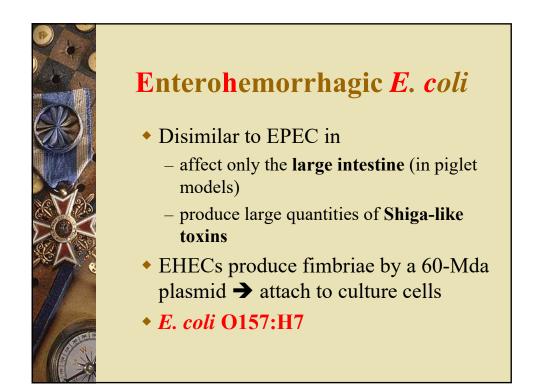




### Enterohemorrhagic E. coli

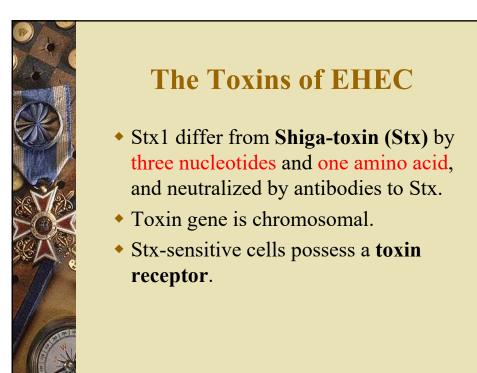
- Similar to EPEC in
  - the possession of the chromosomal gene *eae* A (encodes the intimin protein that is essential for A/E )
    - the intimin protein is a virulence factor (adhesin黏附素) of EPEC and EHEC
  - the production of attachmenteffacement (A/E) lesions (附著-微 絨毛消失病變)





### **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**

- 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

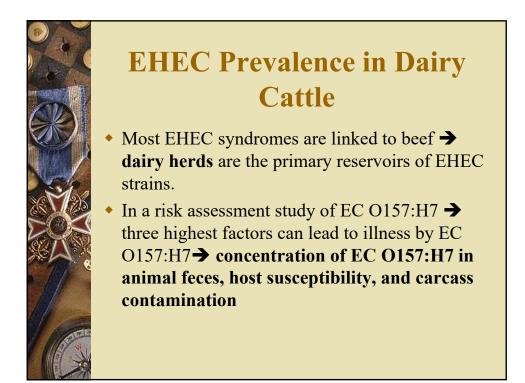
 EHEC strains are more heat sensitive than most salmonellae.
D<sub>60°C</sub> values are less than 1 minute in various products (page 642). D values increased with increasing fat content.



#### **EHEC Prevalence in Foods**

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

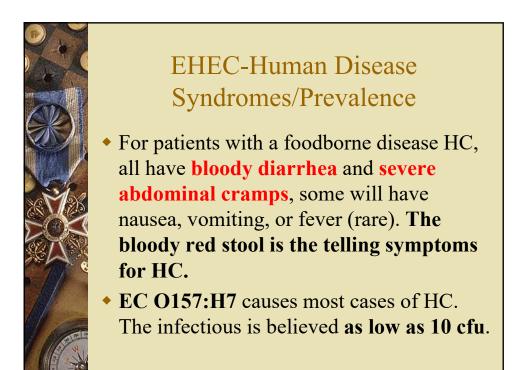
Comparison: Eggs, milk, poultry, meat, and meat products → most common food vehicles of salmonellosis to humans





### EHEC-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).









# 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 attachmenteffacement (att-eff, A/E) lesions.



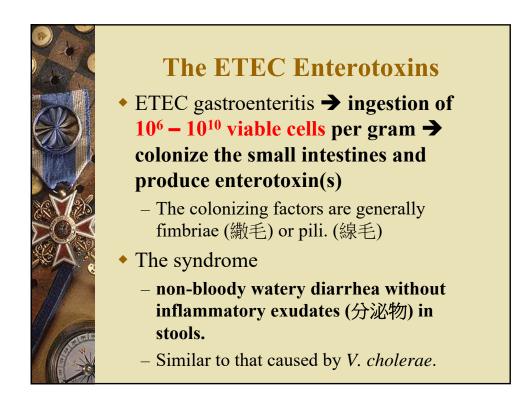
### Enterotoxigenic E. coli

- 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





#### 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.

