

Antibacterial effect of herbs and berries against Salmonella, Listeria and E. coli *Berrymeat*

Development of production of organic herbs and berries in Denmark with high and stable preserving effect and unique new taste used in organic meat products (EU aims to reduce nitrite and salt in food)









DMRI – Teknol. Inst. (leader)

- Screening plant products for antibacterial effect on Listeria monocytogenes, Salmonella typhimurium, E. coli.
- Single or combined products
- Radial diffusion assay
- Bouillon assay
- Meat sausage products
- Stability safety, quality
- Sensoric evaluation

DFS AU - Food science

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- Deliver candidate species, cultivars, products
- Formulation and up-concentration of products
- Demonstrate organic cultivation of species
- Impact of cultivars, harvest time, processing, storage on preservation effect in selected sp.
- Content of bioactive compounds correlation to preservation effect.
 - Ensure reproducibility safe foods and correct dosis



MAPP, AU

Consumer aspects

Focus groups - acceptance, species, methods, taste

Final products – attitudes, preferences

Meat companies

Tulip - conventional

Hanegal - organic

Applied large scale testing





> Choosing species /cultivars after their content of antibacterial compounds

- > Acids malic acid, ascorbic acid, citric acid (pH)
- > Phenolics flavonoids, anthocyanins, tannins
- > Terpenes essential oils
- > Isothiocyanate
- > Alicin, Aliin

> Challenges

- > Combining different species with different compounds
 - additive or synergistic preservation effect
 - > reduce problems of inferior taste due to high concentration of one species/compound
- > Formulation powder/slurry/pesto homogenous distribution
- > Pasteurisation needed of herbs and berries effect on bioactive compounds?
- > Up concentration needed? Extraction?
- > Water soluble or oil soluble? Delivering preservative effect in water phase in meat.
- > Combining taste preferences



- > Focus : Listeria, Salmonella and E. coli.
- > Identification of candidate plant species.
- > 1. Pre-screening in Radial diffusion assay.
- > 2. Bouillon screening test (36 species).
- > 3. Meat slurry solution test (8 species)
- > 4. Effect of **processing** for increased preservation effect.
- > 5. Effect of **storage on** preservation effect.
- > 6. Examine content of bioactive compounds depending on 4 and 5 in few sp.
- > 5. Organic cultivation trials in 3-5 chosen species: Effect of cultivars, clonal differences
 - Effect of harvest time, year
- > Effect of organic cultivation methods (fertilizer)
- Impact on preservation capacity and concentration of bioactive compounds (correlations and understading of preservation effect)
- > Aim: optimal quality, safe dosis, reproducibility of preservation effect.



Species		Radial diffusions Assay		Bouillon model 3% salt and 10 % added	
Popular name	Product	Listeria	Coli/Salmonella	Listeria	Coli/Salmonella
Aronia (sortrøn	Berry,	No	No		
(surbær)	juice	3 cvs: good effect	No		
	pomace	nd	No		
Aronia "Nero" Aronia"Viking"	Mash	effect	effect	No effect	No effect
Vaccinium	Berries	No	Good effect		
corymbosum	Juice	No	No		
Vaccinium myrtillus	Berries	No	Good effect		
	Juice	No	No		
Vacinium ulignosum	Berry mash	Some effect	Some effect	No effect	No effect
Vaccinium vitis ideae	Berry mash	Effect	Effect	Effect	Effect
Vaccinium vitis ideae cv. Red Pearl	Berry mash	Effect	Effect	Effect	Effect
Vaccinium macrocarpon Stevens	Berry mash	Effect	Effect	Effect	Effect
Ribes nigrum (7 cvs)	Berries	Good effect	Good effect	Effect	Effect (no diff. cvs)
0	Juice	No	Good effect		
Ribes rubrum (7 cvs)	Berry mash	Good effect	Good effect	Effect	Effect (diff. cvs)
Rubus idaeus Erika	Berry mash	Effect	Effect	Effect	Effect
Rubus fruticosus cv. "Loch Tay"	Berry mash	No effect	No effect	No effect	No effect
Hippophae rhamnoides AU	Berry mash	Good effect	Small effect	No effect	Effect
Hippophae	Powder	Effect		Effect	Effect
rhamnoides	Eskærhus				
Rosa rugosa	Berry mash	No effect	No effect	No effect	No effect
Rosa canina	Berry mash	No effect	Some effect	No effect	No effect
Sambucus nigra	Berry mash	No effect	Some effect	No effect	No effect
Sambucus nigra	Dried berry	Effect	Effect	Effect	Effect
Sambucus nigra	Flower	No effect	Some effect	No effect	Small effect

