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Report on:

Assessment of BioDtex unit instrument for detection of food industry biofilms

Work performed by Campden BRI (Chipping Campden) Limited Report number: MB/REP/ZCL/156947/1 ◆ Issue date: 26th September 2022

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1 SUMMARY

A study was conducted on a BioDtex biofilm detection instrument as provided by BioDtex, to assess the ability of the unit to detect biofilms within food industry settings. The unit was compared against two commercially available units.

Stage 1 of the study focused on the detection of single species biofilms. Single species biofilms were generated for microorganisms in 10 categories representing important pathogens in the food, medical and veterinary industries on stainless steel discs. Biofilms were assessed using the BioDtex unit, 2 competitor instruments and the presence and extent of biofilm formation was confirmed by fluorescent microscopy.

The BioDtex unit performed the best at detection of single species biofilms, with all biofilms detected strongly. The presence of biofilms was visually evident as defined areas of turquoise fluorescence when using the BioDtex unit, whereas the other instruments returned a more diffuse blue fluorescence, which was more difficult to distinguish from reflected light/other debris. The BioDtex unit was also able to pick up weaker biofilms as direct turquoise light.

The presence of bacteria or biofilms are visually evident as a turquoise fluorescence on the surfaces using the BioDtex unit. Determination of the presence of biofilm in practice within the Campden BRI microbiology process hall showed it to be highly effective at locating areas of contamination compared against other selected UV torches.

Stage 2 of the study used a strong biofilm forming strain, *Aeromonas hydrophilia* RA6046. This organism was grown under conditions of high shear in a CDC bioreactor system to achieve dense, compact biofilm growth. Samples of the biofilm were taken at 5 stages during formation and analysed using the 3 instruments. The BioDtex unit could detect laboratory biofilms at an early stage of development. By comparison, the competitor UV torches could only detect the stronger biofilms. The BioDtex unit was also able to detect biofilm after hot water immersion at 60°C for 5 minutes, PAA immersion at 200ppm for 20 minutes and sterilising at 121°C for 3 minutes. Total viable counts and direct live/dead fluorescent microscopy confirmed the presence of live bacteria after each of these treatments.

It can be concluded that the BioDtex unit is able to detect biofilms from species typical of pathogens and other target microorganisms present in a multitude of environments from across many industry areas including food, medical and veterinary areas.

2 BACKGROUND

The customer approached Campden BRI to independently assess their BioDtex unit instrument as a tool to detect biofilms within a food industry setting, against two UV detection products currently available on the market.

The study comprised the following stages:

- Stage 1. Detection of single species biofilms of relevant food industry microorganisms
- Stage 2: Detection of biofilms at different stages of development

3 SAMPLES/MATERIALS

The client provided Campden BRI with a BioDtex unit for use within the study. Campden BRI provided use of two other units for use within the study- these were both two standard UV torches.

All microorganisms as used within the study were provided by Campden BRI.

4 METHODS

Culture of microorganisms

Cultures of the following organisms were obtained from the Campden BRI culture collection (Table 1).

Table 1. Microorganisms used in the study

| Organism Category | Microorganism strain | Rationale for inclusion/areas of importance | |
|--------------------------|--|--|--|
| Listeria | Listeria monocytogenes ATCC 11994 | Food industry (all areas, particularly RTE) | |
| monocytogenes | Listeria monocytogenes Scott A strain | Medical industry | |
| | Listeria monocytogenes RA4377 | | |
| Gram positive cocci | Toxin producing <i>Staphylococcus aureus</i> RA 1224 | Food industry (all areas) Medical industry | |
| | Methicillin-resistant Staphylococcus aureus ATCC 13143 (MRSA) | Veterinary industry Hotel industry Public transport | |
| | Vancomycin resistant <i>Enterococcus</i> faecalis (VRE) NCTC 12202 | Cosmetics/homecare industries | |
| Salmonella enterica | S. Typhimurium ATCC 14028 | Food industry (all areas) Veterinary industry | |
| | S. Enteritidis PT30 ATCC BAA-1045 | Food service industry | |
| | S. Montevideo FH/158 | Hotel industry Public transport | |
| Escherichia coli | E. coli ATCC 25922 | Food industry (all areas) Veterinary industry | |
| | E. coli K12 ATCC 12435 | Food service industry | |
| | Escherichia coli O157:H7 (non-toxigenic) ATCC 12900 | Hotel industry Public transport Water industry Cosmetics/homecare industries | |
| Cronobacter sakazakii | Food and outbreak strain RA16909 | Food Industry | |
| Pseudomonads | Pseudomonas aeruginosa PA01 | Food Industry Medical industry | |
| | Acinetobacter baumanii NCTC 12156 | Veterinary industry | |

