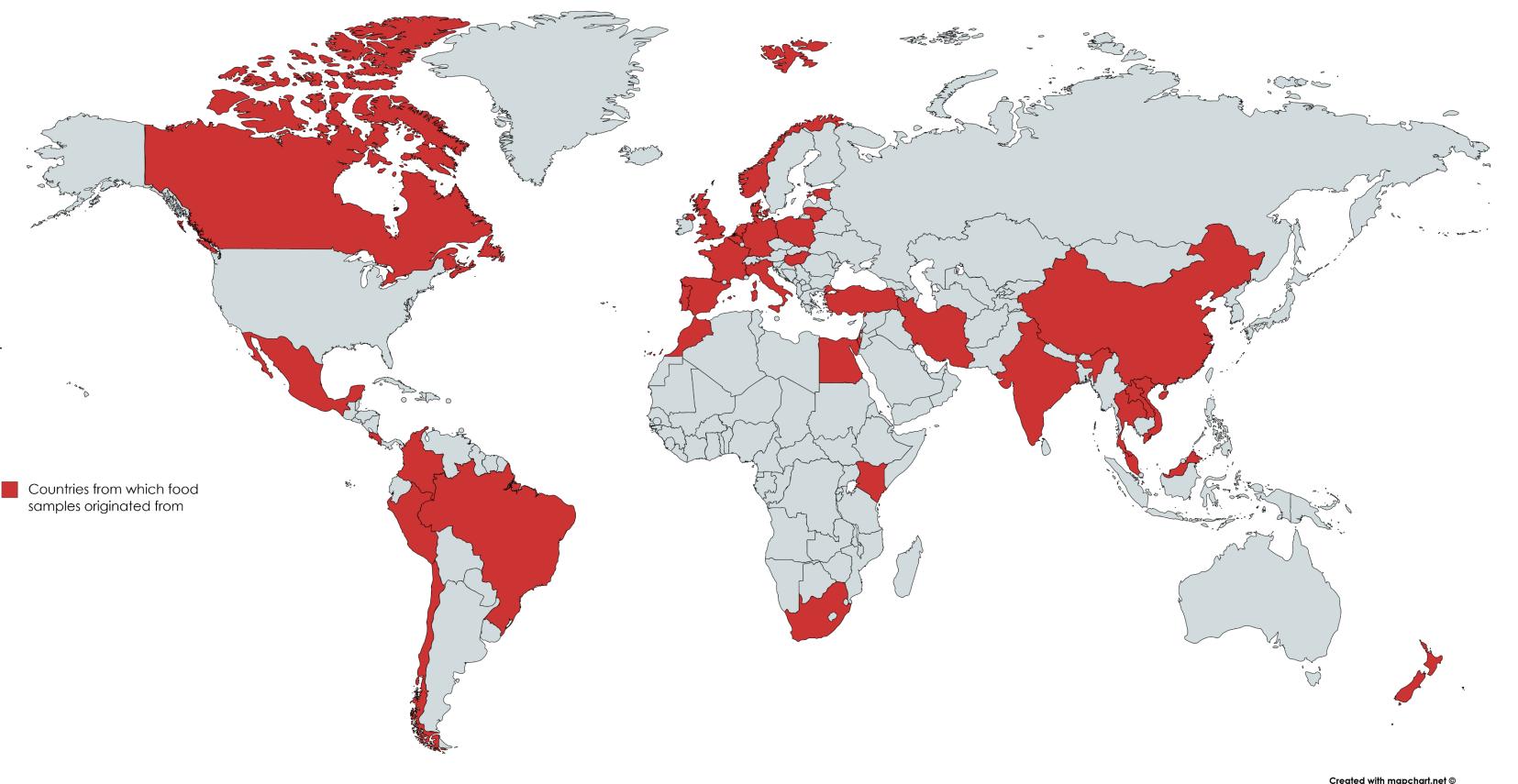
Vegetables (n=60), fruits and berries (n=50), meat (n=60, including n=10 raw broiler meat samples) and seafood products (n=30) were sampled. Additionally, four subsamples of each raw broiler meat sample were taken, for a total of n=40 subsamples. Samples included raw, ready-to-eat, frozen and cooked products from 35 different countries and were obtained from nine different retail stores in the Helsinki region. Country of origin was unknown in 16 % (32/200) samples, and one sample originated from the Indian Ocean and nine from the Pacific Ocean. Samples were enriched and streaked onto selective agar plates supplemented with third generation cephalosporin. From one to three colonies from each plate with suspected Enterobacteriaceae growth were subjected to further investigation. Species identification was performed with MALDI-TOF, susceptibility testing to determine ESBL/AmpC phenotype with disc diffusion according to EUCAST recommendations and whole genome sequencing (WGS) with Illumina NovaSeq 6000 with paired-end-reads and 2x100 bp read length.

