

Journal of Food Quality and Hazards Control 4 (2017) 58-62

Molecular Identification of *Campylobacter*, *Arcobacter*, and *Salmonella* in Japanese Quail (*Coturnix japonica*) Reared in Farms of Northern Iran

R. Khoshbakht ^{1*}^[], S. Seifi ², A. Karimi ³, M. Khosravi ¹

1. Department of Pathobiology, Faculty of Veterinary Medicine, Amol University of Special Modern Technologies, Amol, Iran

2. Department of Food Hygiene, Faculty of Veterinary Medicine, Amol University of Special Modern Technologies, Amol, Iran

3. School of Veterinary Medicine, Shiraz University, Shiraz, Iran

HIGHLIGHTS

- Prevalence rates of Campylobacter, Salmonella, and Arcobacter in faecal samples were 95, 65 and 0%, respectively.
- Prevalence of Salmonella in rural farms was significantly higher than semi industrial farms.
- Risk of Campylobacter and Salmonella among quail farmed in Northern Iran should be highlighted.

Article type Original article

Food Microbiology

Polymerase Chain Reaction

Received: 24 Nov 2016

Revised: 15 Feb 2017

Accepted: 3 Apr 2017

Acronyms and abbreviations

PCR=Polymerase Chain Reaction

Keywords

Food Safety

Article history

Coturnix

ABSTRACT

Background: Food animals such as different rearing birds can transmit zoonotic enteropathogenic bacteria, which exist in their intestinal microbiota. This research was designed in order to molecular identification of *Campylobacter*, *Arcobacter*, as well as *Salmonella* in Japanese quail (*Coturnix japonica*) reared in farms of Northern Iran.

Methods: Total of 100 cloacal samples were collected from 20 different quail farms. After extraction of total DNA, the samples subjected to molecular detection of the *Campylobacter*, *Arcobacter*, and *Salmonella* using polymerase chain reaction. By Chi-squared, all statistical analyses were performed by SPSS Inc., Chicago, IL (v. 18.0).

Results: Totally, the prevalence rates of *Campylobacter*, *Salmonella*, and *Arcobacter* in samples were 95, 65, and 0%, respectively. The prevalence of *Salmonella* spp. in rural farms was significantly (p<0.05) higher than semi-industrial farms.

Conclusion: High occurrence of *Campylobacter* spp. and *Salmonella* spp. were found in rearing quail populations of Mazandaran province, Northern Iran. These enteropathogens can contaminate food products obtained from the birds indicating their public health importance.

Introduction

In recent years, rearing of birds other than chickens has been developed all around the world to supply the food requirements of the human. One of these kinds of birds is quail particularly Japanese quail (*Coturnix japonica*), one of the subspecies of common quail (*Coturnix coturnix*), which is the usual rearing quail species in developing countries like Iran. It means that such birds not only are not considered as game birds today but also are the important source of protein in developing countries. As we know, when animals farmed as human food, there are some essential aspects which should be considered and studied in point of view of the human health and safety. One of these features is the role of these animals in the spread of zoonotic microorganisms; particularly human enteric pathogens which are transmitted to human through food animals (Benskin et al., 2009). Different sources during rearing, slaughter, and processing can transmit the bacterial contamination into the carcass and meat of the birds. But it seems that the main source of the contamination is the viscera as well as intestine of the birds which contains various microorganisms, including

To cite: Khoshbakht R., Seifi S., Karimi A., Khosravi M. (2017). Molecular identification of *Campylobacter*, *Arcobacter*, and *Salmonella* in Japanese quail (*Coturnix japonica*) reared in farms of Northern Iran. *Journal of Food Quality and Hazards Control*. 4: 58-62.

