



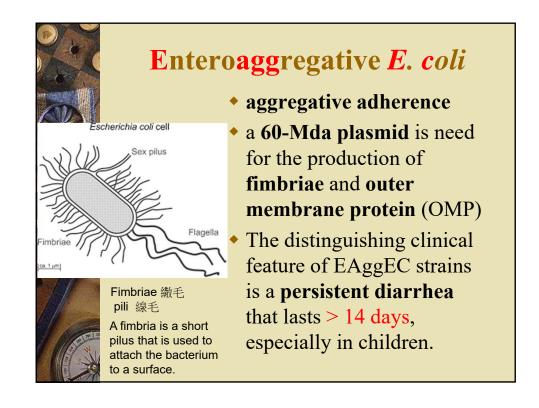
SEROLOGICAL CLASSIFICATION

- E. coli → over 200 recognized O serotypes ← more heterogeneous carbohydrate side chains of O antigen (lipopolysaccharide of cell wall)
- Flagellar proteins are less heterogeneous → Fewer H antigenic types
- E. coli O157:H7



THE RECOGNIZED VIRULENCE GROUPS

- Five virulence groups of *E. coli* are recognized:
 - Enteroaggregative (腸聚集性)(EAggEC)
 - enterohemorrhagic (腸出血性) (EHEC)
 - Enteroinvasive (腸侵襲性) (EIEC)
 - Enteropathogenic (腸致病性) (EPEC)
 - Enterotoxigenic (腸毒性) (ETEC).
- **→** Food infection
- EHEC and ETEC: Toxin-mediated infection





Enterohemorrhagic E. coli

- Similar to EPEC in
 - the possession of the chromosomal gene eae A (encodes the intimin protein that is essential for A/E)
 - the intimin protein is a virulence factor (adhesin黏附素) of EPEC and EHEC
 - the production of attachmenteffacement (A/E) lesions (附著-微 絨毛消失病變)



Enterohemorrhagic E. coli

- Disimilar to EPEC in
 - affect only the large intestine (in piglet models)
 - produce large quantities of Shiga-like toxins
- EHECs produce fimbriae by a 60-Mda plasmid → attach to culture cells
- E. coli O157:H7



The Toxins of EHEC

- Shigella dysenteriae produces a potent toxin → Shiga toxin (Stx)
- The toxins of EHEC strains of E. coli
 have been referred as Shiga-like
 toxin → SLT-1 and SLT-2 → Stx1
 and Stx2 ← new terminology



The Toxins of EHEC

- Stx1 differ from **Shiga-toxin (Stx)** by three nucleotides and one amino acid, and neutralized by antibodies to Stx.
- Toxin gene is chromosomal.
- Stx-sensitive cells possess a toxin receptor.



The Toxins of EHEC

- The mechanisms of Stx, Stx1, and Stx2 are the same.
 - They are N-glycosidase that cleave a specific adenine residue from the 28S subunit of eukaryotic rRNA, leading to the inhibition of protein synthesis.



Growth and Stx production

- In general, Stx was produced at all temperatures that supported growth.
- Unlike most strains of *E. coli*, the O157:H7 strains do not grow at 44.5°C and their maximum in EC medium is around 42°C.



Effect of Environmental and Physical Agents

- Studies of EC O157:H7
 - Survived at least 5 hours at pH 3.0 -2.5 in HCl-adjusted Luria broth at 37°C.
 - Survived for **35 days at 5°C or 7°C** in commercial mayonnaise with pH of 3.65.
 - no growth occurred at \geq 8.5% NaCl.



Effect of Environmental and Physical Agents

◆ EHEC strains are more heat sensitive than most salmonellae.

D_{60∘C} values are less than 1 minute in various products (page 642). D values increased with increasing fat content.



