



## Session 1

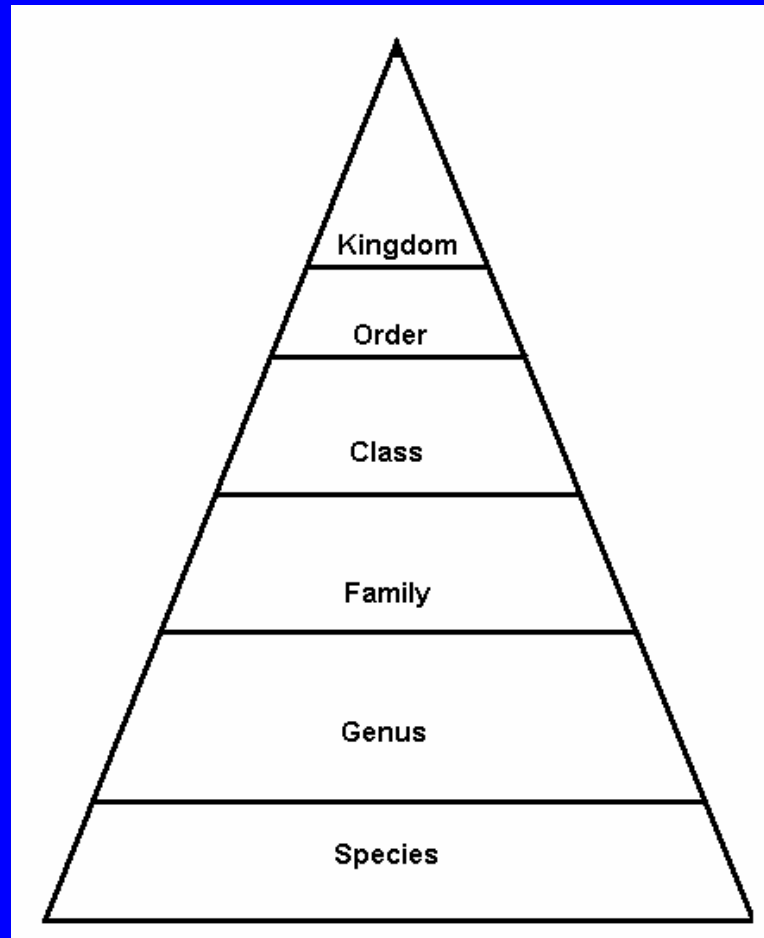
# Fundamentals of Microbiology

# Session overview

- Classification
- Microbial nomenclature
- Microbial growth
- Microbial death
- Spore formation

# Classification

**The Five Kingdom system** is used to classify all organisms



Differentiation between organisms is based upon

- cellular structure (morphology)
- metabolism (biochemistry)
- reproduction
- DNA

Five basic types of micro-organism:

**algae, protozoa, fungi, bacteria** and **viruses**

The first four fall within three of the kingdoms:

**Fungi, Protista** and **Monera**

Viruses do not fall within the Five Kingdom scheme

## ***Gram reaction (Gram positive and Gram negative)***

- Developed in 1884 by Danish physician Christian Gram
- Only used for bacteria
- It is the first step in identifying unknown bacteria
- It is based upon a differential stain-***Gram positive*** cells retain the stain and ***Gram negative*** do not
- The difference is due to differences in cell wall composition

# Microbial nomenclature

- All organisms have two names-the first signifies the ***genus*** and the second signifies the ***species***
- This is a binomial system-devised by Linnaeus
- Genus name can be abbreviated, species name should not be

e.g. *Campylobacter jejuni* can be abbreviated to  
*C. jejuni*

not *Campylobacter j.*

# Microbial growth

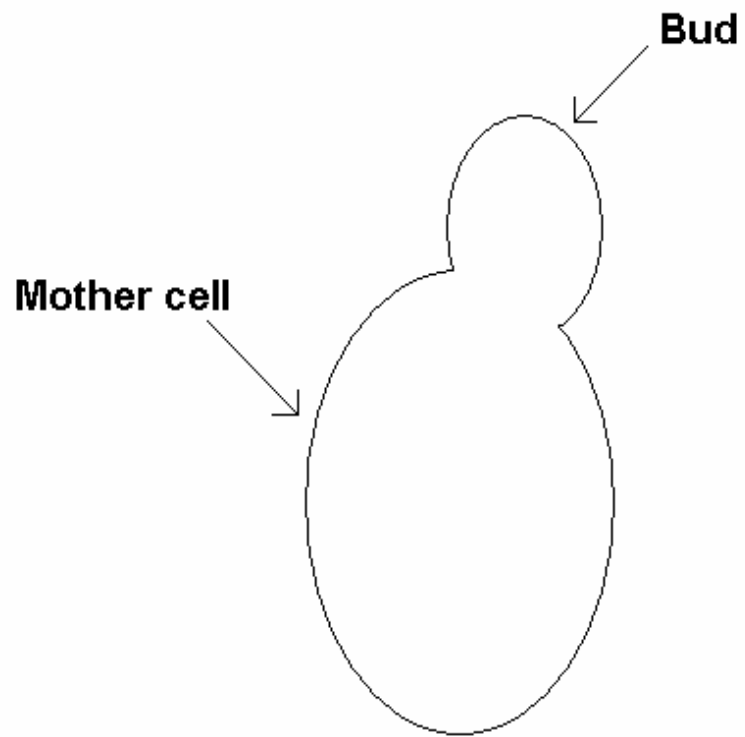
Growth is the process by which:

