

### Campylobacter spp.: Characteristics, pathogenesis, distribution & detection

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### Taxonomy

- 26 species
- First mentioned on 1963 among Vibrio spp.

 In 1991, a revision of the taxonomy and nomenclature of the genus
 *Campylobacter* was proposed



### Characteristics: microscopy

- Gram-negative
- Non-sporeforming rods
- Curved, S-shaped or spiral shaped bacteria with single polar flagella at one or both ends
- 0.2–0.8 µm wide and 0.5–5 µm long
- Exhibiting corkscrew motility



- Microaerophilic
- Neither ferment nor oxidise carbohydrates
- Some species (*C. jejuni*, *C. coli* and *C. lari*), are thermophilic, growing optimally at 42°C



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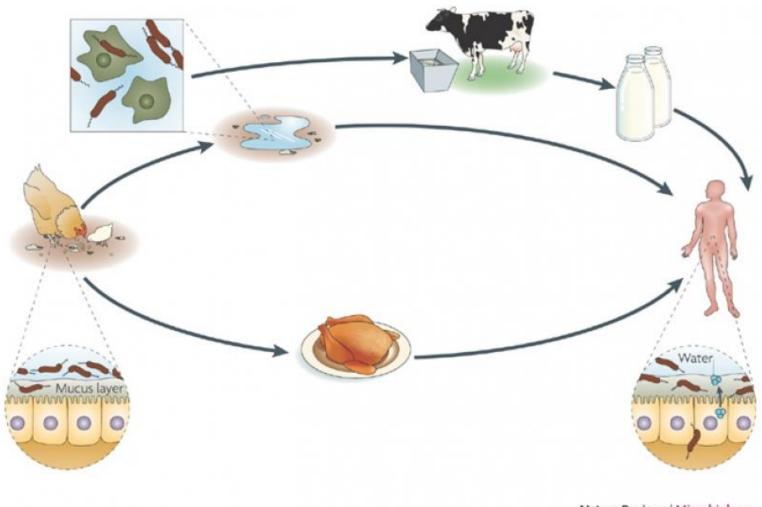
- Cultivation conditions
  - temperature: 30°C 45°C, optimum 42°C
  - pH 5.5 8
  - NaCl < 2.5 %
  - atmosphere: microaerobic (5 % O<sub>2</sub>,10% CO<sub>2</sub>)

### **Occurrence & Distribution**

- Campylobacters can colonise mucosal surfaces, usually the intestinal tract of most mammalian and avian species
- The most frequently isolated species:
  C. jejuni & C. coli

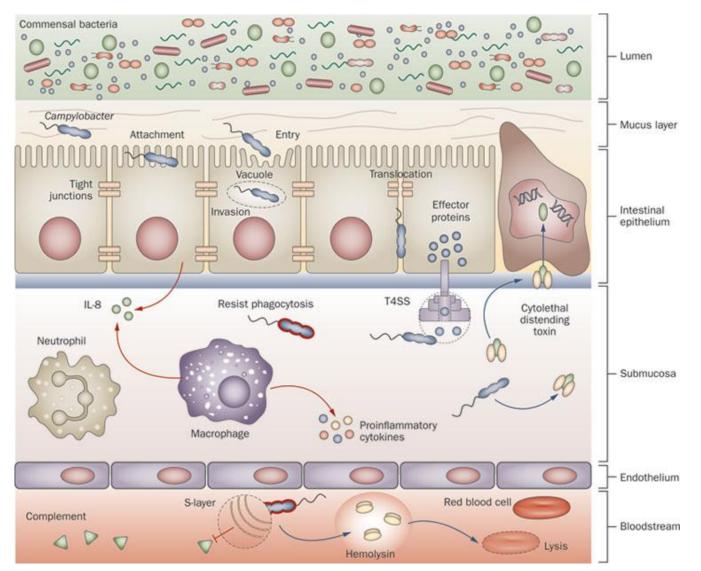






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Proposed mechanisms of pathogenesis used by emerging *Campylobacter* species to colonize the intestinal tract or to spread to systemic sites



