

FOOD SAFETY ISSUES: MICROBIOLOGICAL EVALUATION OF MECHANICALLY-HARVESTED CITRUS FRUIT, 2005 - 2009

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× Understand the impact of mechanical harvesting on:

- 1. Fruit surface microflora
- 2. Corresponding juice microflora
- × Different harvesting systems:
 - + OXBO 3210 pull-behind harvester (catch frame)
 - + OXBO 3220 self-propelled continuous canopy shaker
 - + OXBO Pick-Up Machine
 - + CMNP Application

× Fruit collected:

- + OXBO 3210 pull-behind harvester (catch frame)
 - × Hand, ground, catch frame (CF)
- + OXBO 3220 self-propelled continuous canopy shaker
 - × Hand, ground
- + OXBO Pick-Up Machine
 - × Hand, ground, Pick-Up (PU)
- + CMNP Application
 - × Hand, ground; CMNP, No CMNP

× Microbiological tests

- + Total Plate Count enumerates most microoranisms
- Acidophilic Plate count enumerates microorganisms capable of growth in Acid conditions
- + Generic Escherichia coli enrichment identifies if generic E. coli a possible fecal indicator is present
- + Salmonella enrichment identifies if Salmonella is present
- + Alicyclobacillus enumeration enumerates Alicyclobacillus, a juice spoilage organism

METHODS & MATERIALS

× Fruit per trial

- + 25 non-defective fruit randomly selected from each of the sample groups described
- × Fruit brought to lab for microbiological analysis
 - + 30 mL buffer; shake/rub/shake to remove microorganisms from fruit surface
 - + Plate on Plate Count Agar (for total aerobic plate count APC) and Orange Serum Agar (for total acidophilic plate count)
 - + Alicyclobacillus count Samples heat shocked 75°C for 15 min, and plated onto Ali agar
 - + Results reported in log CFU/orange or CFU/orange (Ali)

METHODS & MATERIALS

- Composite samples for Salmonella and E. coli analyses
 - + Due to expense and time constraints
 - + Buffer samples were composited for every five fruit
 - + VIP Salmonella test kit (BioControl) and E*Colite[™] test kit (Charm Sciences)
- Parallel testing for juice samples aseptically prepared from sample fruit (reported as CFU/ml juice and/or presence of pathogen or indicator organism)
- × Methods detailed in: Parish et al., 2001. Proc. Fla. State. Hort. Soc. 114:174-176.

- **×** Four year study:
 - + 2005-2006
 - × Hand, ground, pick-up machine
 - × Fruit only
 - × Total counts, Acidophilic count, Salmonella, generic E. coli

2005 - 2006 - FRUIT



Total Plate Count Significant differences only in Trial 1 and Trial 2



Acidophilic Count Significant differences only in Trial 2

2005 - 2006 - FRUIT

E. coli and Salmonella enrichment

	Tree	Ground	PU
E. coli	0/20 ^z	0/20	0/20
Salmonella	0/20	0/20	0/20

^z (number of positive tests)/ (number of total enrichments)

- 1. No consistent significant differences in fruit surface microflora
- 2. No pathogens or fecal indicators isolated.

- **×** Four year study:
 - + 2006-2007
 - × Hand, ground, pick up machine
 - × Fruit and juice
 - × Total counts, Acidophilic count, Salmonella, generic E. coli

2006 - 2007 - FRUIT



Total Plate Count Significant differences only in Trial 4



Acidophilic Count Significant differences only in Trial 3

2006 - 2007 - FRUIT

E. coli and Salmonella enrichment

Trial	Tree	Ground	PU	
	<i>E. coli</i> enrichments			
1	O ^z	3	3	
2	0	0	0	
3	0	1	0	
4	0	0	0	
	Salmonella enrichments			
1	0	0	0	
2	0	1	0	
3	0	0	0	
4	0	0	0	

^zNumber positive out of 5 enrichments

- 1. No consistent significant differences in fruit surface microflora
- 2. Pathogens and fecal indicators isolated, but not in the same trial, all from fruit that has touched the ground

2006 - 2007 - JUICE



Total Plate Count No significant differences



2.5

Acidophilic Count No significant differences

2006 - 2007 - JUICE

E. coli and Salmonella enrichment

Trial	Tree	Ground	PU	
	<i>E. coli</i> enrichments			
1	O ^z	0	0	
2	0	0	0	
3	0	0	0	
4	0	0	0	
	Salmonella enrichments			
1	0	0	0	
2	0	0	0	
3	0	0	0	
4	0	0	0	

^zNumber positive out of 5 enrichments

- 1. No consistent significant differences in juice microflora
- 2. Pathogens and fecal indicators not isolated

- **×** Four year study:
 - + 2007-2008
 - × Hand, ground, pick-up machine, catch frame
 - × Fruit and juice
 - × Total counts, Acidophilic count, Salmonella, generic E. coli

