The Role and Future of Predictive Microbiology in Food

Presenter: Liuyue Yang (1st year M.Phil.) Supervisor: Prof. Margaret Ip Department of Microbiology, CUHK 14/12/2021

Contents

- 1. Background knowledges
- 2. The most important application
- 3. Future expectations

The background

- The "one health" approach
- Food as transmission vehicles
- Foodborne outbreaks:

E.g. The group B *Streptococcus* outbreaks caused by freshwater fish

The background

1. The trend of food consumption

• Demands of customers:

- Fresher and more natural
 - E.g., raw milk cheese
- Globalized food supply chain:
 - Longer and more complex
 - Imported food

2. Burdens of Foodborne outbreaks

• Pose health and economic burden to the individual and public health

systems

• Harm the reputation of food companies and countries in competitive

global markets

• Result in food waste

3. Transmission of antimicrobial resistance

- Vehicle: contaminated food, especially meat products
- Transmit multidrug-resistant pathogens from farm to fork
 - Key reservoirs of "superbugs": food animals

Demand: reliable and effective food safety management!

Predictive microbiology

- Interdisciplinary: mathematics + microbiology
- Definition: Predictive microbiology is about describing the <u>population</u> <u>behaviour</u> of microorganisms in response to the <u>environmental properties</u> of foods over time with <u>mathematic equations</u>.
- **Premise**: "the responses of populations of microorganisms to environmental factors are reproducible"

Model types

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- Kinetic models: the 'rate'
 - Growth rate
 - Death (inactivation) rate
- Probabilistic models: the 'likelihood'
 - Probability of growth
 - Probability of toxic formation

(Ross et al., 2014)

Food matrix as a 'nutrition broth'

Environmental parameters:

- Extrinsic parameters:
 - Storage temperature (T)
- Intrinsic parameters:
 - Water activity (a_w)
 - pH
 - Other components in foods

- ...

Model development

Growth rate

- Classic two-step approach
 - Primary models
 - Secondary models
 - Tertiary models (combinations of primary and secondary models)

Example: ComBase <u>https://www.combase.cc/index.php/en/</u>

- Developed by U.S. Department of Agriculture and other academic institutions
- Supported by USDA
- A suit of primary and secondary models
- An internet-based interface
- Repository for growth data

Example: ComBase https://www.combase.cc/index.php/en/

The interface of ComBase predictor

- User-friendly
- Choose target bacteria
- Adjust parameters
- Get growth data (e.g., growth rate)

Example: ComBase https://www.combase.cc/index.php/en/

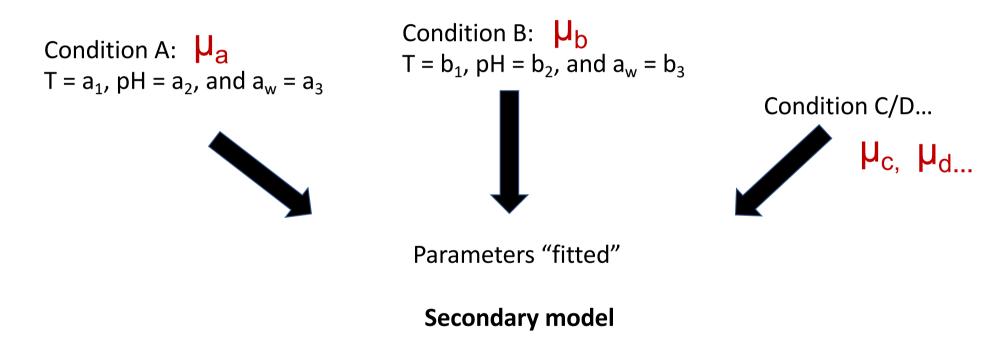
Step 1: Primary model

Condition A (a fixed condition):

T = 25°C pH = 7.0 a_w = 0.999 Example: ComBase https://www.combase.cc/index.php/en/

Step 2: Secondary model

- Containing over 60,000 records of bacterial growth



Empirical model VS. Mechanistic model

• Purely empirical model

• Semi-mechanistic model

(e.g., square-root type)

Purely mechanistic model

Application: supporting food safety management

✓ Predictive microbiology supports **two levels** of food safety management.

Industry level: microbial food safety management

Traditionally,

X Hazard-based approach:

X Regulatory inspection and sampling regimes

✓ Risk-based approach

Application: Food safety management

Industry level

Predictive microbiology

Providing "scientific supports" for estimating the behavior of pathogens in food chain



✓ HACCP(Hazards Analysis Critical Control Points)

Implement of HACCP (Hazards Analysis Critical Control Points) plans in Hong Kong

- Hong Kong *v.s.* developed countries
 - Wet market
- Hong Kong to follow international trend

Application: Food safety management

Government level

- \circ Regulation
 - Most of countries: regulatory inspection and sampling regimes
 - Time-consuming, expensive, and opportunistic
 - Regulation based on predictive model as a better alternative

Application: Food safety management

Government level

- \circ Regulation
 - Australia: a tool, "refrigeration index" :
 - Regulate and monitor the <u>effectiveness of refrigeration process</u> of exported meat.
 - By regulating the increase of *Escherichia coli* in meat.
 - Cost-effective.
 - By 2008, the implementation reaching a benefit:cost ratio of 11:1.
 - Hong Kong: criteria for microbial limits are still based on regulatory inspection and sampling regimes (i.e., Aerobic Colony Count level).

(Federal Register of Legislation, 2021; McMeekin, 2008; Centre for Food Safety, 2017)

The future expectations

- Model development for certain food products
 - Involve more explanatory variables in models
- Shift from empirical model to mechanistic model
 - Systems-biology approach
- Use bioinformatic (e.g., artificial intelligence) to simplify empirical model development
- Standardization of predictive microbiology

Understanding on microorganisms

Modelling techniques

Take home message

□ Predictive microbiology

- A quantify approach of food microbiology with mathematical modelling
- Imperfect but effective tool applied in food industry
- Empowering the risk-based food safety management strategies