- individual cells increase in size and mass and
- the population increases in number

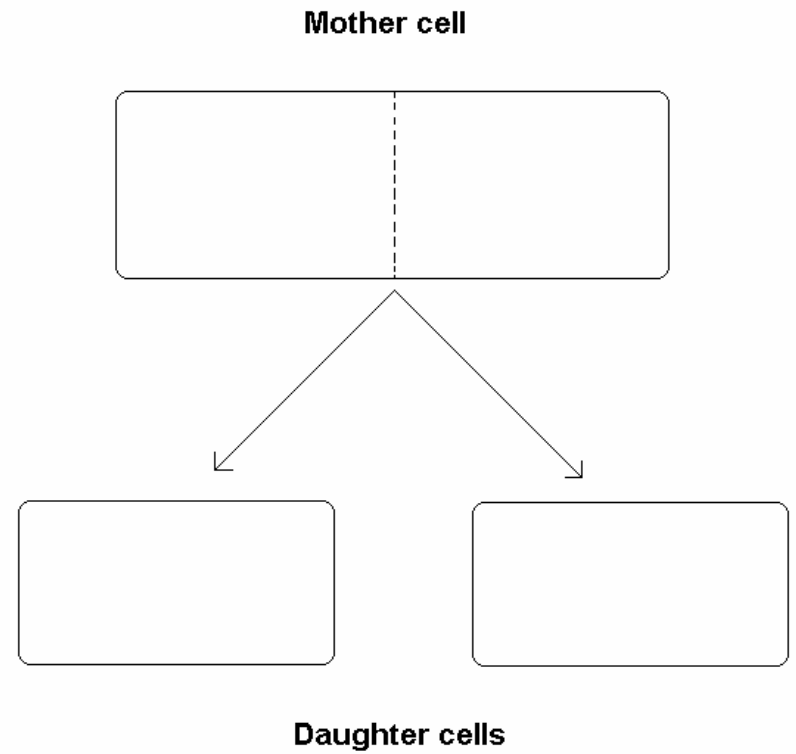
Basically ***metabolism*** and ***reproduction***

Reproduction for bacteria and fungi tends to be asexual-***budding*** or ***fission***

## Budding



## Fission





- Growth on solids is in the form of **colonies**-visible to the naked eye
- Within solid foods **micro-colonies** will appear
- In liquids, growth appears as increasing **turbidity**
- Moulds grow as a filament where cells stay attached (described as **hyphae**), but not all the cells will grow- only those at the tip of the filament