Species		Radial diffusions Assay		Bouillon model 3% salt and 10 % addition	
Popular name	Product	Listeria	Coli/Salmonella	Listeria	Coli/Salmonella
Prunus spinosa	Berry mash	Effect	Effect	Effect	No effect
Malus sylvestris	Fruit mash	No effect	No effect	No effect	No effect
Capsicum Chili (5	Fruit	No effect	No effect	No effect	No effect
cvs)					
Carum carvi	Seed+ EtOH	No effect	No effect		
Juniperus communis	Berry mix green and black	No effect	No effect	Small effect	No effect
Juniperus communis	Needles	No effect	No effect	Small effect	No effect
Empetrum	Berry mash	No effect	No effect	No effect	No effect
Origanum vulgare	Leaves (H2O)	Some effect	No effect	No effect	No effect
subsp. Hirtum					
Origanum vulgare	Leaves	No effect	No effect	No effect	No effect
Thymus vulgaris	Leaves (H2O)	No effect	No effect	Effect	No effect
Rosmarinus	Leaves (H2O)	No effect	No effect	No effect	No effect
officinalis					
Salvia officinalis,	Leaves (H2O)	No effect	No effect	Effect	No effect
cv. Phasa					
Satureja montana	Leaves (H2O)	Some effect	No effect	Effect	No effect
Satureja hortensis	Leaves (H2O)	No effect	No effect	No effect	No effect
Mentha x piperata	Leaves (H2O)	No effect	No effect	No effect	No effect
cv Peppermint					
Mentha green mint	Leaves (H2O)	No effect	No effect	No effect	No effect
Matricaria recutita	Leaves (H2O)	No effect	No effect	No effect	No effect
Myrica gale	Leaves male	Effect	No effect	Effect	No effect
Myrica gale	Leaves female	Effect	No effect	Effect	No effect
Myrica gale	Fruit/seed	Effect	No effect	Effect	No effect
	female				
Humulus lupulis (6	Flower	Good effect	No effect	Effect (no diff. cvs)	No effect
cvs)					
Rheum	Stalk	Good effect	Some effect		
rabarbarum (5 cvs)					

RamsonsOnionGood effectGood effectGood effectGood effectArmoracia rusticana (5 cvs)Root3 cvs small effectNo effectNo effectNo effect	Allium sativa (2 cvs)	Onion	Super effect	Super effect	Good effect	Good effect
Armoracia rusticana (5 cvs)Root3 cvs small effectNo effectNo effectNo effect	Ramsons	Onion	Good effect	Good effect	Good effect	Good effect
	Armoracia rusticana (5 cvs)	Root	3 cvs small effect	No effect	No effect	No effect

1. – 2. screening Aronia melanocarpa Vaccinium corymbosum Vaccinium myrtillus Vaccinium ulignosum Vaccinium vitis-ideae Vaccinium macrocarpon Ribes nigrum **Ribes rubrum** Rubus idaeus Rubus fruticosus Hippophae ramnoides Rosa rugosa Rosa canina Sambucus nigra Prunus spinosa Malus sylvestris Capsicum annuum Carum carvi Juniperus communis Origanum vulgare subsp. Hirtum Origanum vulgare Thymus vulgaris **Rosmarinus** officinalis Salvie officinalis Satureja montana Satureja hortensis Mentha x piperatae Matricaria recutita Myrica gale Humulus lupulis Rheum rhababarum Allium sativa Allium ursinum Armoracia rusticana