^{*} Corresponding author. \bowtie khoshbakht.r@gmail.com

human enteric pathogens such as *Escherichia coli*, *Salmonella*, as well as *Campylobacter* (Abdollahpour et al., 2015; Dipineto et al., 2014; Vashin and Stoyanchev, 2005). There is limited information about the presence of various human enteric pathogens in the intestinal flora of rearing quail and related farms in Iran. So, this research was designed in order to molecular identification of *Campylobacter*, *Arcobacter*, and *Salmonella* in Japanese quail (*Coturnix japonica*) reared in farms of Northern Iran.

Materials and methods

Sample collection

During June to July 2015, 100 fresh faecal samples were randomly collected from 20 (five samples for each farm) different rural (n=8), industrial (n=1), and semiindustrial (n=11) Japanese quail farms in Mazandaran province, Northern Iran. Sampling was done from all selected birds which were in slaughter stage with 35 to 40 days old. Faecal samples were obtained from cloaca region of the birds using sterile gloves and swabs, collected in trypticase soy broth (Merck KGaA, Darm-stadt, Germany) tubes, and transported to microbiological laboratory, Faculty of Veterinary Medicine, Amol University of Special Modern Technologies, Iran.

Positive controls

One g of each sample from a farm was pooled and homogenized using rotor-stator homogenizer by sterile plastic pestle to prepare for stool DNA extraction. The extracted DNA from strains of *Campylobacter jejuni* (ATCC 33291), *Arcobacter butzleri* (ATCC 49616), as well as *Salmonella enterica* serotype Typhimurium (local isolate) were considered as positive controls in the Polymerase Chain Reaction (PCR) test.

DNA extraction

DNA extraction from pooled samples was done using stool DNA extraction kit (Bioneer, Daejeon, South Korea) according to the manufacturer recommendations with some modifications. Briefly, 100 mg of each pooled sample was mixed with 20 μ l proteinase K and incubated for 10 min at 55 °C. After centrifugation of the mixture at 13000 rpm, the supernatant was mixed with 200 μ l binding solution in a new tube and incubated again for 10 min at 60 °C. After incubation, 100 μ l isopropanol was added to the tube and then the liquid transferred into the binding column, and centrifuged for 1 min at 8000 rpm. This step was repeated using 500 μ l for both washing buffer 1 and 2; then, DNA was precipitated using 100 μ l elution buff-

er and centrifugation at 13000 rpm for 1 min. Extracted DNA was kept at -20 $^{\circ}$ C until use in PCR.

PCR assay

Conventional PCR reaction was done for detection of Salmonella spp., Arcobacter spp., and Campylobacter genus using specific primers (Table 1). The PCR reaction mixtures consisted of 100 ng DNA template, 2.5 µl 10x PCR buffer (75 mM Tris-HCl, pH 9.0, 2 mM MgCl₂, 50 mM KCl, 20 mM (NH4)₂SO₄; Bioneer, Daejeon, So uth Korea), 0.2 mM dNTPs (Bioneer, Daejeon, South Korea), 1.5 U AmpliTaq DNA polymerase (Bioneer, Daejeon, South Korea), and 10 pmol each primer (Takapouzist, Tehran, Iran). The volume of the reaction mixture was reached to 25 µl using distilled deionized water. The thermal cycler (MJ mini, BioRad, USA) was adjusted under optimum conditions. Briefly, Initial denaturation at 94 °C for 4 min, followed by 33 cycles of denaturation at 94 °C for 1 min, annealing as shown in Table 1 for 1 min and extension at 72 °C for 1 min. Final extension was carried out at 72 °C for 7 min. Amplified products were separated by electrophoresis in 1.5% agarose gel electrophoresis stained with ethidium bromide (Cinnaclone, Tehran, Iran). The 100 bp DNA ladder was used as molecular size marker.

Statistical analysis

Using Chi-squared, all statistical analyses were performed by SPSS Inc., Chicago, IL (v. 18.0). *P* value less than 0.05 was considered for statistical significance.

Results

Totally, the prevalence rates of *Campylobacter*, *Salmonella*, and *Arcobacter* in samples were 95, 65, and 0%, respectively. Prevalence of *Salmonella* spp. in rural farms was significantly (p<0.05) higher than semi-industrial farms (Table 2).