2007 - 2008 - FRUIT



Total Plate Count Significant differences both Pick Up trials, but not in Catch Frame trials

Acidophilic Count Significant differences both Pick Up trials , but not in Catch Frame trials



2007 - 2008 - FRUIT

E. coli and Salmonella enrichment

Trial	Tree	Ground	PU/CF	
	<i>E. coli</i> enrichments			
PU 1	Oz	0	0	
PU 2	0	0	5	
CF 1	0	1	4	
CF 2	0	0	0	
	Salmonella enrichments			
PU 1	0	0	0	
PU 2	0	0	0	
CF 1	0	0	0	
CF 2	0	0	0	

^zNumber positive out of 5 enrichments

- 1. No consistent significant differences in fruit surface microflora
- Fecal indicators isolated in all enrichments from PU 2, and in four of five enrichments from CF 1. These data indicate a potential for cross contamination during MH.

2007 - 2008 - JUICE



2007 - 2008 - JUICE

E. coli and Salmonella enrichment

Trial	Tree	Ground	PU	
	<i>E. coli</i> enrichments			
1	O ^z	0	0	
2	0	0	0	
3	0	0	0	
4	0	0	0	
	Salmonella enrichments			
1	0	0	0	
2	0	0	0	
3	0	0	0	
4	0	0	0	

^zNumber positive out of 5 enrichments

- 1. No consistent significant differences in juice microflora
- 2. Pathogens and fecal indicators not isolated

- **×** Four year study:
 - + 2008-2009
 - × Hand, ground, catch frame, CMNP application
 - × Fruit and juice
 - × Total counts, Acidophilic count, Salmonella, generic E. coli, Alicyclobacillus count (Fruit only)

2008 - 2009 - FRUIT



Total Plate Count Significant differences in Hamlin CMNP trial between tree and ground in both cases, no other significant problems



Acidophilic Count Significant differences only Hamlin CMNP trial between tree and ground in both cases

2008 - 2009 - FRUIT

E. coli and Salmonella enrichment

Trial	Tree	Ground	CMNP Tree or CF	CMNP Ground
	E. coli enrichments			
H1 CMNP	Oz	5	1	1
H2 CF	0	0	4	
H3 CS	0	0		
V1 CMNP	0	0	0	0
	Salmonella enrichments			
H1 CMNP	0	0	0	0
H2 CF	0	0	0	
H3 CS	0	0		
V1 CMNP	0	0	0	0
	Alicyclobacillus counts (CFU/orange)			
H1 CMNP	>0.04	32 ± 22	> 0.04	32 ± 39
H2 CF	> 0.04	> 0.04	> 0.04	
H3 CS	> 0.04	> 0.04		
V1 CMNP	> 0.04	> 0.04	> 0.04	> 0.04

^zNumber positive out of 5 enrichments

2008 - 2009 - FRUIT

- 1. No consistent significant differences in fruit surface microflora, CMNP application does not appear to impact total microflora levels.
- 2. E.coli isolated in all but one CF enrichment again highlight potential for cross contamination.
- Presence of *E. coli* on CMNP tree sample indicate potential contamination from spray. This highlights need for good quality water use.
- 4. Hamlin 1 trial occurred during rain and following irrigation.
- 5. Alicyclobacillus only isolated during one trial, and only from ground samples. Weather may play a role in contamination levels.

2008 - 2009 - JUICE



Total Plate Count Significantly higher counts in Hamlin 1, ground samples

Acidophilic Count No significant differences



2008 - 2009 - JUICE

E. coli and Salmonella enrichment

Trial	Tree	Ground	CMNP Tree or CF	CMNP Ground	
		E. coli enrichments			
H1 CMNP	Oz	0	0	0	
H2 CF	0	0	0		
H3 CS	0	0			
V1 CMNP	0	0	0	0	
	Salmonella enrichments				
H1 CMNP	0	0	0	0	
H2 CF	0	0	0		
H3 CS	0	0			
V1 CMNP	0	0	0	0	

^zNumber positive out of 5 enrichments

- 1. No consistent significant differences in juice microflora
- 2. Pathogens and fecal indicators not isolated

SUMMARY 2005 - 2009

- No indication that fruit in contact with ground is consistently and significantly higher in microbial surface contamination
- During PU and CF trials multiple samples positive for E. coli indicate the potential for cross contamination during MH
 - Highlights the need for cleaning and sanitizing harvesting equipment
- Salmonella was only isolated in one sample in 2006 2007
 - + Further classified as Salmonella Munchen
- **E.** *coli* isolation from one tree orange following CMNP application indicate a need for good quality water use.
- Weather conditions and grove floor maintenance during the season may contribute to these results

NEXT STEPS

- Continue to sample 2 additional Valencia trials in 2009
- × Repeat 2009 experiments in 2009-2010
- Continue to sample from fruit juice following CMNP adding:

+ Brix, acid, and color

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QUESTIONS?