Man, S. M. (2011) The clinical importance of emerging *Campylobacter* species *Nat. Rev. Gastroenterol. Hepatol.* doi:10.1038/nrgastro.2011.191

Pathogen	Combined Rank*	QALY LOSS	Cost of Illness (\$ mil.)	Illnesses*	Hospital- izations#	Deaths#
Salmonella spp.	1	16,782	3,309	1,027,561	19,336	378
Toxoplasma gondii	2	10,964	2,973	86,686	4,428	327
Campylobacter spp.	3	13,256	1,747	845,024	8,463	76
Listeria monocytogenes	3	9,651	2,655	1,591	1,455	255
Norovirus	5	5,023	2,002	5,461,731	14,663	149
E.coli 0157:H7	6	1,565	272	63,153	2,138	20
Clostridium perfringens	6	875	309	965,958	438	26
Yersinia enterocolitica	8	1,415	252	97,656	533	29
Vibrio vulnificus	8	557	291	96	93	36
Shigella spp.	10	545	121	131,254	1,456	10
<i>Vibrio</i> other <sup>+</sup>	11	341	47	57,616	210	4
Cryptosporidium parvum	12	149	107	52,228	183	12
E.coli non-0157 STEC	13	327	26	112,752	271	0
Cyclospora cayetanensis	14	10	2	11,407	11	0
Total		61,461	14,114	8,914,713	53,678	1,322

#### TABLE ES-1: ANNUAL DISEASE BURDEN CAUSED BY 14 FOODBORNE PATHOGENS

\* Combined rank is the rank order when QALY rank and COI rank are averaged

# Incidence estimates are mean estimates reported in Scallan et al. (2011a).

+ includes Vibrio parahaemolyticus and other non-choleric Vibrio species

### Ranking by pathogen – food pair

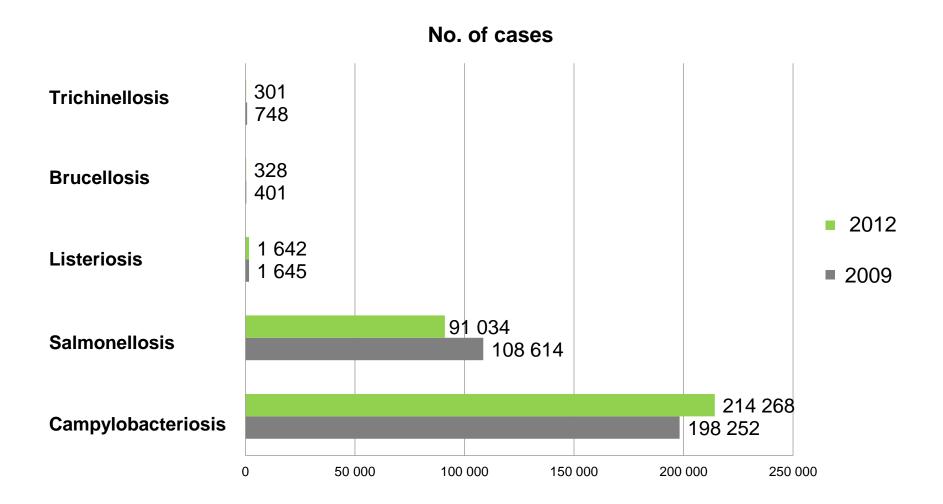
TABLE ES-2: THE TOP 10 PATHOGEN-FOOD COMBINATIONS IN TERMS OF ANNUAL DISEASE BURDEN, BY COMBINED RANK