Discussion

With raising the requirement of human to protein sources and different meats, the role of the birds for resolving this problem has increased and today, some previously game birds such as quails and partridges are reared in industrial or non-industrial farms as food animals. All of these food animals and particularly birds, are significant vectors for different infectious diseases especially, enteropathogenic agents which some of them are intestinal flora of animals and so transmit to human through contamination of animal related food products, processing, and producing industries and their instruments (Benskin et al., 2009; Khoshbakht et al., 2014; Rahimi et al., 2010). In present study, the high frequency of quail farms was positive for the presence of *Campylobacter* spp. in intestinal samples of the rearing birds, while *Arcobacter* spp. was not detected in cloacal samples. *Campylobacter* and *Arcobacter* are Gramnegative, motile, and non-spore forming bacteria belonging to the Campylobacteraceae family which can cause gastroenteritis and some other disorders in human. One of the most important differences between *Arcobacter* and *Campylobacter* genus is the optimum growth temperature which *Arcobacter* can grow at 15-25 °C whereas human pathogenic *Campylobacter* species are thermophiles (Humphrey et al., 2007; Iovine et al., 2008; Vandamme et al., 1991).This difference can be the main reason for the negative result in detection of *Arcobacter* spp. in Japanese quail samples found in the present work; because the body temperature of this bird is about 41-43 °C that is not suitable for growth of *Arcobacter* spp. (Gilbreath and Ko, 1970); while the *Campylobacters* especially, their thermophile species can truly grow in this condition.

Table 1: The primer pairs used in this study for detection of three human enteropathogenic bacteria, including Campylobacter, Salmonella, Arcobacter

Primer sequence (5' to 3')	Target gene	Annealing temperature (°C)	Product size (bp)	Reference
F: ATCTAATGGCTTAACCATTAAAC	16S rRNA	59	857	(Linton et al.,
R: GGACGGTAACTAGTTTAGTAT	(Campylobacter spp.)	39		1997)
F: GTGAAATTATCGCCGCCACGTTCGAA	invA	58	284	(Rahn et al.,
R: TCATCGCACCGTCAAAGGAACC	(Salmonella spp.)			1992)
F: AGAACGGGTTATAGCTTGCTAT	16S rRNA	44	181	(Gonzalez et al.,
R: GATACAATACAGGCTAATCTCT	(Arcobacter spp.)			2000)

 Table 2: Prevalence of the three common enteropathogenic bacteria, including Campylobacter, Salmonella, Arcobacter in quail reared in farms of Northern Iran

Number of farm	Name of pathogens			Type of farm
	Campylobacter spp.	Salmonella spp.	Arcobacter spp.	
1	-	-	-	Industrial
2	+	-	-	Semi-industrial
3	+	+	-	Semi-industrial
4	+	+	-	Rural
5	+	+	-	Rural
6	+	-	-	Semi-industrial
7	+	+	-	Rural
8	+	+	-	Rural
9	+	-	-	Semi-industrial
10	+	+	-	Semi-industrial
11	+	+	-	Rural
12	+	-	-	Semi-industrial
13	+	+	-	Rural
14	+	+	-	Semi-industrial
15	+	+	-	Semi-industrial
16	+	-	-	Semi-industrial
17	+	-	-	Semi-industrial
18	+	+	-	Rural
19	+	+	-	Rural
20	+	+	-	Semi-industrial
Total	19	13	0	-

Some other studies previously had reported the prevalence of *Campylobacter* spp. in quail feces or cloacal samples in the range of 21 to 80% (Dipineto et al., 2014; Mirzaie et al., 2011; Vashin and Stoyanchev, 2005; Vashin et al., 2008), whereas the prevalence of the microorganism was reported significantly lower in quail related food products such as egg or meat (McCrea et al., 2006; Vashin and Stoyanchev, 2005). It means that the main source of the contamination is intestinal microbiota; also, contamination is often decreased during processing and production of the foods. Although we could not detect *Arcobacter* spp. in cloacal samples recovered from the Japanese quail, other studies formerly have reported the presence of this microorganism in quail organs and meat in Iran (Rahimi, 2014).