Two types of growth system-**open** and **closed**

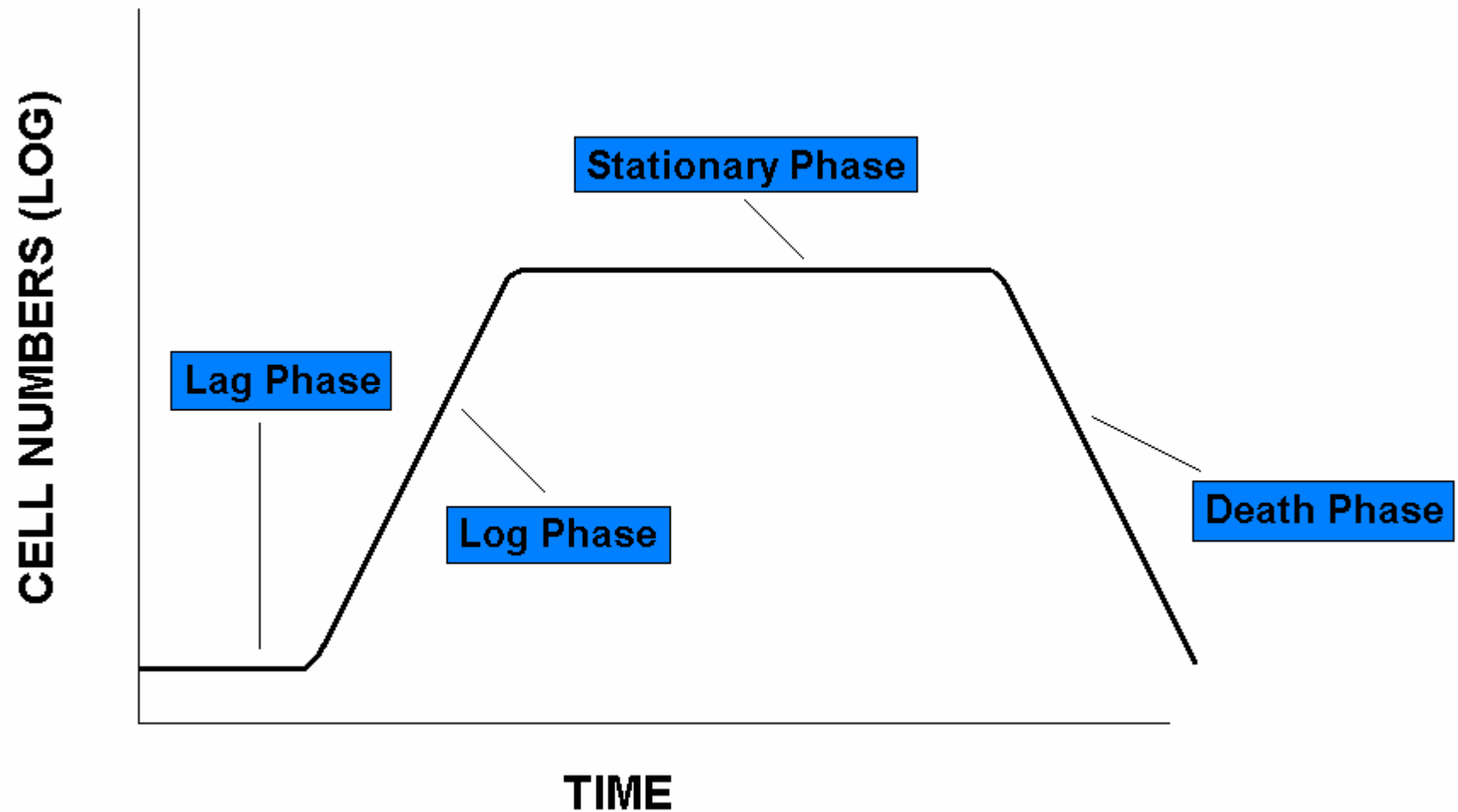
- Within a **open system** nutrients are constantly replenished and population growth will not stop

e.g. biofilms in the pipework of food factories  
will have constant access to fresh nutrients

- Within a **closed system**, nutrients and other factors will become limited and growth will eventually cease

e.g. in a bottle of milk the nutrients will run out

There are four distinct growth phases for a unicellular organism in a closed, liquid culture



# Growth phases

- **Lag phase**

No growth occurs because the cells are adapting to the new environment

Length of period varies, dependent on culture conditions

- **Log phase**

Cells are growing exponentially or logarithmically-the population doubles within a certain time-depends on exact conditions, but can be as little as 20 mins

This is called the ***generation time***

- **Stationary phase**

A nutrient depletion or toxic by-product build up stops the cells from metabolising or reproducing-the cell numbers remain static

- **Death phase**

In this phase the cells start to die and the viable population decreases

Population death is also exponential-not all the cells die at once

# Methods for measuring growth

- **Colony counts**

*aerobic colony count* for all viable bacteria

*selective counts* for particular organisms/species

- **Direct counts**

using a microscope-viability can be determined with special stains

- **Absorbance measurement**

for clear liquid cultures only

# Microbial death

Death can be defined as the inability of a cell to both metabolise and reproduce due to irreversible cell damage

Death of cells leads to loss of **viability**-normally defined as the ability to grow and reproduce

i.e.      producing visible colonies on a plate or  
            producing turbidity in liquid

However, lack of growth is not always the same as death

Some species may enter a **viable but non-culturable phase**-cells do not reproduce in culture but may retain viability and if pathogenic, the ability to infect

Examples are *Listeria* and *Campylobacter*

This is possibly a stress reaction and may occur in aquatic environments

Still just a theory!



