

Bacteriophage cocktail reduces salmonella enterica serovar enteritidis counts in raw and smoked salmon tissues Una mezcla de bacteriófagos reduce los recuentos de Salmonella enterica serovar Enteritidis en tejidos de salmón fresco y ahumado

Galarce, Nicolas E.

Bravo, Jonathan L.

Robeson, James P.

Borie, Consuelo F.

© 2014 Asociación Argentina de Microbiología. The use of bacteriophages for the biocontrol of food-borne pathogens is increasingly gaining acceptance. In this study, the effectiveness of bacteriophages to reduce Salmonella Enteritidis counts was evaluated in raw and smoked salmon tissues. Groups of 25 samples each were contaminated with S. Enteritidis, treated with a phage mix and then incubated for ten days at 18 °C and 4 °C. A significant bacterial reduction was obtained on days 3, 6 and 10 in raw salmon samples incubated at 18 °C (from 0.75 to 3.19 log₁₀ CFU/g) and at 4 °C (from 2.82 to 3.12 log₁₀ CFU/g), whereas in smoked salmon lower reductions were achieved (from 1.02 to 1.96 log₁₀ CFU/g at 18°C and from 0.50 to 1.16 log₁₀ CFU/g at 4 °C). These results show the potential effectiveness of this bacteriophage cocktail as a biocontrol agent against S. Enteritidis in raw and smoked salmon tissues.