

## MICROBIOLOGICAL, BIOTOXIN AND CHEMICAL TESTING FOR BIVALVE MOLLUSC PRODUCTION

FAMILIARISATION AND TRAINING - DEPARTMENT OF FISHERIES - BANGLADESH 21<sup>st</sup> - 22<sup>nd</sup> SEPTEMBER 2022



UK Government



# MAJOR RECOGNISED REGULATED RISKS ASSOCIATED WITH BIVALVE MOLLUSCS IN THE EU



#### HUMAN (and animal) DERIVED PATHOGENS FROM FAECAL WASTE

Salmonella spp. other faecally transmitted pathogens (norovirus, hepatitis A virus). Controlled through faecal indicator monitoring, area classification and end product standards



### RISKS FROM HARMFUL ALGAL BIOTOXINS

Paralytic shellfish poisoning (saxitoxins), amnesic shellfish poisoning (domoic acid) and diarrhetic shellfish poisoning. Controlled through monitoring and harvesting restrictions





Renzo/h)fluoranthene



#### RISKS FROM HEAVY METALS AND CHEMICALS



Benz(a)anth

Heavy metals (Lead, Cadmium and Mercury), Persistent Aromatic Hydrocarbons (PAHs) and dioxins. Controlled through harvesting restrictions



K Government http://www.fao.org/in-action/globefish/countries/regulatory-framework-for-bivalve-molluscs/en/



#### Food and Agriculture Organization of the MICROBIOLOGICAL METHODS FOR INDICATORS AND PATHOGENS



Methodological approach will be informed by the Risk Profile e.g., intended markets, use, identified hazards

Regulatory and nonregulatory methods applied for EU markets

Require testing of bivalve flesh and intervalvular fluid

Regulatory methods recommended for United States exports

Require testing of bacterial indicators in water

May be required depending on risk

MATRIX	TARGET ORGANISM	METHOD	
Bivalve molluscs	Sample preparation for all bacteriological methods	ISO 6887-3	
	Preparation of dilutions of homogenized samples for all bacteriological methods	ISO 6887-1	
	E. coli	ISO 16649-3 (5 tube format)	
	MSC	EURL generic protocol (EURL 2007) FDA MSC Method	
	Salmonella spp. (detection)	ISO 6579-1	
	Salmonella spp. (quantification)	ISO 6579-3	
	Pathogenic vibrios	See FAO/WHO (2016)	
	Hepatitis A virus and norovirus (quantification)	ISO/TS 15216-1	
	Hepatitis A virus and norovirus (qualitative detection)	ISO/TS 15216-2	
Water	Faecal coliforms and presumptive <i>E. coli</i> by membrane filtration	ISO 9308-1	
	Faecal coliforms and presumptive <i>E. coli</i> by Most Probable Number (MPN)	ISO 9308-2	
	MSC	ISO 10705-1	
	Standard Methods for the Examination of Water and Wastewater (APHA, 1985)	АРНА	
Bivalve molluscs	Vibiro parahaemolyticus, V. vulnificus, V. cholerae	e.g. ISO 21872-1, BAM chapter 9 or equivalent (MPN format)	



# **BACTERIAL INDICATORS –** 'NON PATHOGENS THAT CAN INDICATE RISK/LIKELIHOOD OF PATHOGENS ASSOCIATED WITH (ANIMAL OR HUMAN FAECAL) CONTAMINATION'

Typically those used in food safety or process controls are:

**Total coliforms (TC)** - Very broad taxonomic group, found in soil, animal/human guts

Thermotolerant (Faecal) coliforms (FC) – smaller group but not always derived from warm blooded animals

*E. coli* (non enterotoxigenic) – presence in foods always indicates contamination with faecal contamination on human/animal contamination Least good quality information

Best quality information on human/animal contamination Heterotrophic Bacteria: Most bacteria in nature, includes all pathogens

