

National Public Health Service for Wales Gwasanaeth lechyd Cyhoeddus Cenedlaethol Cymru

## **Session 1**

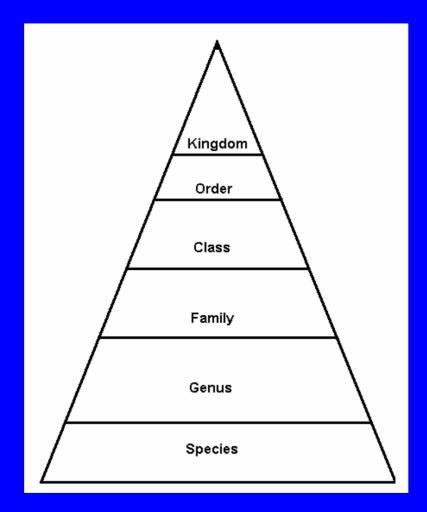
# **Fundamentals of Microbiology**

# **Session overview**

- Classification
- Microbial nomenclature
- Microbial growth
- Microbial death
- Spore formation

## **Classification**

The Five Kingdom system is used to classify all organisms



#### Differentiation between organisms is based upon

- cellular structure (morphology)
- metabolism (biochemistry)
- reproduction
- DNA

# Five basic types of micro-organism: algae, protozoa, fungi, bacteria and viruses

The first four fall within three of the kingdoms: Fungi, Protista and Monera

Viruses do not fall within the Five Kingdom scheme

### Gram reaction (Gram positive and Gram negative)

- Developed in 1884 by Danish physician Christian Gram
- Only used for bacteria
- It is the first step in identifying unknown bacteria
- It is based upon a differential stain-Gram positive cells retain the stain and Gram negative do not
- The difference is due to differences in cell wall composition

## **Microbial nomenclature**

- All organisms have two names-the first signifies the genus and the second signifies the species
- This is a binomial system-devised by Linnaeus
- Genus name can be abbreviated, species name should not be

e.g. *Campylobacter jejuni* can be abbreviated to *C. jejuni* 

not Campylobacter j.

# **Microbial growth**

Growth is the process by which:

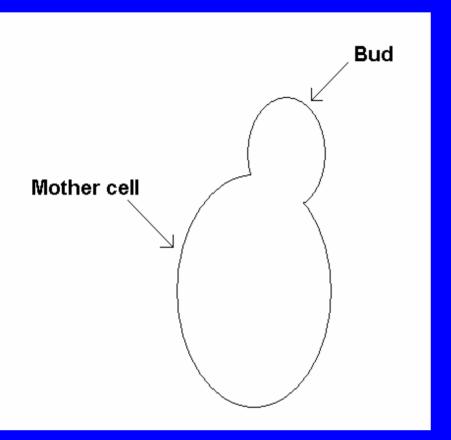
- individual cells increase in size and mass and
- the population increases in number

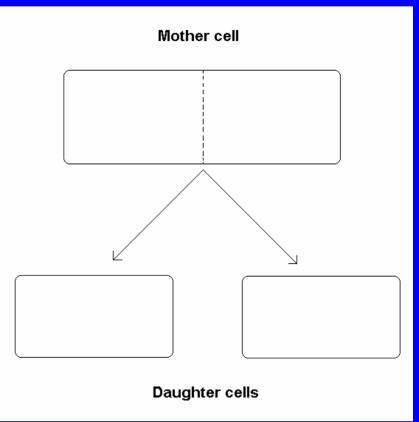
Basically *metabolism* and *reproduction* 

Reproduction for bacteria and fungi tends to be asexual-*budding* or *fission* 

## **Budding**







- Growth on solids is in the form of *colonies*-visible to the naked eye
- Within solid foods *micro-colonies* will appear
- In liquids, growth appears as increasing *turbidity*
- Moulds grow as a filament where cells stay attached (described as *hyphae*), but not all the cells will growonly those at the tip of the filament

#### Two types of growth system-open and closed

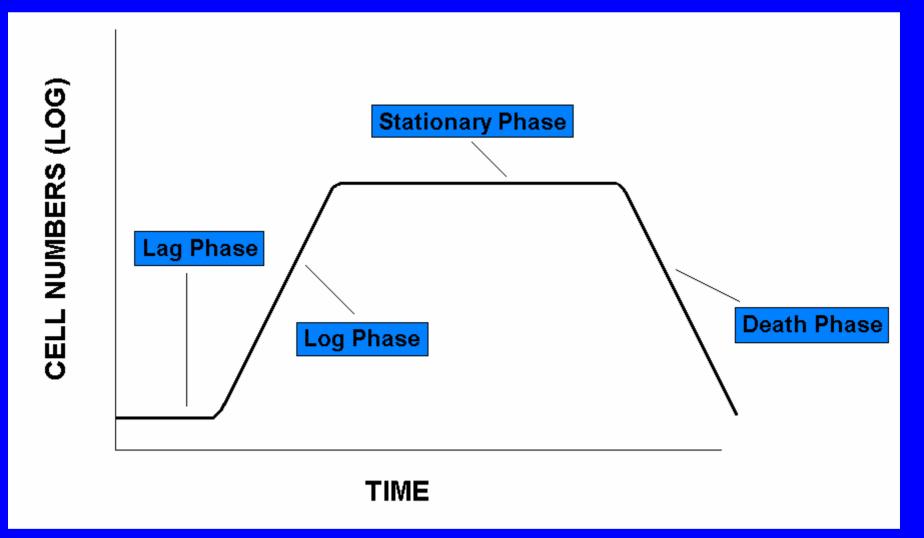
 Within a open system nutrients are constantly replenished and population growth will not stop

e.g. biofilms in the pipework of food factories will have constant access to fresh nutrients