PATHOGEN-FOOD COMBINATIONS	Combined Rank	QALY LOSS	Cost of Illness (\$ mil.)	Illnesses	Hospital- izations	Deaths
Campylobacter – Poultry	1	9,541	1,257	608,231	6,091	55
<i>Toxoplasma</i> – Pork	2	4,495	1,219	35,537	1,815	134
<i>Listeria</i> – Deli Meats	3	3,948	1,086	651	595	104
<i>Salmonella</i> – Poultry	4	3,610	712	221,045	4,159	81
<i>Listeria</i> – Dairy products	5	2,632	724	434	397	70
Salmonella – Complex foods	6	3,195	630	195,655	3,682	72
Norovirus – Complex foods	6	2,294	914	2,494,222	6,696	68
Salmonella – Produce	8	2,781	548	170,264	3,204	63
<i>Toxoplasma</i> – Beef	8	2,541	<mark>689</mark>	20,086	1,026	76
Salmonella – Eggs	10	1,878	370	115,003	2,164	42
TOTAL		36,915	8,151	3,861,128	29,830	765

Campylobacter in poultry is ranked first in both QALYs and dollars. While Campyolobacter is only the third (tied) ranked pathogen overall, these impacts are estimated to be primarily focused in a single food commodity, based on our expert elicitation.

### Incidence

#### of major food-borne pathogens related diseases (EU 2009 and 2012)



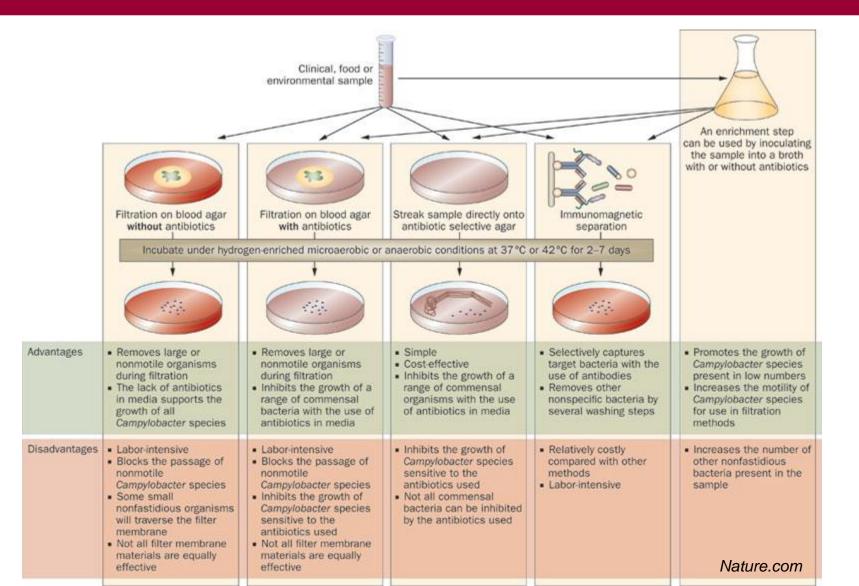
## Campylobacter jejuni

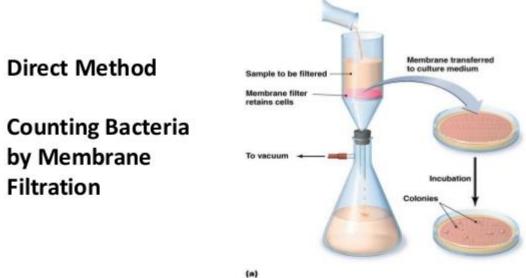
 Isolated mostly from poultry, young livestock, including piglets, lambs and calves with enteritis

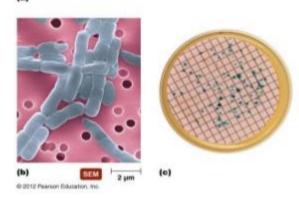
*C. jejuni/coli* infection in humans: acute enteritis and abdominal pain lasting for 7 days or more