Total Coliforms: Presence in water may indicate contamination

Thermotolerant Coliforms: Found in intestines of warm-blooded animals

> E. coli: Indicator of fecal contamination



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# FAECAL INDICATOR: EU *E. coli* reference method for bivalve molluscs

#### ISO 16649-3:2015 -

Microbiology of the food chain -- Horizontal method for the enumeration of betaglucuronidase-positive *Escherichia coli* 

Required in regulation for growing area monitoring and classification (primary production) and end-product standard compliance for export into European markets



TABLE 1: E. coli Most Probable Number (MPN)

MPN of organisms: table for multiple tube methods using  $5 \times 1g$ ,  $5 \times 0.1g$ ,  $5 \times 0.01g$ .

1g	0.1g	0.01g	MPN/100g	Category
0	0	0	<18 1	1
0	1	0	18	1
1	0	0	20	1
1	0	1	40	2
1	1	0	40	1
1	2	0	61	2
2	0	0	45	1
2	0	1	68	2
2	1	0	68	1
2	1	1	92	2
2	2	0	93	1
3	0	0	78	1



# PATHOGEN\*: ISO15216-1 method for quantitation of norovirus (NoV) and hepatitis A virus (HAV) in bivalve molluscs

NoV and HAV cannot be reliably cultivated from foodstuff.

Realtime reverse transcriptase (RT) polymerase chain reaction (PCR) method to quantify these RNA viruses

#### **Three steps**

- 1. Virus extraction
- 2. RNA extraction and amplification
- 3. Detection and quantitation





\*Only a very few countries (excluding EU, US, Japan, Canada) require NoV or HAV testing for routine imports. Currently the only pathogen microbiological criteria required in EU Regulation for bivalve molluscs placed on the market raw or raw, frozen is *Salmonella* (ISO 6579-1)



# **Proficiency testing (PT)**

PT is used to assess and verify lab's test results

# Regular participation,

Demonstrates a lab's commitment to maintaining and improving performance

Helps to provide proof of competence for audit (accreditation, trade etc)

Helps to build capability in new methods

Can be used in staff training

Can generate data for verification of methods, analysis of trends and measurement of uncertainty etc



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# **METHODS FOR CONTROLLING ALGAL BIOTOXINS**



# Phytoplankton monitoring in water – using light microscopy



Toxin monitoring in bivalve shellfish detection using instrumental methods (PSP – LC-UV, ASP – LC-FLD [Lawrence method], DSP (lipophilic toxins) LC- tandem MS)





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# CHEMICAL CONTAMINANTS

Heavy metals Pb, Cd, Hg (by ICPMS)

PAHs, 4 compounds (by HRGC-LRMS)

Dioxins and dioxin-like PCBs (all organochlorines) (by HRGC-HRMS)

EU limits <u>Metals</u> Lead (Pb) - 1.5 mg/kg Cadmium (Cd) - 1.0 mg/kg Mercury (Hg) - 0.50 mg/kg <u>PAHs</u> 5.0 µg/kg for Benzo(a)pyrene 30.0 µg/kg for sum of 4 PAHs: Benzo(a)pyrene Benz(a)anthracene Benzo(b)fluoranthene Chrysene

Dioxins

Sum of dioxins (WHOPCDD/F-TEQ) = 3.5 pg/g Sum of dioxins and dioxin-like PCBs (WHOPCDD/F-PCB-TEQ) = 6.5 pg/g





# MICROBIOLOGICAL, BIOTOXIN AND CHEMICAL TESTING FOR BIVALVE MOLLUSC PRODUCTION

#### **SUMMARY**



- In most countries microbiological, biotoxin and chemical testing requirements are set out in regulation and identified as the major risks
- Risks from pathogens derived from human or animal faecal wastes are generally controlled by bacterial indicator organisms and standards in primary production
- Recent advances in standardised molecular technology have enabled an ISO standard for main viruses of concern which is being used in a few places to detect NoV and HAV
- Phytoplankton monitoring gives early warning for potential harmful toxic algal species
- Toxins are monitored using instrumental methods and closures based on levels of toxins in bivalve tissues