• Within a *closed system*, nutrients and other factors will become limited and growth will eventually cease

e.g. in a bottle of milk the nutrients will run out

# There are four distinct growth phases for a unicellular organism in a closed, liquid culture



# **Growth phases**

## Lag phase

No growth occurs because the cells are adapting to the new environment

Length of period varies, dependent on culture conditions

## Log phase

Cells are growing exponentially or logarithmically-the population doubles within a certain time-depends on exact conditions, but can be as little as 20 mins

This is called the *generation time* 

## Stationary phase

A nutrient depletion or toxic by-product build up stops the cells from metabolising or reproducing-the cell numbers remain static

### Death phase

In this phase the cells start to die and the viable population decreases

Population death is also exponential-not all the cells die at once

## **Methods for measuring growth**

### Colony counts

*aerobic colony count* for all viable bacteria *selective counts* for particular organisms/species

#### Direct counts

using a microscope-viability can be determined with special stains

Absorbance measurement
for clear liquid cultures only

## **Microbial death**

Death can be defined as the inability of a cell to both metabolise and reproduce due to irreversible cell damage

Death of cells leads to loss of *viability*-normally defined as the ability to grow and reproduce

i.e. producing visible colonies on a plate or producing turbidity in liquid

However, lack of growth is not always the same as death

Some species may enter a *viable but non-culturable phase*-cells do not reproduce in culture but may retain viability and if pathogenic, the ability to infect

Examples are Listeria and Campylobacter

This is possibly a stress reaction and may occur in aquatic environments

Still just a theory!

## **Survivor curves**

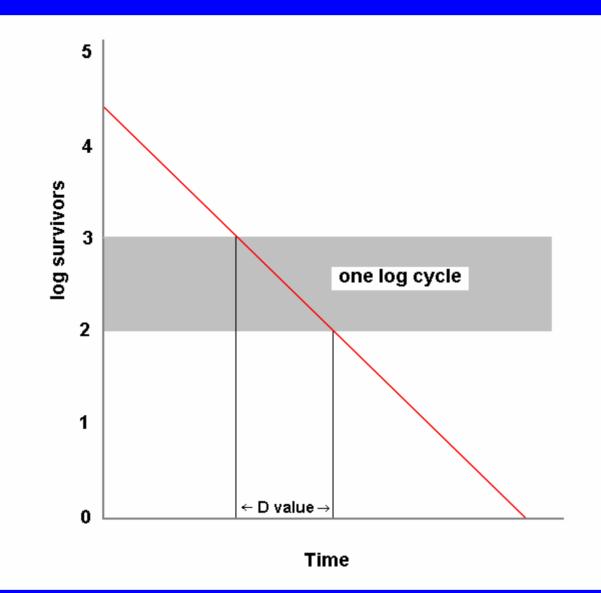
When the population (rather than the individual cell) is considered, microbial death can be given a mathematical basis and various parameters can be calculated

**D** values give the time taken to reduce the population by one log (e.g. 1000 to 100)

What does this mean?

It basically gives a measure of the resistance to factors such as heat and radiation

## **Survivor curve**



Other more complex parameters can be calculated from D values e.g. Z and F values

Why is this relevant?

D and other values are the basis for all food processing operations-pasteurisation, sterilisation and canning

e.g. Cans undergo a 12D cook for *Clostridium botulinum*in other words the cook is aimed at reducing *Cl botulinum* spores by 12 logs

For example, this means a reduction from 10<sup>6</sup> to 10<sup>-6</sup> spores per gram

## **Spore formation**

For moulds, spore formation is a method of reproduction

Moulds will release millions of spores, which will then move through air or liquid, and if they land on a suitable surface they will germinate and produce *vegetative* mould cells

It is solely a *reproductive* function

# Some bacteria also produce spores-however, this is a *survival* mechanism

Bacterial spores are known more correctly as endospores, since they are produced within the cell and only released upon the death of the cell

Endospores are dormant and will only germinate to produce a vegetative cell when conditions are suitable for bacterial growth

Bacterial spores are very resistant to heat, alkali, acid, dryness and can survive for years

# **Session summary**

- Classification and nomenclature are important to ensure consistency of identity and naming
- Growth is an increase in cellular mass and population
- Unicellular growth in closed liquid systems occurs in four phases
- Death curves can be used to calculate appropriate heat treatment regimes for foodstuffs
- Bacterial endospore formation is an important survival mechanism