| | Aeromonas hydrophila RA6046 | Water industry Cosmetics/homecare industries | | |
|----------------------------------|--|--|--|--|
| Gram positive spoilage organisms | Brocothrix thermosphacta NCTC 10822 | Food industry (meats/fish, ready meals, dairy) | | |
| | Micrococcus luteus H143 | ,, | | |
| | Carnobacterium divergens RA 16623 | | | |
| Lactic acid bacteria | Lactobacillus plantarum RA 16658 | Food industry (dairy, meats, ready meals, sauces) | | |
| | Lactobacillus paracasei RA 16659 | | | |
| | Leuconostoc mesenteroides RA 5732 | | | |
| Yeasts | Candida albicans NCTC 3179 | Food industry (soft drinks, dairy, dessert sauces, fruit preparations, bakery) | | |
| | Brettanomyces Bruxellensis (Dekkera) RA | Medical industry (C. albicans) | | |
| | 16012 | Veterinary industry (C. albicans) | | |
| | Zygosaccharomyces rouxii RA 16630 | Cosmetics/homecare industries (C. albicans) | | |
| | | Hotel industry (C. albicans) | | |
| | | Public transport (<i>C. albicans</i>) | | |
| Spore-forming bacteria | Bacillus licheniformis RA 16684 | Food industry (dairies, commercially sterile products, pH-preserved ambient | | |
| | Clostridioides difficile RA 16629 | stable products) Medical industry (<i>C. difficile</i>) | | |
| | Geobacillus stearothermophilus RA 16533 | | | |

Stage 1: Detection of single species biofilms of relevant food industry microorganisms

A culture of the organisms for the study were taken from frozen cryobead storage at -80°C, streaked onto either pre-poured Tryptone Soya Agar (TSA), Malt extract agar (MEA) or De Man, Rogosa & Sharpe (MRSA) agar plates and incubated at the optimum growth temperatures overnight. Plates were examined to confirm purity and colony morphology, and individual, well-isolated colonies were then transferred into a 100ml aliquot of the applicable nutrient media for that organism:

- Listeria monocytogenes, Salmonella spp, Pseudomonas spp, Escherichia coli, Cronobacter sakazakii, gram positive spore spoilage bacteria and spore forming bacteria – Tryptone soya broth (TSB)
- Lactobacillus spp- De Man, Rogosa & Sharpe broth (MRSB)
- Yeasts- Malt extract broth (MEB)

The nutrient broths were incubated for between 24 - 48 hours dependent on organism. For each microorganism, triplicate 304b stainless steel surfaces (2cm diameter, ~1.5mm thickness) were placed into the bottom of 3 x100ml containers, immersed in broth culture and left for 1 hour at ambient temperature to allow initial attachment of microorganisms to steel surfaces.

After 1 hour, the inoculum was drained from each container and the stainless-steel surfaces were rinsed with sterile distilled water to remove non-attached cells and then immersed in dilute growth medium (1:100 tryptone soya broth). Samples were then incubated at the optimum temperature for each organism for 4 hours. Post incubation, the surfaces were removed from the growth medium, rinsed in SDW, transferred to a petri dish and left to dry at ambient temperature for 2 hours.

Biofilms on each coupon were assessed visually using the BioDtex unit and 2 competitor UV torches and microscopically by fluorescent staining with acridine orange. Each instrument under assessment was shined onto each surface from ~20cm, minimising the distortion of the image as a result of background light.

The presence of microorganisms elicited a turquoise fluorescence on surfaces when assessed using the BioDtex unit system. The 2 UV light instruments would show up the bacteria if present as a light blue UV hue.

The strength of response to the presence of biofilm observed with each system was assessed according to a points system:

- Excellent bacterial detection/visual. Strong light fluorescence observed Score of 3
- Good bacterial detection. Weaker light response observed Score of 2
- Poor bacterial detection. Very little light response observed. Score of 1.
- No bacterial biofilm detection- no visual seen. Score of 0.

Once the coupon biofilms had been visually inspected, they were subjected to an acridine orange staining procedure. The coupon was immersed in acridine orange solution using a Pasteur pipette and left for 10 minutes, dried in a flame for 2-3 seconds to fix the stain, then assessed using a fluorescent microscope with equipped with a mercury vapour lamp.

