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## **Isolation of *Stenotrophomonas* species from raw milk and some dairy products**

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# ***Contents***

| <b>Subject</b>                    | <b>Page</b> |
|-----------------------------------|-------------|
| <b>Introduction.....</b>          | <b>1</b>    |
| <b>Review of Literature.....</b>  | <b>6</b>    |
| <b>Materials and methods.....</b> | <b>23</b>   |
| <b>Results.....</b>               | <b>37</b>   |
| <b>Discussion.....</b>            | <b>52</b>   |
| <b>Conclusion.....</b>            | <b>65</b>   |
| <b>Summary.....</b>               | <b>69</b>   |
| <b>References.....</b>            | <b>71</b>   |
| <b>Arabic summary.....</b>        | <b>1</b>    |

## **List of tables**

| <b>Table No.</b> | <b>Title</b>  | <b>Page No.</b> |
|------------------|---|-----------------|
| <b>Table 1</b>   | <b><i>Incidence of Stenotrophomonas spp. in the examined milk samples.</i></b>  | <b>37</b>       |
| <b>Table 2</b>   | <b><i>Incidence of different Stenotrophomonas spp. recovered from the examined milk samples.</i></b>                                    | <b>38</b>       |
| <b>Table 3</b>   | <b><i>Frequency distribution of the isolated Stenotrophomonas spp. in the examined milk samples.</i></b>                                | <b>39</b>       |
| <b>Table 4</b>   | <b><i>Incidence of Stenotrophomonas spp. in the examined cheese samples.</i></b>  | <b>40</b>       |
| <b>Table 5</b>   | <b><i>Incidence of different Stenotrophomonas spp. recovered from the examined cheese samples.</i></b>                                  | <b>41</b>       |
| <b>Table 6</b>   | <b><i>Frequency distribution of the isolated Stenotrophomonas spp. in the examined cheese samples.</i></b>                              | <b>42</b>       |
| <b>Table 7</b>   | <b><i>Incidence of Stenotrophomonas spp. in the examined ice cream, cream, and cooking butter samples.</i></b>                          | <b>43</b>       |
| <b>Table 8</b>   | <b><i>Incidence of different Stenotrophomonas spp. recovered from the examined ice cream, cream and cooking butter samples.</i></b>     | <b>44</b>       |
| <b>Table 9</b>   | <b><i>Frequency distribution of the isolated Stenotrophomonas spp. in the examined ice cream, cream and cooking butter samples.</i></b> | <b>45</b>       |

|                 |  |    |
|-----------------|--|----|
| <b>Table 10</b> | <b><i>Incidence of Stenotrophomonas spp. in the examined samples of milk and milk products.</i></b>  | 46 |
| <b>Table 11</b> | <b><i>Incidence of different Stenotrophomonas spp. recovered from the examined milk and milk products samples.</i></b>                                     | 47 |
| <b>Table 12</b> | <b><i>Incidence of Stenotrophomonas maltophilia in the examined milk &amp; milk products samples according to the biochemical tests and PCR assay.</i></b> | 50 |

## **List of figures&photos**

| <b>Figure No.</b> | <b>Title</b>   | <b>Page No.</b> |
|-------------------|--|-----------------|
| <i>Figure 1</i>   | <i>Incidence of Stenotrophomonas spp. in the examined milk samples.</i>  | 37              |
| <i>Figure 2</i>   | <i>Incidence of different Stenotrophomonas spp. recovered from the examined milk samples.</i>                                    | 38              |
| <i>Figure 3</i>   | <i>Frequency distribution of the isolated Stenotrophomonas spp. in the examined milk samples.</i>                                | 39              |
| <i>Figure 4</i>   | <i>Incidence of Stenotrophomonas spp. in the examined cheese samples.</i>  | 40              |
| <i>Figure 5</i>   | <i>Incidence of different Stenotrophomonas spp. recovered from the examined cheese samples.</i>                                  | 41              |
| <i>Figure 6</i>   | <i>Frequency distribution of the isolated Stenotrophomonas spp. in the examined cheese samples.</i>                              | 42              |
| <i>Figure 7</i>   | <i>Incidence of Stenotrophomonas spp. in the examined ice cream, cream, and cooking butter samples.</i>                          | 43              |
| <i>Figure 8</i>   | <i>Incidence of different Stenotrophomonas spp. recovered from the examined ice cream, cream and cooking butter samples.</i>     | 44              |
| <i>Figure 9</i>   | <i>Frequency distribution of the isolated Stenotrophomonas spp. in the examined ice cream, cream and cooking butter samples.</i> | 45              |
| <i>Figure 10</i>  | <i>Incidence of Stenotrophomonas spp. in the examined samples of milk and milk products.</i>                                     | 46              |

|                  |   |    |
|------------------|---|----|
| <i>Figure 11</i> | <i>Incidence of different Stenotrophomonas spp. recovered from the examined milk and milk products samples.</i>                                     | 48 |
| <i>Figure 12</i> | <i>Incidence of Stenotrophomonas maltophilia in the examined milk &amp; milk products samples according to the biochemical tests and PCR assay.</i> | 51 |
| <i>Photo1</i>    | <i>Result of PCR technique for identification of Stenotrophomonas maltophilia.</i>  | 49 |

# Summary

## Summary

Two hundred and forty random samples were collected from different localities in Assiut city including raw milk (90) and some dairy products; including Damietta cheese, Kareish cheese, small scale ice cream, cream and cooking butter (30 samples for each). These samples were examined for the incidence of *Stenotrophomonas spp.* using Steno medium agar as a selective medium.

The results revealed that 29 (96.67%), 26 (86.67%), 19 (63.33%) out of the examined dairy farms, dairy shops and street vendors milk samples, respectively, were contaminated with *Stenotrophomonas spp.* Although, both *S. rhizophila* and *S. nitritireducens* were the most frequent strains in dairy farms samples in a percentage of 34.48% but *S. acidaminiphila* was 34.62% in the examined dairy shops milk samples. Moreover, *S. nitritireducens* could be detected in 47.37% in the isolated strains in street vendor's milk samples.

As noticed from the findings that 83.33 and 90 % of the examined Damietta and kareish cheese samples were contaminated with *Stenotrophomonas spp.*, respectively. In addition, 52.0% of the recovered strains from Damietta cheese were identified biochemically as *S. nitritireducens*, while, in kareish cheese was isolated in a frequency of 59.26%. On contrary, lower frequency was recorded for *S. rhizophila* (20%) in Damietta cheese and *S. acidaminiphila* (7.41%) in kareish cheese.

In case of ice-cream, cream and cooking butter samples, *Stenotrophomonas spp.* could be detected in 83.33, 56.67 and 70.00 % of the examined samples, respectively. The highest frequency distribution was recorded for *S. nitritireducens* from the examined samples.



*S. maltophilia* was isolated and identified biochemically then by PCR assay. The highest incidence for *S. maltophilia* was detected for Damietta cheese in a percentage of 13.33% and the lowest incidence 3.33% for each of the examined dairy farms milk, dairy shops milk and cooking butter samples.

The public health significance of *Stenotrophomonas* in animal and human and preventive measures to improve the keeping quality as well as sanitary conditions of milk and milk products were discussed.