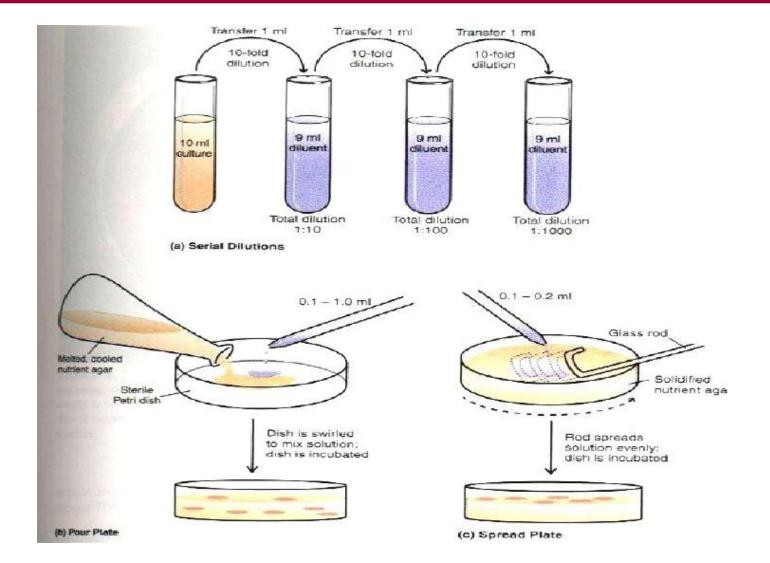
 Possible complications: bacteraemia, Guillain–Barré syndrome, reactive arthritis, abortion











### Methods of detection: food and water

- Two ISO procedures:
  - 1. Horizontal method for detection of thermotolerant *Campylobacter* in food and animal feeding stuffs (ISO 10272-1:2006)
  - Procedure for the isolation of Campylobacter from water (ISO 17995:2005)

### Collection of samples

- At the slaughter
- From food
- From feed
  - Aseptically
  - Representative sample
  - Transport media
  - Fast transport to the laboratory
  - Ideally at 4 °C in microaerophilic conditions

#### Collection of samples

- Poultry at the farm
  - C. jejuni (65–95%), C. coli and rarely other Campy. species
  - Colonisation is age-related (> with age)
  - Samples should be taken close to the slaughter date
  - Fresh faeces/caecal droppings or cloacal swabs
  - Prevented from drying out

#### Collection of samples

- Cattle, sheep and pigs at the farm
  - C. jejuni, C. coli, C. hyointestinalis, C. fetus
  - Samples should be taken repeatedly (intermittent shedding)
  - Fresh faecal/rectal samples
  - Prevented from drying out

#### Transport and treatment of samples

- Transport
  - Campylobacters are sentitive to environmental conditions (O<sub>2</sub>, dehydratation, sunlight, t°)
  - Prevent of sunlight, high and low temperatures and its fluctuations, store at 4°C
  - Transport media: Amies, Cary-Blair, Stuart medium
  - In laboratory: process asap. (same day: RT, 2-3 days: 4°C + equilibrate to RT before processing)

### Isolation of Campylobacter

- Selective media
  - Blood containing media
  - Charchoal containing media

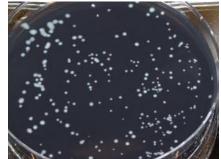
Selectivity

- Antibiotics
  - Cefalosporins
  - Vancomycin
  - Trimethoprim
  - Amphotericin B



- Blood containing media
  - Preston agar
  - Skirrow agar
  - Butzler agar
- Charchoal containing media
  - mCCDA agar (modified charcoal cefoperazone deoxycholate agar)
  - Karmali agar
  - CAT agar (cefoperazone, amphotericin and teicoplanin)





#### Incubation

- Atmosphere
  - 5 % O<sub>2</sub>, 10 % CO<sub>2</sub>
- Temperature
  - 37°C
  - 42°C
- Time
  - 24 48 h

Confirmation

#### Confirmation

- Identification on solid medium, typical colonies for each agar type
- Microscopic examination of morphology and motility
- Biochemical confirmation
- Immunological confirmation
- Molecular biology (PCR)



#### Identification of Campylobacter to the species level:

Biochemical detection

Characteristics	C. jejuni	C. coli	C. lari
Hydrolysis of hippurate	+	_	_
Hydrolysis of indoxyl acetate	+	+	-
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Table 2. Basic phenotypic characteristics of selected thermophilic Campylobacter species

