

Contents lists available at SciVerse ScienceDirect

Food Control

journal homepage: www.elsevier.com/locate/foodcont



Prevalence of *Yersinia enterocolitica* from food and pigs in selected states of Malaysia



Lai Kuan Tan a,b, Peck Toung Ooi^c, Kwai Lin Thong a,b,*

- ^a Microbiology Division, Institute of Biological Sciences, Faculty of Science, University of Malaya, 50603 Kuala Lumpur, Malaysia
- ^b Laboratory of Biomedical Science and Molecular Microbiology, UMBIO Research Cluster, Institute of Graduate Studies, University of Malaya, 50603 Kuala Lumpur, Malaysia
- ^cClinical Veterinary Studies, Faculty of Veterinary Medicine, University Putra Malaysia, Malaysia

ARTICLE INFO

Article history: Received 17 April 2013 Received in revised form 18 June 2013 Accepted 25 June 2013

Keywords: Food microbiology Pig Pork Yersinia enterocolitica

ABSTRACT

The aim of this study was to determine the prevalence of Yersinia enterocolitica and its bioserotypes from food and pigs in Malaysia. Fifty-eight raw porcine (raw pork meat, internal organs and other parts) and 48 non-porcine food (raw beef, poultry products, seafood, vegetables, tofu, and pasteurised milk) from wet markets located in Kuala Lumpur, Selangor, Perak, and Pahang were examined for the presence of Y. enterocolitica. Specimens (nasal, oral and rectal swabs) from 165 pigs (from nine farms) located at central and northern parts of Malaysia were also collected for Y. enterocolitica detection. Presumptive isolates were characterised biochemically and further confirmed by PCR. Out of 58 raw porcine food, Y. enterocolitica was detected in 7 (12.1%) samples in which raw pork meat (whole meat) had the highest prevalence 5/21 (23.8%), followed by raw pork liver 1/5 (20.0%) and raw pork intestine 1/8 (12.5%). No Y. enterocolitica was isolated from the 48 non-porcine foods. Overall, two pathogenic (bioserotypes 3 variant/O:3 and 1B/O:8) and one non-pathogenic (bioserotype 1A/O:5) Y. enterocolitica strains were isolated from food. Out of 165 pigs examined, 3 (1.8%) pigs were carriers for Y. enterocolitica. All 3 pigs were asymptomatic grower pigs from Penang, carried Y. enterocolitica bioserotype 3 variant/O:3. Postenrichment PCR approach gave a higher prevalence, 60.3%, 41.7% and 27.9% for porcine food, nonporcine food and pigs, respectively. Both pathogenic and non-pathogenic Y. enterocolitica were present in our domestic pigs and food. Improper food handling and processing may cause cross contamination of this pathogen to humans, affirms a potential risk for public health.

© 2013 Elsevier Ltd. All rights reserved.

1. Introduction

Yersinia enterocolitica is a bacterium which belongs to Enterobacteriaceae that is widely found in natural environments. It is psychrotrophic and has the capability to survive and multiply in cold (Annamalai & Venkitanarayanan, 2005; Neuhaus, Francis, Rapposch, Görg, & Scherer, 1999). It is enteropathogenic and causes gastrointestinal problems such as acute enteritis with fever, bloody diarrhoea and pseudo appendicitis, which frequently leads to unnecessary laparotomy in humans (Vlachaki, Tselios, Tsapas, & Klonizakis, 2007). Y. enterocolitica is notified as the third most important foodborne enteric pathogen in Europe after campylobacteriosis and salmonellosis (European Food Safety Authority & European Centre for Disease Prevention and Control, 2012).

E-mail address: thongkl@um.edu.my (K.L. Thong).

Young children and infants are the most susceptible age group (Rosner, Stark, & Werber, 2010).

In United States, it is estimated that *Y. enterocolitica* causes over 115,000 infections annually (Scallan et al., 2011). In Europe, there were 6776 reported yersiniosis cases in humans during 2012 (European Food Safety Authority & European Centre for Disease Prevention and Control, 2012). Reports on the incidence of yersiniosis in Southeast Asian countries are few. However, in the recent report of Ananchaipattana et al. (2012a, 2012b), *Y. enterocolitica* was reported present in some Thai food (beef, shrimp and tofu). This suggests a risk of human infection when such contaminated food is consumed in this area.

Y. enterocolitica is ubiquitous in the nature and is routinely isolated from animals, food and environment (Fredriksson-Ahomaa & Korkeala, 2003). Among the sources, swine is reported as a major reservoir for Y. enterocolitica. The bacterium is often present in the oral cavity of pigs especially tonsils, intestinal content, faeces and lymph nodes (Fondrevez et al., 2010; Gutler, Alter, Kasimir, Linnebur, & Fehlhaber, 2005; Liang et al., 2012; Nesbakken,

^{*} Corresponding author. Microbiology Division, Institute of Biological Sciences, Faculty of Science, University of Malaya, 50603 Kuala Lumpur, Malaysia. Tel.: +60 3 79675836; fax: +60 3 79675908.