# Survivor curves

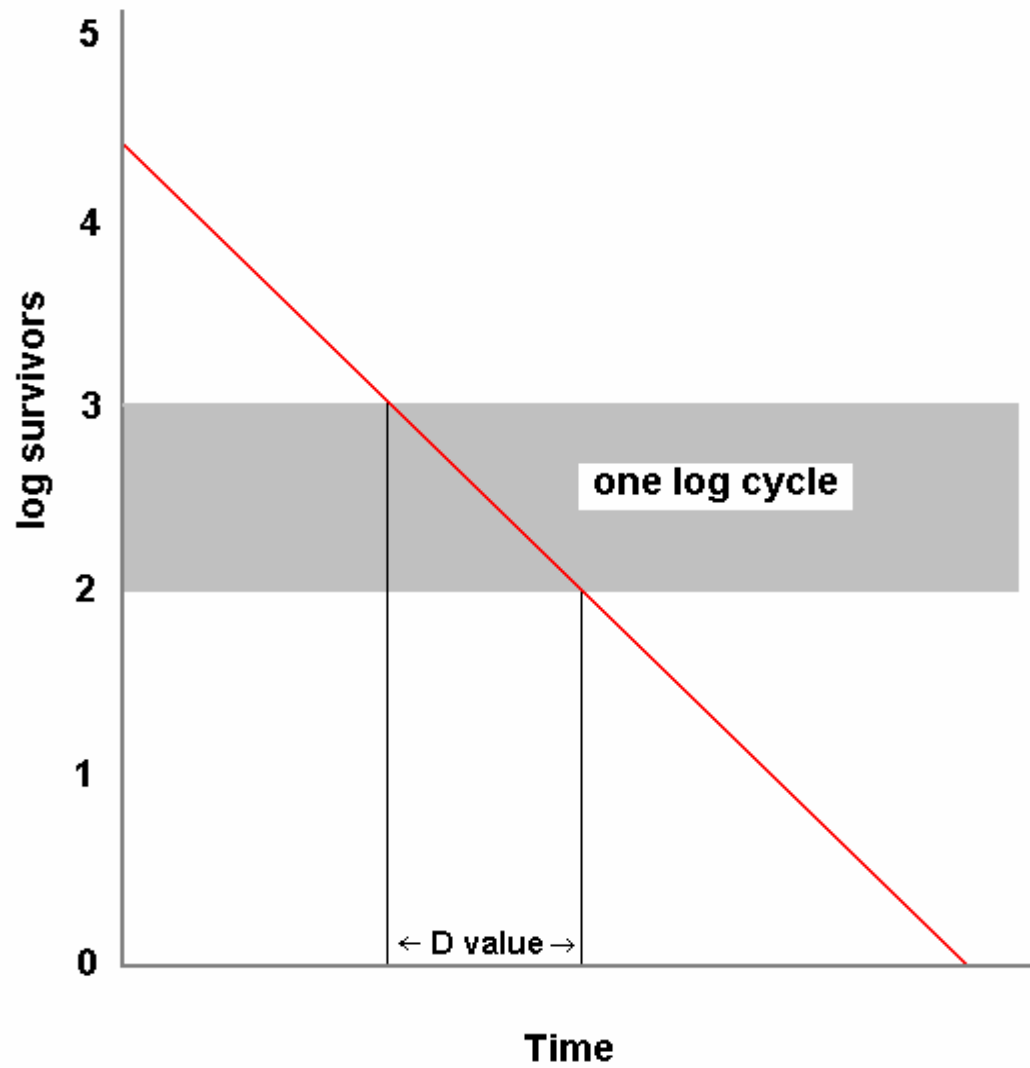
When the population (rather than the individual cell) is considered, microbial death can be given a mathematical basis and various parameters can be calculated

**D values** give the time taken to reduce the population by one log (e.g. 1000 to 100)

***What does this mean?***

It basically gives a measure of the resistance to factors such as heat and radiation

# Survivor curve



Other more complex parameters can be calculated from D values e.g. Z and F values

### ***Why is this relevant?***

D and other values are the basis for all food processing operations-pasteurisation, sterilisation and canning

e.g. Cans undergo a 12D cook for *Clostridium botulinum*-in other words the cook is aimed at reducing *Cl botulinum* spores by 12 logs

**For example, this means a reduction from  $10^6$  to  $10^{-6}$  spores per gram**

# Spore formation

For moulds, spore formation is a method of reproduction

Moulds will release millions of spores, which will then move through air or liquid, and if they land on a suitable surface they will germinate and produce **vegetative** mould cells

It is solely a **reproductive** function

Some bacteria also produce spores-however, this is a ***survival*** mechanism

Bacterial spores are known more correctly as ***endospores***, since they are produced within the cell and only released upon the death of the cell

Endospores are dormant and will only germinate to produce a vegetative cell when conditions are suitable for bacterial growth

Bacterial spores are very resistant to heat, alkali, acid, dryness and can survive for years

# Session summary

- Classification and nomenclature are important to ensure consistency of identity and naming
- Growth is an increase in cellular mass and population
- Unicellular growth in closed liquid systems occurs in four phases
- Death curves can be used to calculate appropriate heat treatment regimes for foodstuffs
- Bacterial endospore formation is an important survival mechanism