Negative control coupons were also assessed using the 3 instruments, to determine whether food debris or other material present within a factory would be detected by each system. 5 different substances were used as negative controls:

- Bovine serum albumen (protein soil used as standard for food, domestic, industrial, institutional, medical and veterinary areas)
- Skimmed milk (dairy residue)
- Sugar solution (sugar refineries)
- Pureed sterilised food
- Sheep erythrocytes (Used to simulate blood in meat processing facilities/medical/veterinary areas)

These substances were also placed into 100ml containers, and the stainless-steel coupons immersed for 1 hour to attach in each solution and rinsed using sterile distilled water. Coupons were dried and then assessed.

Stage 2: Detection of biofilms at different stages of development

A model microorganism was selected based on data from stage 1- *Aeromonas hydrophilia* was chosen as a strong biofilm former and used to seed a CDC bioreactor.

Biofilms of the *Aeromonas hydrophilia* were grown on stainless steel coupons during batch and continuous phases within a bioreactor under conditions of high shear. 24 coupons were grown in total during the process (1 full bioreactor).

Triplicate samples were taken at 5 timed intervals during biofilm formation:

• Batch phase + 4 hours

- Batch phase + 24 hours
- Continuous phase + 2 hours
- Continuous phase + 6 hours
- Continuous phase + 24 hours

Following the bioreactor growth above, the coupons at each of the 5 times stages were tested as follows:

- 1 coupon was assessed using the BioDtex unit + 2 UV light products
- 1 coupon was assessed by plating to determine viable TVC count
- 1 coupon was assessed using fluorescent microscopy

For the 9 remaining coupons left following the full growth protocol, the biofilms were heat or chemical treated as follows:

- Immersed in water at 60°C for 5 minutes using test tubes pre- heated to 60°C
- Treatment with 200ppm peroxyacetic acid for 20 minutes
- Autoclaved (sterilised) at 121°C for 3 minutes.

After each treatment, coupons were again assessed using the BioDtex unit + the 2 competitor products against the score system described above, fluorescent microscopy staining and TVC aerobic count plating. Results were compared and used to determine the extent to which damaged or dead biofilm is detected using BioDtex unit.

5 RESULTS

Stage 1

Results- Detection of single species biofilms of relevant food industry microorganisms

Results obtained for single species biofilms and food residues on steel surfaces tested with BioDtex unit and competitor systems are shown in table 2, below. A summary of the overall scores obtained for each detection system is shown in table 3.

Results showed that BioDtex unit provided a much clearer indication of the presence of biofilm.

All results displayed are using the BioDtex "standard" light beam setting – the unit also has a "boost" function which can be used to enhance the UV-C light amplified for detection. The standard setting displayed units of between 35-37C at a 20cm distance from the test pieces, with ECO displayed at 20%.

Table 2- Microorganism biofilm visual detection using 3 systems- BioDtex unit UV handheld torch 1 and UV handheld torch 2:

| Organism Category | Microorganism strain/control | BioDtex unit detection score | UV torch 1 detection score | UV torch 2 detection score | Biofilm coverage observed with fluorescent microscopy |
|---------------------------|--|---------------------------------------|----------------------------------|----------------------------------|--|
| Listeria monocytogenes | Listeria monocytogenes ATCC 11994 | 3 | 2 | 2 | Strong |
| | Listeria monocytogenes Scott A strain | 2 | 1 | 1 | Strong |
| | Listeria monocytogenes RA4377 | 2 | 1 | 1 | Medium |
| Gram positive cocci | Toxin producing Staphylococcus aureus RA 1224 | 1 | 0 | 0 | Weak |
| | Methicillin-resistant <i>Staphylococcus</i> aureus ATCC 13143 (MRSA) | 3 | 2 | 2 | Strong |
| | Vancomycin resistant <i>Enterococcus</i> faecalis (VRE) NCTC 12202 | 2 | 1 | 1 | Strong |
| Salmonella | S. Typhimurium ATCC 14028 | 3 | 1 | 2 | Medium |
| enterica | S. Enteritidis PT30 ATCC BAA-1045 | 2 | 1 | 1 | Weak |
| | S. Montevideo FH/158 | 2 | 2 | 1 | Medium |
| Escherichia coli | E. coli ATCC 25922 | 3 | 1 | 1 | Strong |
| | E. coli K12 ATCC 12435 | 2 | 2 | 1 | Medium |
| | Escherichia coli O157:H7 (non- toxigenic) ATCC 12900 | 3 | 1 | 1 | Strong |
| Cronobacter Sakazakii | Food and outbreak strain RA16909 | 3 | 2 | 2 | Medium |
| Pseudomonads | Pseudomonas aeruginosa H257 | 3 | 1 | 2 | Very strong |
| | Acinetobacter baumanii NCTC 12156 | 3 | 2 | 2 | Very strong |
| | Aeromonas hydrophila | 3 | 2 | 2 | Very strong |
| Gram positive spoilage | Brocothrix thermosphacta NCTC 10822 | 3 | 1 | 2 | Medium |
| organisms | Micrococcus luteus H143 | 2 | 1 | 2 | Medium |
| | Carnobacterium divergens RA 16623 | 3 | 2 | 2 | Very strong |