Further researches are necessary for conclusive consideration about the presence of the Arcobacter spp. in the Japanese quail. Consumption of contaminated poultry meat and egg is the most important cause of Salmonella infections in human (Carli et al., 2001). Salmonella spp. have been frequently detected in food bird products and different reports have been published regarding the prevalence of Salmonella serotypes (Harsha et al., 2011; Rahimi et al., 2010), but results of the present study showed considerably higher prevalence of Salmonella among quail farms in comparison with other similar studies (de FreitasNeto et al., 2013; Palanisamy and Bamaiyi, 2015). Furthermore, in the current study, the distribution of Campylobacter and Salmonella in combination among rural farms of Japanese quail was significantly higher than semi-industrial farms. In rural farms in North of Iran, farmers often breed different birds in one field or in close areas, particularly in combination with geese and ducks which are the common and main sources of some enteropathogenic bacteria (Jamali et al., 2014; Moriarty et al., 2011).

Conclusion

High occurrence of *Campylobacter* spp. and *Salmonella* spp. were found in rearing quail populations of Mazandaran province, Northern Iran. These infectious bacteria can contaminate food products obtained from the birds indicating their public health importance. So, it is essential to evaluate different aspects of this potential risk such as antibiotic resistance level of microorganisms or determining the presence of specific pathogenic strains.

Conflicts of interest

The authors have no conflict of interest.

Acknowledgments

This research has been financially supported by a grant from the Amol University of Special Modern Technologies, Amol, Iran. This work was ethically approved by the local institutional review board.

References

- Abdollahpour N., Zendehbad B., Alipour A., Khayatzadeh J. (2015). Wild-bird feces as a source of *Campylobacter jejuni* infection in children's playgrounds in Iran. *Food Control*. 50: 378-381.
- Benskin C.M., Wilson K., Jones K., Hartley I.R. (2009). Bacterial pathogens in wild birds: a review of the frequency and effects of infection. *Biological Reviews*. 84: 349-373.
- Carli K.T., Unal C.B., Caner V., Eyigor A. (2001). Detection of Salmonellae in chicken feces by a combination of tetrathionate broth enrichment, capillary PCR, and capillary gel electrophoresis. *Journal of Clinical Microbiology*, 39: 1871-1876.
- de FreitasNeto O.C., da Angela H.L., Soares N.M., Guastalli E.A.L., de Almeida A.M., Berchieri Junior A. (2013). Salmonella spp. in meat-type quails (Coturnix coturnix coturnix) in the State of São Paulo, Brazil. Revista Brasileira de Ciência Avícola. 15: 277-281.
- Dipineto L., Russo T.P., Gargiulo A., Borrelli L., De Luca Bossa L.M., Santaniello A., Buonocore P., Menna L.F., Fioretti A. (2014). Prevalence of enteropathogenic bacteria in common quail (*Coturnix coturnix*). Avian Pathology. 43: 498-500.
- Gilbreath J.C., Ko R.C. (1970). Sex differential for body temperature in Japanese quail. *Poultry Science*. 49: 34-36.
- Gonzalez I., Garcia T., Antolin A., Hernandez P.E., Martin R. (2000). Development of a combined PCR-culture technique for the rapid detection of *Arcobacter* spp. in chicken meat. *Letters* in Applied Microbiology. 30: 207-212.
- Harsha H.T., Reshmi R., Varghese R., Divya P.S., Rahiman K.M., Hatha A.M. (2011). Prevalence and antibiotic resistance of *Salmonella* from the eggs of commercial samples. *Journal of Microbiology and Infectious Diseases*. 1: 93-100.
- Humphrey T., O'Brien S., Madsen M. (2007). Campylobacters as zoonotic pathogens: a food production perspective. *International Journal of Food Microbiology*. 117: 237-257.
- Iovine N.M., Pursnani S., Voldman A., Wasserman G., Blaser M.J., Weinrauch Y. (2008). Reactive nitrogen species contribute to innate host defense against *Campylobacter jejuni*. *Infection and Immunity*. 76: 986-993.
- Jamali H., Radmehr B., Ismail S. (2014). Prevalence and antimicrobial resistance of *Listeria*, *Salmonella*, and *Yersinia* species isolates in ducks and geese. *Poultry Science*. 93: 1023-1030.
- Khoshbakht R., Tabatabaei M., Shirzad Aski H., Seifi S. (2014). Occurrence of *Arcobacter* in Iranian poultry and slaughterhouse samples implicates contamination by processing equipment and procedures. *British Poultry Science*. 55: 732-736.
- Linton D., Lawson A.J., Owen R.J., Stanley J. (1997). PCR detection, identification to species level, and fingerprinting of *Campylobacter jejuni* and *Campylobacter coli* direct from diarrheic samples. *Journal of Clinical Microbiology*. 35: 2568-2572.
- McCrea B.A., Tonooka K.H., VanWorth C., Boggs C.L., Atwill E.R., Schrader, J.S. (2006). Prevalence of *Campylobacter* and *Salmonella* species on farm, after transport, and at processing in specialty market poultry. *Poultry Science*. 85: 136-143.
- Mirzaie S., Hassanzadeh M., Bashashati M., Barrin A. (2011). Campylobacter occurrence and antimicrobial resistance in samples from ceca of commercial turkeys and quails in Tehran, Iran. International Research Journal of Microbiology. 2: 338-342.
- Moriarty E.M., Karki N., Mackenzie M., Sinton L.W., Wood D.R., Gilpin B.J. (2011). Faecal indicators and pathogens in selected