Species examples with some/good effect on LM and/or S-E) (about 20 in total with fair effect) Aronia melanocarpa(Black chokeberry, sortrøn) Vaccinium myrtillus (Blueberry, blåbær) Vaccinium macrocarpon (cranberry) Vaccinium vitis ideae (lingon berry) Ribes nigrum and rubrum (Black and red currant) Rubus idaeus (raspberrry) Hippophae rhamnoides (Sea buckthorn) Sambucus nigra (Elderberry) Prunus spinosa (Sloe, Slåen) Humulus lupulus (Hop flowers) Rheum rhabarbarum (rhubarb) Salvia officinalis (Common sage) Satureja montana (Winter savory) Myrica gale (porse) Allium ursinum (Ramsons, wood garlic) Armoracia rusticana (Horse radish)







8 model species for further tests

(Selection criteria: inhibition, all or one bacteria, taste, representing organ)

Aronia melanocarpa(Black chokeberry) Vaccinium vitis ideae (Lingon berry) Prunus spinosa (Sloe) Ribis rubrum (red currant) Salvia officinalis (common sage) Satureja hortensis (Sommer savory) Allium ursinum (Ramsons, wood garlic) Armoracia rusticana (Horse radish)



















8 species 4 formulations (fine, homogenised) Effect on bacteria inhibition in 'meat slurry test'.

- 1. Freeze dried, powder (Frozen)
- 2. Owen dried 50°C, powder (Frozen)
- 3. Fresh, non-dried, macerated mash/pesto(Frozen)
- 4. Fresh, non-dried, macerated, pasteurised, 92°C 10 min.(Frozen)
- Storage for 12 months, stability of antibacterial effect.
- Measure content of main antibacterial compopunds





Red currant Rovada









Horse radish Sindal











10 9 1. Freeze dried 8 7 Log germ count 2. Owen dry 6 5 3. Fresh macerated 4 3 -4. Fresh macerated 2 pasteur 1 Control 0 3 6 0 Days incubation

Effect of 4 formulations of **lingon berry** added to a meat slurry test on inhibition of **Listeria** (8 % added - by dry weight*).

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Effect of 4 formulations of **lingon berry** added to a meat slurry test on inhibition of **Salmonella** (8 % added by dry weight*).





Effect of 4 formulations of Sage added to a meat slurry test on

inhibition of Listeria (8 % added by dry weight).





Effect of 4 formulations of **horse radish** added to a meat slurry

for testing inhibition of Listeria (4 or 8 % added).



Inhibition of bacteria by plant species (8 % concentration).

	Listeria	Salmonella	E. coli
Aronia			
Lingon berry	Х	Х	Х
Red currant	Х	Х	Х
Sloe			
Ramsons	Х	Х	Х
Savory	Х		
Sage	Х		
Horse radish	Х	Х	Х

Red currant and lingon berry lowers pH in meat slurry to about 5, and may cause inhibition due to pH alone.





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Ramsons: Comparison of flower (blomst), leaf (blad), stalk (stængel) and onion (løg) on inhibition of **Listeria** bacteria in meat bouillon model, 5 % addition





Ramsons: Comparison of flower (blomst), leaf (blad), stalk (stængel) and onion (løg) on inhibition of **Salmonella** bacteria in meat bouillon model, 5 % addition ²¹





Growth of **E. coli** in meat sausage with 10 % addition of

herbs/berries or mix of 4+4+4 % during 18 days test.

Garlic, horse radish, red currant, lingon berry, combinations





Growth of Listeria in meat sausage with 10% addition of

herbs/berries or mix of 4+4+4 % during 18 days test.

Garlic, horse radish, red currant, lingon berry, combinations



Conclusions

- Identified more than 20 species with some antibacterial activity against Listeria, Salmonella, E.coli.
- Difference in activity of formulations owen drying and pasteurisation may decrease activity
- Depend on concentration, 8-10 % better than 4 %.
- 'Stacking' of bioactivity indicated to be possible
- Little or no effect in meat sausages with high fat content (lipid soluble compounds)
- Further tests on low fat products, increased concentrations
- Need for understanding kinetics/mechanism of inhibition.