| Lactic acid bacteria | Lactobacillus plantarum RA 16658 | 2 | 1 | 1 | Strong |
|------------------------|--|----|-----|-----|-----------------------------|
| Dacteria | Lactobacillus paracasei RA 16659 | 2 | 1 | 2 | Strong |
| | Leuconostoc mesenteroides RA 5732 | 2 | 1 | 1 | Strong |
| Yeasts | Candida albicans NCTC 3179 | 3 | 1 | 2 | Very strong |
| | Brettanomyces Bruxellensis (Dekkera) RA 16012 | 3 | 2 | 2 | strong |
| | Zygosaccharomyces rouxii RA 16630 | 2 | 2 | 2 | strong |
| Spore-forming bacteria | Bacillus licheniformis RA 16684 | 3 | 2 | 1 | Strong |
| Dacteria | Clostridioides difficile RA 16629 | 2 | 0 | 1 | Medium |
| | Geobacillus stearothermophilus RA 16533 | 2 | 1 | 2 | Medium |
| Negative controls | Bovine serum albumen | 0* | 1** | 1** | Ok- no biofilm growth |
| | Skimmed milk | 0* | 1** | 1** | Ok- no biofilm growth |
| | Sugar solution | 0* | 1** | 1** | Ok- no biofilm growth |
| | Pureed sterilised food | 0* | 1** | 1** | Ok- no biofilm growth |
| | Sheep erythrocytes | 0* | 1** | 1** | Ok- no biofilm growth |

^{*} No fluorescent response emitted

Table 3- Microorganism biofilm visual detection using 3 systems - score summary

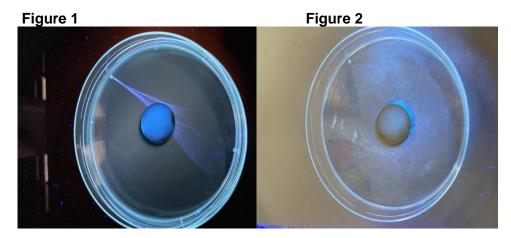
| Organism group | Overall score- BioDtex unit | Overall score- UV | Overall score- UV torch |
|------------------------|-----------------------------|-------------------|-------------------------|
| | detection | torch 1 detection | 2 detection |
| Listeria monocytogenes | 7 | 4 | 4 |
| Gram positive cocci | 6 | 3 | 3 |
| | 7 | 4 | 4 |
| Salmonella enterica | | | |
| | 8 | 4 | 3 |
| Escherichia coli | - | · | |
| | 9 | 5 | 6 |
| Pseudomonads | - | | |

^{**} Light blue, fluorescent response emitted

| Cronobacter sakazakii | 3 | 2 | 2 |
|----------------------------------|----|----|----|
| Gram positive spoilage organisms | 8 | 4 | 6 |
| Lactic acid bacteria | 6 | 3 | 4 |
| Yeasts | 8 | 5 | 6 |
| Spore-forming bacteria | 7 | 3 | 4 |
| Overall score/84 | 69 | 37 | 42 |

- From the visual scoring of biofilm detection, the BioDtex unit scored 69/81, which indicates that it could detect biofilms on all bacterial groups well, including some weaker biofilm formers e.g *S.Enteritidis* PT30.
- The UV torches performed very similarly with scores of 37 and 42 respectively. The scored well
 on the strong biofilm formers, but responses were not as clear as seen with the BioDtex unitthe light was more a light blue hue around the edge of the disc with some flecks of blue light
 visible on the surfaces, which also picked up some other debris such as dust. Overall, the UV
 torch systems appeared much less selective than BioDtex unit.
- For the negative control samples (sterile food residues), the BioDtex unit did not emit a fluorescent response for all 5 components. On the staining images, there was no biofilm growth detected. Therefore, it can be concluded that the BioDtex unit can differentiate between biofilm and typical residues often found on environmental surfaces in a range of applications.
- The other two UV torch systems did not pick up any noticeable differences on the negative samples to the bacterial samples. Both showed a lower intensity light blue, fluorescent response similar to the response seen for bacterial contamination.