New Zealand waterfowl. New Zealand Journal of Marine and Freshwater Research. 45: 679-688.

- Palanisamy S., Bamaiyi P.H. (2015). Isolation and antibiogram of Salmonella spp. from quails in a farm from Kelantan, Malaysia. Journal of Veterinary Advances. 5: 1191-1198.
- Rahimi E. (2014). Prevalence and antimicrobial resistance of Arcobacter species isolated from poultry meat in Iran. British Poultry Science. 55: 174-180.
- Rahimi E., Ameri M., Kazemeini H.R., Elbagi M. (2010). Prevalence and antimicrobial resistance of *Salmonella* isolated from retail raw turkey, ostrich, and partridge meat in Iran. *Bulgarian Journal of Veterinary Medicine*. 13: 23-30.
- Rahn K., de Grandis S.A., Clarke R.C., McEwen S.A., Galan J.E., Ginocchio C., Curtiss R.I.I.I., Gyles C.L. (1992). Amplification of an *invA* gene sequence of *Salmonella typhimurium* by poly-

merase chain reaction as a specific method of detection of *Salmonella*. *Molecular and Cellular Probes*. 6: 271-279.

- Vandamme P., Falsen E., Rossau R., Hoste B., Segers P., Tytgat R., De Ley J. (1991). Revision of *Campylobacter*, *Helicobacter*, and *Wolinella* taxonomy: emendation of generic descriptions and proposal of *Arcobacter* gen. nov. *International Journal of Systematic and Evolutionary Microbiology*. 41: 88-103.
- Vashin I., Stoyanchev T. (2005). Presence of Campylobacter spp. in meat and internal organs of Japanese quail (Coturnix coturnix). Trakia Journal of Sciences. 3: 23-25.
- Vashin I., Stoyanchev T., Roussev V. (2008). Prevalence of microorganisms of the *Campylobacter* genus in quail (*Coturnix coturnix*) eggs. *Bulgarian Journal of Veterinary Medicine*. 11: 213-216.