WGS analysis was performed with servers by Center for Genomic Epidemiology, DTU, Denmark. WGS was performed for each sample phenotypically positive for ESBL/AmpC-producing *Escherichia coli* and/or *Klebsiella pneumoniae*, excluding subsamples. If a sample yielded phenotypically different isolates, each different isolate was subjected to WGS.

#### **RESULTS**

Phenotypic results revealed ESBL/AmpC-producing E. coli and K. pneumoniae in 3 % (2/60) and 2 % (1/60) in vegetable samples, respectively, originating from chili (K. pneumoniae) and coriander (E. coli). ESBL/AmpC-producing E. coli was found in 17 % (10/60) of meat samples, all originating from raw broiler meat. In addition, ESBL/AmpC-producing K. pneumoniae was recovered from 10 % (6/60) of meat samples, originating from the same raw broiler meat (5/6) and also frozen turkey ligament (1/6). Subsampling of raw broiler meat revealed ESBL/AmpC-producing E. coli and K. pneumoniae in 88 % (35/40) of subsamples.

Altogether 21 isolates were subjected to WGS, consisting of 17 *E. coli* and four *K. pneumoniae* isolates, originating from one chili pepper, two coriander, one turkey and 10 broiler meat samples. Genotypic results are presented in Table 1.



## CONCLUSIONS

Broiler meat serves as a reservoir for ESBL/AmpC-producing bacteria. The finding of resistant bacteria in the vegetable samples, however, strengthens the importance of monitoring samples from a wide spectrum of food products, as vegetables are commonly eaten without heating.

The finding of resistance genes commonly linked to human sources ( $bla_{\text{CTX-M-15}}$ ,  $bla_{\text{SHV-12}}$ ,  $bla_{\text{OXA-1}}$ ) highlights the potential transmission route of AMR via food products and emphasizes the importance of hygiene measures. AmpC-type resistance gene  $bla_{\text{CMY-2}}$  and ESBL-type  $bla_{\text{CTX-M-1}}$ ,  $bla_{\text{CTX-M-65}}$  are associated with food-producing animals, especially poultry, and were recovered from the broiler meat samples in our study. Multidrug resistance among the sequenced isolates was common. Plasmids linked to the spread of AMR, particularly InCI1, were detected in the isolates. Isolates consisted of a variety of ST types, some of which have been described from human isolates (i.e. ST37, ST307, ST38).

WGS is a powerful tool in assessing the genetic relatedness of globally spreading bacteria and should be implemented widely to assess the risks of AMR in food.