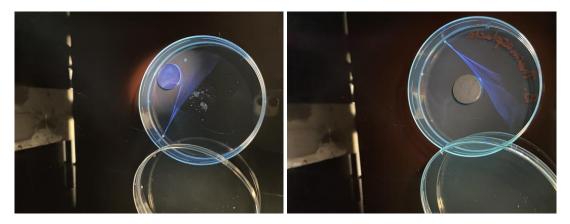
Example of **Excellent** (score of 3) biofilm visual- *Aeromonas hydrophila* picked up using BioDtex unit (**Figure 1**) and UV torch (**Figure 2**)



• Note using the UV torch, there was a shadow cast by the torch itself next to the discs as shown in **figure 3**, however the biofilm could be picked out on the disc as a lighted blue.

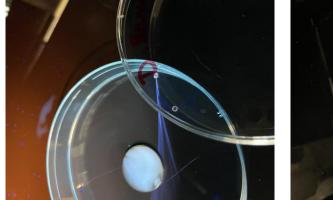
Figures 3 & 4 below illustrate the BioDtex unit & UV torch 1 respectively on *Brocothrix thermosphacta* NCTC 10822 the BioDtex unit image in figure 5 showing a more turquoise hue, the UV torch picked up the light as blue around the edges only and was quite difficult to locate.

Figure 3 Figure 4



Figures 5 & 6 illustrate the BioDtex unit & UV torch respectively on *Brettanomyces Bruxellensis* RA 16012 the BioDtex unit image in figure 5 showing a strong turquoise hue, the UV torch picked up the light as blue but not so intense and also detected other debris as blue in the dish.

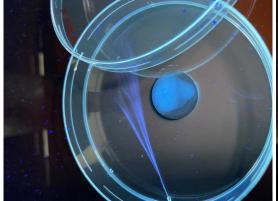
Figure 5 Figure 6

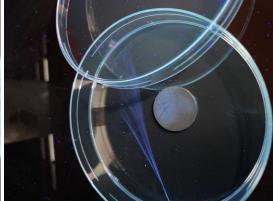




Figures 7 & 8 illustrate the BioDtex unit & UV torch respectively on *Cronobacter sakazakii* RA16909 the BioDtex unit image in figure 5 showing a strong turquoise hue

Figure 7 Figure 8





The fluorescent staining images of all the biofilms can be found under appendix 1

The images show that the BioDtex unit could detect all biofilms assessed, including those formed by less profuse biofilm formers.

Determination of the presence of biofilm within the IPM Campden BRI process hall facility

To further illustrate the relative detection capabilities of BioDtex unit and the other UV devices, the BioDtex unit was used to detect the presence of biofilm at two locations within the IPM laboratory at Campden BRI. Swabs were taken from each area and analysed to determine total viable count.

Figures 9 & 10 show the hand soap dispenser visualised with BioDtex unit and a UV torch. The BioDtex unit (figure 11) showed the presence of biofilm as well-defined areas of turquoise fluorescence, whereas the UV torch (figure 12) showed only a diffuse blue light which did not indicate the presence of bacteria. The TVC result for this swab area was 5,100 cfu/g.

Figure 9





Figures 11 & 12 show the underside of the handwash sink visualised using BioDtex unit and a UV torch. The BioDtex unit (figure 13) showed the presence of biofilm as well-defined areas of turquoise fluorescence, whereas the UV torch (figure 14) showed only diffuse blue light. The TVC result for this swab area was 150 cfu/g, indicating the BioDtex unit more reliably indicates the presence of biofilms, even at relatively low levels of culturable organisms.