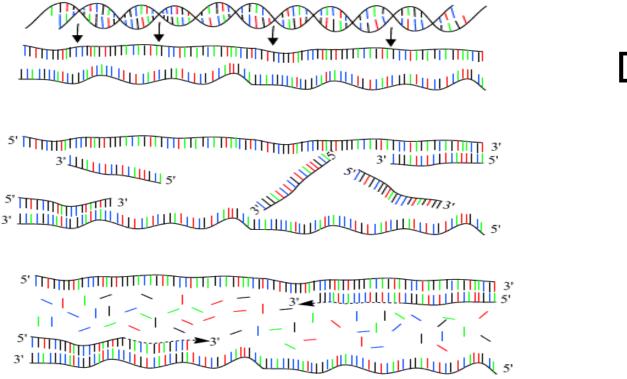
Key: + = positive; - = negative.

# Identification of Campylobacter: Immunological detection





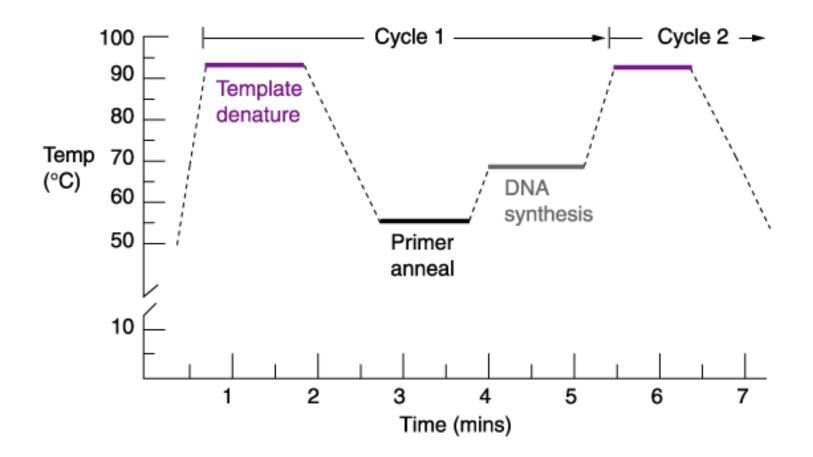
# PCR



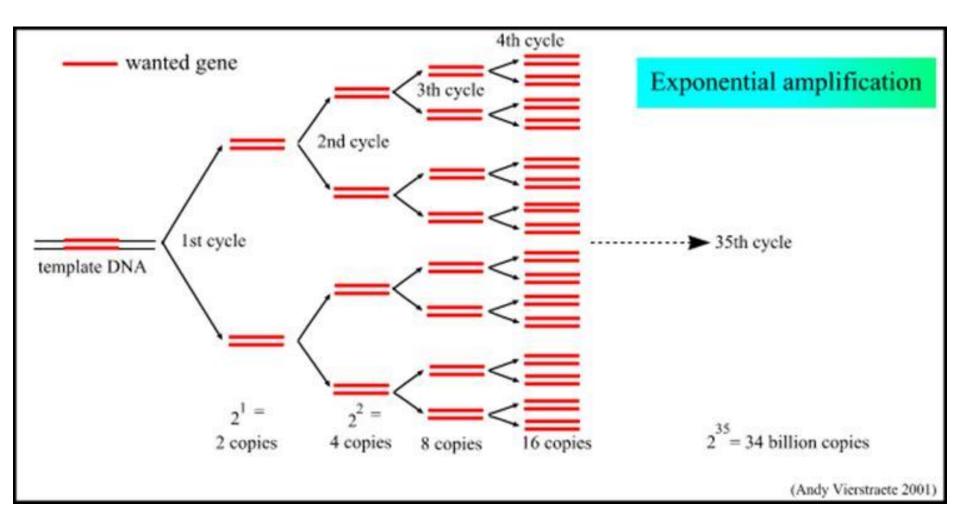
#### Denaturation

Annealing

Extension



# PCR





#### Antibiotics

- Treatment (gentamicin, ampicillin, 3<sup>rd</sup> gen. cephalosporins, chloramfenicol)
- Prevention (not recommended!)
- Selective agent in media

Resistance

### Thank you for your attention