## **ACKNOWLEDGEMENTS**

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Table 1. Genomic analyses of food isolates (n=21).						Resistance genes										
	1. Genomic Product	•			(n=21). Plasmids	Dh on otym of	Aminoglypppide	Dota lactors	. Eluana quin ala	n a Fagfamya	Macrolide, Lincosamide,	D. Dhonico	l Difompioin	Culphanamida	Tatna avalina	Tuin oth on u
A35-1	Chili pepper	Origin Malesia	Species <sup>a</sup> K. pneumoniae			ESBL	Ib, aph(6)-Id	$bla_{ ext{CTXM-15}}, \ bla_{ ext{OXA-1}}, \ bla_{ ext{SHV-100}}, \ bla_{ ext{TEM-1B}}$		fosA	in Streptogramin	catB3	r Knampien	sul2	tet(A)	dfrA14
A35.2-2	Chili pepper	Malesia	K. pneumoniae	ST101	IncFIB(K), IncFII	AmpC		$bla_{ m DHA-1}, \ bla_{ m SHV-100}$	oqxA, oqxB, qnrS1	fosA				sul1	tet(A)	dfrA1
A40.2-1	Coriander	Malesia	E. coli	ST155	IncFIB(AP001918), IncFIC(FII)	ESBL	aph(3')-Ia, aph(3")-Ib, aph(6)-Id	$bla_{ ext{CTX-M-55}},\ bla_{ ext{TEM-1B}}$			mdf(A)	floR	ARR-2	sul2	tet(A)	dfrA14
A41.2-1	Coriander	Malesia	E. coli	ST479*	IncFIB(AP001918), p0111	ESBL	aac(3)-IV, aadA5, aph(4)-Ia	bla <sub>CTX-M-65</sub>	oqxA, oqxB		mdf(A)	floR		sul1, sul2	tet(A)	dfrA17
C32.1-2	Frozen turkey ligament	Poland	K. pneumoniae	ST307	IncFIB(K), IncFII(K)	ESBL	aac(3)-IIa, aac(6')-Ib-cr, aph(6)- Id, aph(3'')-Ib	$bla_{ ext{CTXM-15}}, \ bla_{ ext{OXA-1}}, \ bla_{ ext{SHV-100}}, \ bla_{ ext{TEM-1B}}$		fosA		catB3		sul2	tet(A)	dfrA14
C51-1	Raw broiler meat	Lithuania	E. coli	ST189	IncI1	ESBL	aadA1, aadA2	$bla_{ ext{SHV-12}}$			mdf(A)	cmlA1		sul3	tet(A)	
C51.2-2	Raw broiler meat	Lithuania	E. fergusonii**	ST8330	ColpVC, IncB/O/K/Z, IncFIB(AP001918), IncFII, IncI2, IncX1	ESBL+AmpC	aac(3)-IV, aadA1, ant(2")-Ia, aph(3')-Ia, aph(3")-Ib, aph(4)-Ia, aph(6)-Id	$bla_{ ext{CMY-2}}, \ bla_{ ext{TEM-1B}}$				catA1, floR		sul1, sul2	tet(B)	
C56.1-1	Raw broiler meat	Lithuania	E. coli	ST4994	. Col156, Col8282, ColpVC, IncI1, IncI2	ESBL		$bla_{ ext{TEM-52C}}$			mdf(A)					
C61-1	Raw broiler meat	Lithuania	E. coli	ST1011	IncFIB(AP001918), IncFII, IncI1	ESBL+AmpC	aadA2, aph(3")-Ib, aph(6)-Id	$bla_{ ext{CMY-2}}, \ bla_{ ext{TEM-1B}}$			mdf(A)			sul2	tet(A)	dfrA12
C66-1	Raw broiler meat	Lithuania	E. coli	ST423	IncFIB(pLF82), IncFII(pSE11), IncI1	ESBL	aadA1	$bla_{\mathrm{CARB-2}},\ bla_{\mathrm{SHV-12}}$			mdf(A)	cmlA1		sul3	tet(A)	dfrA16