Figure 11

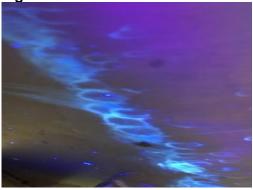


Figure 12



These results show that in practice, the BioDtex unit clearly indicated the presence of microorganisms at low medium and high levels of contamination, allowing easy identification of areas in which cleaning had not been effective. The cheaper competitor torch did not indicate contamination on any of these surfaces, despite the high levels of viable organisms on the sink overflow and safety shower spray head.

Stage 2 results- Detection of biofilms at different stages of development

Aeromonas hydrophila was selected for the stage 2 experiment, due to its known strong biofilm forming characteristics and the results shown for this organism in stage 1.

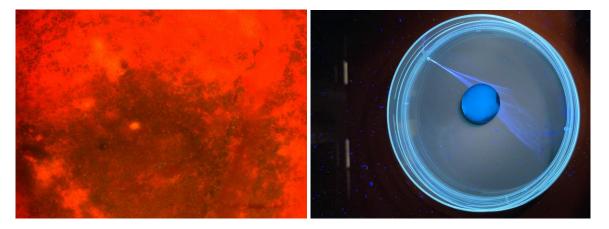
Table 4 shows the total viable count achieved on stainless steel CDC bioreactor coupons before and after various sublethal treatments, the fluorescent responses observed with BioDtex unit and two competitor UV torches, and the fluorescent staining results.

Table 4. BioDtex unit results on CDC bioreactor coupons at different stages of growth

| | | BioDtex unit | UV torch | UV torch 2 | | |
|--------------------------------------|----------------|-----------------|-----------|---------------|----------------------|--|
| | TVC Log | detection | detection | detection | Fluorescent staining | |
| Sample ID/condition | cfu/g | score | score | score | image | |
| Batch phase + 4 hours | 3.52 | 2 | 1 | 1 | Medium | |
| Batch phase + 24 hours | 7.04 | 3 | 1 | 1 | Strong | |
| Continuous phase + 2 hours | 7.52 | 3 | 1 | 2 | Strong | |
| Continuous phase + 6 hours | 7.66 | 3 | 1 | 2 | Strong | |
| Continuous phase + 24 hours | 7.98 | 3 | 1 | 2 | Very strong | |
| Hot water immersion 60°C - 5 minutes | 4.58 | 2 | 1 | 1 | Medium (live/dead) | |
| 5 minutes | 4.56 | 2 | 1 | 1 | Medium (mve/dead) | |
| 200ppm PAA 20 minutes | 5.22 | 2 | 1 | 2 | Strong (live/dead) | |
| Autoclaving at 121°C 3 | | | | | | |
| minutes | 3.98 | 2 | 1 | 1 | Medium (live dead) | |
| | | | | | | |
| Overall detection score/27 | N/A | 22 | 8 | 12 | N/A | |

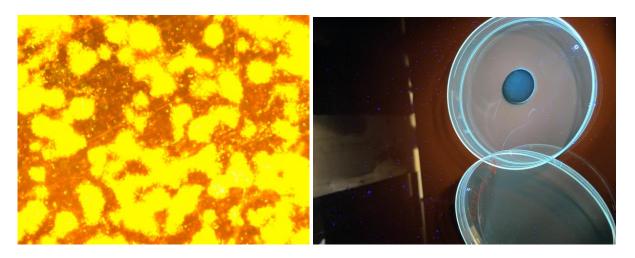
- The BioDtex unit picked up the biofilm growth at all stages of the CDC bioreactor growth process, starting at +4 hours into the batch phase, with scores of either 2 or 3.
- The UV torches did detect all stages of biofilm growth, but the visual wasn't as clear as with the BioDtex unit with a light blue hue detected.
- The BioDtex unit scored 22/27 for these tests against 18/22 and 12/22 for the UV torches.
- The BioDtex unit could also still detect the biofilm post-PAA, hot water and sterilising treatments, this matches up well to the live/dead & fluorescent staining images from the post treatment biofilm discs, which indicated that there was still viable biofilm growth on these discs.
 See figures 13-20.