EHEC Prevalence in Foods

- Meat, milk, poultry, and seafood products
- Using **DNA probes** for detection of EC O157:H7

Comparison: Eggs, milk, poultry, meat, and meat products → most common food vehicles of salmonellosis to humans



EHEC Prevalence in Dairy Cattle

- Most EHEC syndromes are linked to beef → dairy herds are the primary reservoirs of EHEC strains.
- In a risk assessment study of EC O157:H7 →
 three highest factors can lead to illness by EC
 O157:H7 → concentration of EC O157:H7 in
 animal feces, host susceptibility, and carcass
 contamination



EHEC-Human Disease Syndromes/Prevalence

- The first EC **O157:H7** strain was recovered in 1975 from a patient with **bloody diarrhea**.
- ◆ HUS (hemolytic uremic Syndrome, 溶血性尿毒症) and HC (Hemorrhagic colitis, 出血性結腸炎) are caused by Stx-producing strains of *E. coli*.
- ◆ From 2 to 7 % of EC O157:H7 infections may develop HUS. HUS consists of hemolytic anemia (溶血性貧血), thrombocytopenia (血小板過低), and acute renal failure (急性腎衰竭).



EHEC-Human Disease Syndromes/Prevalence

- For patients with a foodborne disease HC, all have bloody diarrhea and severe abdominal cramps, some will have nausea, vomiting, or fever (rare). The bloody red stool is the telling symptoms for HC.
- EC O157:H7 causes most cases of HC.

 The infectious is believed as low as 10 cfu.



Enteroinvasive E. coli

- Do not produce enterotoxins
- Enter and multiply in colonic (結腸的) epithelial cells → spread to adjacent cells.
- EIECs possess a **140-MDa plasmid** that is essential for their invasiveness.
- ◆ Bloody or nonbloody but **voluminous diarrhea** (大量腹瀉)



Enteroinvasive E. coli

- Although foods are a proven source, person-to-person transmission is known.
- EIEC strains have been shown to be common in diarrheal stools from children.



Enteropathogenic E. coli

- **Do not produce enterotoxins**, although they can cause diarrhea.
- EPEC strains cause diarrhea in children generally under 1 year of age.
- Plasmidborne adherence factor → enable adherence to the intestinal mucosa → colonizing in the intestinal mucosa → produce attachment-effacement (att-eff, A/E) lesions.



Enterotoxigenic E. coli

- Attach to and colonize the small intestine by means of fimbrial (繖毛的) colonization factor antigens (CFAs) (定植因子抗原).
- Four types of plasmid encoded CFA I, II, III, and IV. The heat-stable enterotoxin generally is encoded on the same plasmid, and they are not produced under 20°C.
- ETEC strains cause diarrhea in both children and adults. → the leading cause of travelers' diarrhea.



The ETEC Enterotoxins

- 1. heat-labile (LT) toxins: destroyed at 60°C in about 30 minutes.
- 2. heat-stable (STa or ST-1, and STb or ST-II) toxins: withstand 100°C for 15 minutes



The ETEC Enterotoxins

- ETEC gastroenteritis → ingestion of 10⁶ 10¹⁰ viable cells per gram → colonize the small intestines and produce enterotoxin(s)
 - The colonizing factors are generally fimbriae (繖毛) or pili. (線毛)
- The syndrome
 - non-bloody watery diarrhea without inflammatory exudates (分泌物) in stools.
 - Similar to that caused by *V. cholerae*.



PREVENTION

- Same as in chapter 23.
- The heat sensitivity of these organisms is such that cases should not occur when foods are **properly cooked**.
- ◆ Once cooked, meats should not be held between 40°F (4.4°C) and 140°F (60°C) for more than 3 − 4 hours.



TRAVELERS' DIARRHEA

- E. coli is one of the leading causes of acute watery diarrhea (急性 水樣腹瀉) that often occurs among new arrivals in certain foreign countries.
- ETEC and EPEC strains



- ◆ 生食牛肉致命 日本2死57中毒(2011/5/4)
 - 大腸桿菌0111
 - 引起的溶血性尿毒症(hemolytic uremic syndrome, HUS)
 - 建議同學們儘量避免生食肉類
- ◆ 毒黃瓜已奪14命 比俄禁西班牙蔬菜進口 (2011/5/31)
 - 由具有潛在致命的出血性大腸桿菌致病株所引發,是全球最嚴重溶血性尿毒症疫情之一
 - 不要生食蔬菜
- 生機飲食夯!九成七芽菜類 大腸桿菌全超標 (2015/5/6)
- ◆ 天氣熱吃剉冰消暑 注意生菌數超標 2018-6-8
- ◆ 北市稽查涼麵 4件大腸桿菌群超標 2018-07-31