C71.1-1	Raw broiler meat	Lithuania	E. coli	ST1485	IncB/O/K/Z, IncFIA, IncFIB(AP001918), IncFIC(FII), IncHI2, IncHI2A, p0111	ESBL	aadA1, aadA3, aph(3")-Ib, aph(6) Id	$-bla_{ m CMY-2}, \ bla_{ m TEM-1B}$			mdf(A)	cmlA1		sul2, sul3	tet(A)	dfrA14
C76.1-1	Raw broiler meat	Lithuania	E. coli	ST201	IncFIB(AP001918), IncFII(pC00), IncI1	ESBL+AmpC	aadA1	$bla_{ ext{CMY-2}}, \ bla_{ ext{TEM-135}}$	qnrS1		mdf(A)	cmlA1		sul3	tet(A)	dfrA15
C76.1-2	Raw broiler meat	Lithuania	E. coli	ST83*	IncFIA, IncFIB(AP001918), IncI1	ESBL	aadA1, aadA2	$bla_{ ext{SHV-12}}$			mdf(A)	cmlA1		sul3	tet(A)	
C81.1-1	Raw broiler meat	Lithuania	E. coli	ST38	Col156, IncFII(29), IncI1	ESBL	aadA5	$bla_{ ext{CTX-M-1}}$			mdf(A)			sul2		dfrA17
C81.3-1	Raw broiler meat	Lithuania	E. coli	ST1638	IncFIB(AP001918), IncFIC(FII), IncFII(pHN7A8), IncI1, IncX1	AmpC	aadA1, aadA2, aph(3")-Ib, aph(6) Id	- $bla_{ ext{CMY-2}}$ , $bla_{ ext{TEM-1B}}$	qnrB19		mdf(A)	cmlA1		sul3	tet(B)	dfrA8
C81.1-2	Raw broiler meat	Lithuania	E. coli	ST641	IncFIB(AP001918), IncFIB(pLF82), IncFII(pSE11), IncX1	ESBL+AmpC	aadA1, aadA2	$bla_{\mathrm{CARB-2}},\ bla_{\mathrm{CMY-2}},\ bla_{\mathrm{TEM-1B}}$	qnrS1		mdf(A)	cmlA1		sul3	tet(A)	dfrA16
C86.1-1	Raw broiler meat	Lithuania	E. coli	ST641	IncFIB(AP001918), IncFIB(pLF82), IncFII(29), IncFII(pSE11), IncX1	ESBL+AmpC	aadA1, aadA3	$bla_{\mathrm{CARB-2}}, \ bla_{\mathrm{CMY-2}}, \ bla_{\mathrm{TEM-1B}}$	qnrS1		mdf(A)	cmlA1		sul3	tet(A)	dfrA16
C86.1-2	Raw broiler meat	Lithuania	E. coli	ST38	Col156, IncFII(29), IncI1	ESBL	aadA1, aadA5, aph(3")-Ib, aph(6) Id	- bla <sub>CTX-M-1</sub>			mdf(A)	floR		sul1, sul2	tet(A)	dfrA17
C86.3-1	Raw broiler meat	Lithuania	K. pneumoniae	ST37	IncFIA(HI1), IncR	ESBL		$bla_{ ext{CTX-M-15}}, \ bla_{ ext{SHV-81}}, \ bla_{ ext{TEM-1B}}$	oqxA, oqxB	fosA				sul2		dfrA14
C91-2	Raw broiler meat	Lithuania	E. coli	ST117	ColpVC, IncB/O/K/Z, IncFIB(AP001918), IncFIC(FII), IncFII(29)	AmpC	aadA1, aph(3")-Ib, aph(6)-Id	$bla_{ ext{CMY-2}}, \ bla_{ ext{TEM-1B}}$			mdf(A)			sul1, sul2	tet(A)	dfrA8
C96-1	Raw broiler meat	Lithuania	E. coli	ST88	IncFII(29), IncI1	AmpC	aadA1, aph(3")-Ib, aph(6)-Id	$bla_{ ext{CMY-2}}, \ bla_{ ext{TEM-1B}}$			mdf(A), mph(B)	3) catA1		sul1, sul2		dfrA1, dfrA8