Figure 13 Figure 14



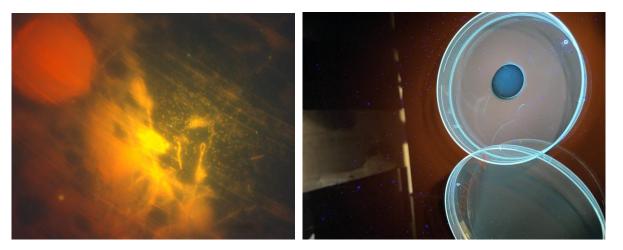
Aeromonas hydrophila fluorescent stain & BioDtex image at Batch phase + 24 hours

Figure 15 Figure 16



Aeromonas hydrophila fluorescent stain & BioDtex image – Post hot water treatment

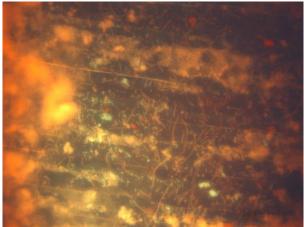
Figure 17 Figure 18

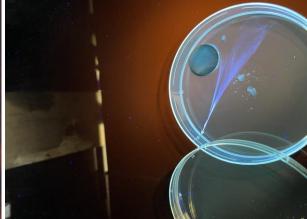


Aeromonas hydrophilia post 200ppm PAA treatment - BioDtex unit detection

Live/Dead Stain Figure 19

Figure 20





Aeromonas hydrophilia post autoclave sterilisation at 121°C treatment – BioDtex unit detection Live/Dead Stain

6. CONCLUSION/DISCUSSION

A study was conducted on a BioDtex biofilm detection instrument as provided by BioDtex, to assess the ability of the unit to detect biofilms within food industry settings. The unit was compared against two commercially available units.

Stage 1 of the study focused on the detection of single species biofilms. Single species biofilms were generated for microorganisms in 10 categories representing important pathogens in the food, medical and veterinary industries on stainless steel discs. Biofilms were assessed using the BioDtex unit, 2 competitor instruments and the presence and extent of biofilm formation was confirmed by fluorescent microscopy.

The BioDtex unit performed the best at detection of single species biofilms, with all biofilms detected strongly. The presence of biofilms was visually evident as defined areas of turquoise fluorescence when using the BioDtex unit, whereas the other instruments returned a more diffuse blue fluorescence, which was more difficult to distinguish from reflected light/other debris. The BioDtex unit was also able to pick up weaker biofilms as direct turquoise light.

The presence of bacteria or biofilms are visually evident as a turquoise fluorescence on the surfaces using the BioDtex unit. Determination of the presence of biofilm in practice within the Campden BRI microbiology process hall showed it to be highly effective at locating areas of contamination compared against other selected UV torches.

Stage 2 of the study used a strong biofilm forming strain, *Aeromonas hydrophilia* RA6046. This organism was grown under conditions of high shear in a CDC bioreactor system to achieve dense, compact biofilm growth. Samples of the biofilm were taken at 5 stages during formation and analysed using the 3 instruments. The BioDtex unit could detect laboratory biofilms at an early stage of development. By comparison, the competitor UV torches could only detect the stronger biofilms. The BioDtex unit was also able to detect biofilm after hot water immersion at 60°C for 5 minutes, PAA immersion at 200ppm for 20 minutes and sterilising at 121°C for 3 minutes. Total viable counts and direct live/dead fluorescent microscopy confirmed the presence of live bacteria after each of these treatments.

It can be concluded that the BioDtex unit is able to detect biofilms from species typical of pathogens and other target microorganisms present in a multitude of environments from across many industry areas including food, medical and veterinary areas.

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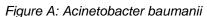
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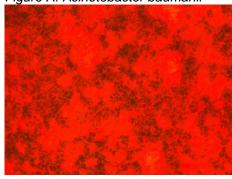
Any opinions and interpretations provided by Campden BRI are not provided under the auspices of any third-party certification or accreditation.

7.4 Terms and conditions

Unless otherwise expressly agreed in writing and signed by a duly authorised representative of Campden BRI, the services to which this report pertains are subject to the Campden BRI Standard Terms and Conditions of Contract a copy of which is available upon request or can be downloaded from our website at http://www.campdenbri.co.uk/campdenbri/CampdenBRISupplyTerms.pdf

