

Screening of lactic acid bacteria isolated from foods for interference with bacterial quorum sensing systems

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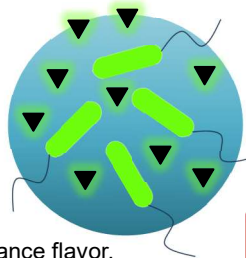
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INTRODUCTION & STUDY'S AIM

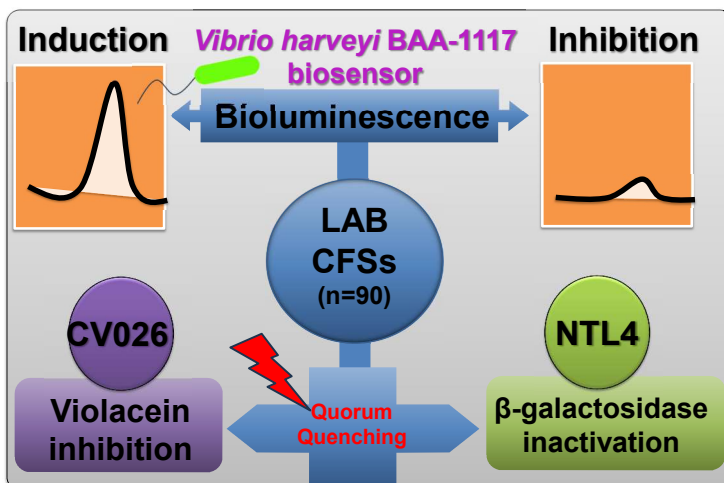
- Quorum sensing (QS) is a cell-to-cell microbial communication system that regulates virulence, biofilm formation, antimicrobial resistance, and several other processes through signaling molecules called **autoinducers (AIs)**.
- Lactic acid bacteria (LAB), including *Lactococcus*, *Lactobacillus*, *Leuconostoc*, *Streptococcus*, and *Enterococcus*, are used in food fermentation to enhance flavor, nutritional value, and protect against harmful microflora.



This study investigated the potential of 90 foodborne LAB isolates of various genera to interfere with the QS system of bacterial pathogens.

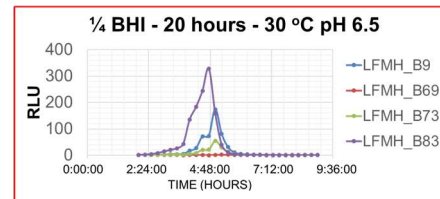
METHODS TO DETECT QS INTERFERENCE BY LAB

- Cell-Free Supernatants (CFSs) from 90 LAB isolates cultured for 20 hours in quarter-strength Brain Heart Infusion (BHI) broth at 30°C were collected, pH-adjusted to 6.5, and sterilized by filtration.
- The anti-QS activity of sterilized CFSs was initially screened using biosensor strains *Chromobacterium violaceum* 026 and *Agrobacterium tumefaciens* NTL4 (pZLR4) through an agar well diffusion assay, detecting inhibition of the QS system based on acylated homoserine lactones (AHLs), the signaling molecules used by Gram-negative bacteria.
- All the sterilized CFSs were also screened for interference with the autoinducer 2 (AI-2) QS system, used for interspecies communication by both Gram-positive and Gram-negative bacteria, using a luminescence bioassay with the *Vibrio harveyi* BAA-1117 biosensor strain.



RESULTS

- No Inhibition of AHL-based QS was detected.
- The optimal growth conditions for LAB (to collect their CFSs) were selected based on the best differentiation of four representative LAB strains in the bioluminescence assay. Figure 1 shows the bioluminescence results for the selected growth conditions.



The RLU values indicate the level of AI-2 production for each LAB isolate.

Figure 1. The relative light units (RLU) of four representative LAB isolates—*Enterococcus faecium* (B9), *Lactocaseibacillus rhamnosus* (B69), *Enterococcus durans* (B73), and *Lactococcus lactis* (B83)—grown in quarter-strength BHI broth for 20 hours at 30°C.

- 62% of LAB isolates (47% + 15%) could produce their own AI-2 molecules (relative AI-2-like activity), while the remaining 38% were unable to induce bioluminescence in *V. harveyi* system (Figure 2).

Relative AI-2-like activity

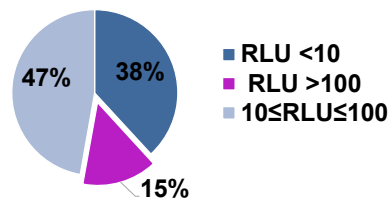


Figure 2. Pie chart showing the percentages of LAB isolates based on their ability to interfere with the AI-2 QS mechanisms.

- Most of the LAB isolates that belonged to the 38% (that could not produce AI-2 signals) could inhibit AI-2-like activity (by at least 90%).

CONCLUSIONS & FUTURE WORK

- Most foodborne LAB isolates could interfere with the AI-2 interspecies communication system, by either producing their own signaling molecules or inhibiting AI-2-like activity.
- In the next steps, the most representative of those LAB isolates will be investigated for possible inhibition of biofilm formation by some important foodborne bacterial pathogens.

ACKNOWLEDGMENTS

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