8. Appendix 1- Fluorescent staining images from organisms assessed in Stage 1, Figures A- Y





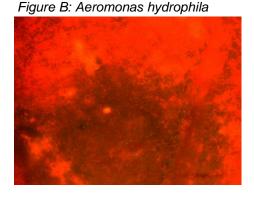


Figure C:Brocothrix.thermosphacta

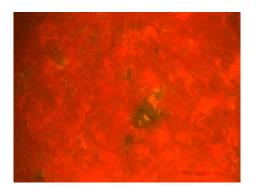


Figure D: Bacillus licheniformis

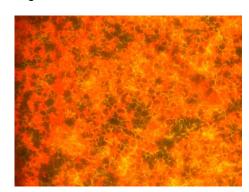


Figure E: Candida albicans

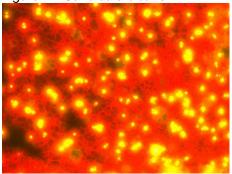


Figure F: Clostridium dificile

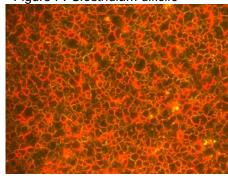


Figure G: Carnobacterium divergens

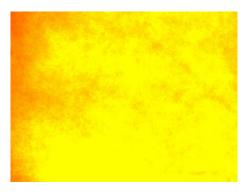


Figure H: E.coli ATCC 25922

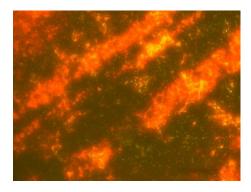


Figure I: Leuconostoc mesenteroides

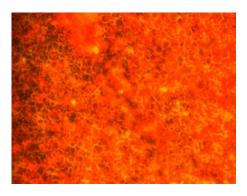


Figure J: Listeria monocytogenes 4374

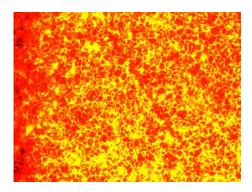
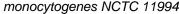


Figure K: Listeria monocytogenes NCTC 11994



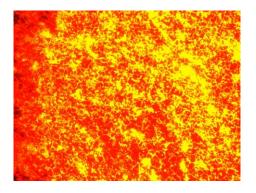


Figure M: E.coli O157:H7

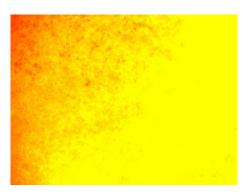


Figure O: Cronobacter sakazakii

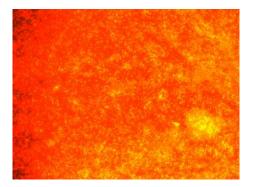


Figure Q: Salmonella Typhimurium

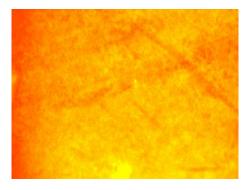


Figure L: Listeria monocytogenes NCTC 11994

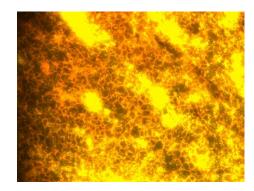


Figure N: Micrococcus luteus

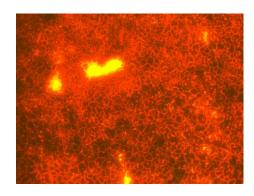


Figure P: Salmonella Enteritidis

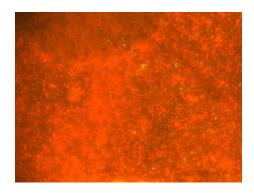


Figure R: Salmonella Montevideo

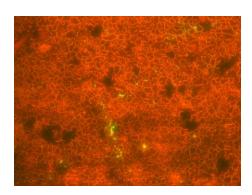


Figure S: Pseudomonas aeruginosa

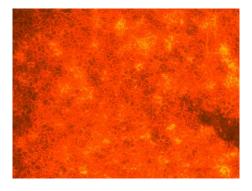


Figure U: Brettanomyces Bruxellensis

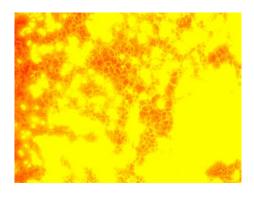


Figure W: Lactobacillus paracasei

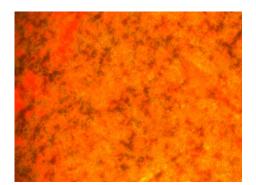


Figure T: Enterococcus faecalis (VRE)

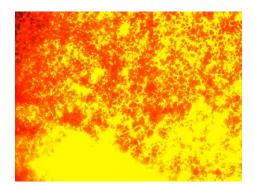


Figure V: Geobacillus stearothermophilus

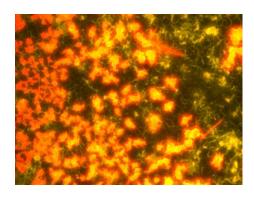


Figure X: Lactobacillus plantarum

