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MONITORING OF BIOGENIC AMINES IN SOME LOCALLY PRODUCED DAIRY PRODUCTS

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CONTENTS

List of contents	Page
1. INTRODUCTION	1
2. REVIEW OF LITERATURES	7
3. MATERIALS AND METHODS	46
4. RESULTS.....	58
5. DISCUSSION.....	73
6. CONCLUSION AND RECOMMENDATIONS	97
7. SUMMARY.....	100
8. REFERENCES	103
9. VITA	129
ARABIC SUMMARY.....	-

GLOSSARY AND ABBREVIATIONS

AOs	Amine oxidases
BA	Biogenic amine
Cu AO	Copper- containing amine oxidases
DAO	Diamino oxidase
EFSA	European Food Safety Authority
ES	Egyptian standard
FDA	Food and Drug Administration
Flav AO	Flavin-containing monoamine oxidases
GMP	Good manufacturing practice
GIT	Gastrointestinal tract
GRAS	Generally regarded as safe
HPLC	High pressure liquid chromatography
LAB	Lactic acid bacteria
MAO	Monoamine oxidase
MAOI	Monoamine oxidase inhibitor
MCO	Multi-copper oxidase
MRS	Man, Rogosa, and Sharpe broth
NaCl	Sodium chloride
NSLAB	Non-starter lactic acid bacteria
PAO	Polyamine oxidase
PCR	Polymerase chain reaction
PEA	Phenylethylamine
QPS	Qualified Presumption of Safety
RASFF	Rapid Alert System for Food and Feed

LIST OF TABLE

No.	Tables	Page
1	Gradient solvent program for separation of biogenic amines by HPLC.	49
2	Oligonucleotide primer encoding for multicopper oxidase gene.	53
3	PCR protocol for amplification condition of PCR products for detection of multicopper oxidase gene.	55
4	Statistical analytical results of pH values in the examined samples dairy products samples.	58
5	Statistical analytical results of salt concentration in the examined dairy products samples.	59
6	Statistical analytical results of moisture content in the examined dairy products samples.	60
7	Statistical analytical results of histamine levels (mg/ 100g) in the examined dairy products samples.	61
8	Statistical analytical results of tyramine levels (mg/ 100g) in the examined dairy products samples.	62
9	Statistical analytical results of cadaverine levels (mg/ 100g) in the examined dairy products samples.	63
10	Statistical analytical results of putrescine levels (mg/ 100g) in the examined dairy products samples.	64

List of Table

11	Statistical analytical results of tryptamine levels (mg/ 100g) in the examined dairy products samples.	65
12	Statistical analytical results of phenylethylamine levels (mg/ 100g) in the examined dairy products samples.	66
13	Total mean values of different BAs (mg/ 100g) in examined dairy products samples.	67
14	Correlation between chemical analysis and biogenic amines production in examined dairy products samples.	69
15	Comparison of histamine level in dairy product samples with international legislation (FDA, 2020).	70
16	Result of PCR amplification of <i>sufI</i> gene in LAB strains.	71

LIST OF FIGURES

No.	Figures	Page
1	Calibration curve of biogenic amine by using HPLC.	50
2	Chromatograms of the areas of biogenic amines standard solutions derivatized by HPLC.	51
3	Statistical analytical results of pH values in the examined dairy products samples .	58
4	Statistical analytical results of salt concentration in the examined dairy products samples.	59
5	Statistical analytical results of moisture content in the examined dairy products samples.	60
6	Statistical analytical results of histamine levels (mg/ 100g) in the examined dairy products samples.	61
7	Statistical analytical results of tyramine levels (mg/100g) in the examined dairy products samples.	62
8	Statistical analytical results of cadaverine levels (mg/ 100g) in the examined dairy products samples.	63
9	Statistical analytical results of putrescine levels (mg/ 100g) in the examined dairy products samples.	64
10	Statistical analytical results of tryptamine levels (mg/ 100g) in the examined dairy products samples	65
11	Statistical analytical results of phenylethylamine levels (mg/ 100g) in the examined dairy products samples	66

List of Figures

12	Total mean values of different BAs (mg/ 100g) in examined dairy products samples.	68
13	Comparison of histamine level in dairy product samples with international legislation.	70
14	Agarose gel electrophoresis PCR products showing positive amplification using PCR with amplification of 329 bp fragment for <i>sufI</i> gene performed with their specific primer of multi-copper oxidase of <i>Lactobacillus</i> and <i>pediococcus</i> spp.	72

SUMMARY

A total of 100 random samples, 20 samples of each Cheddar; Ras Damietta; Kariesh; cheese and yoghurt collected in their retail packages from different markets and dairy shops in Zagazig City. Collected samples were transferred directly to the laboratory in an ice box at 4°C under complete aseptic conditions without delay and then subjected to following examination:-

Chemical analysis of examined samples:-

The obtained results indicated that the mean values of pH in examined dairy products samples (Cheddar, Ras Damietta, Kariesh, cheese and yoghurt) were 5.50 ± 0.02 ; 4.79 ± 0.11 ; 4.97 ± 0.06 ; 4.92 ± 0.06 and 4.34 ± 0.03 , respectively. Mean values of salt concentration in examined cheese samples were 1.53 ± 0.04 ; $4.42 \pm 0.05\%$; 4.16 ± 0.11 and 1.72 ± 0.02 , respectively. Mean values of moisture content in examined dairy products samples were 40.45 ± 0.24 ; 38.64 ± 0.34 ; 55.76 ± 0.38 ; 74.60 ± 0.22 and $84.23 \pm 0.99 \%$, respectively.

Our results showed that that pH value was negatively correlated with tryptamine, putrescine and histamine ; moisture content was negatively correlated with tryptamine, PEA, putrescine and cadacerine, while salt concentration was positively correlated with (Histamine; putrescine and tryptamine) content.

Determination of biogenic amines:

The obtained results indicated that the mean values of histamine values were 3.34 ± 0.89 ; 8.28 ± 1.03 ; 6.21 ± 1.01 ; 11.20 ± 1.89 and 1.71 ± 0.22 mg/100g in Cheddar, Ras, Damietta, Kariesh cheese and yoghurt samples, respectively. Mean values of tyramine in examined samples were 5.29 ± 0.76 ; 4.32 ± 0.74 ; 5.75 ± 1.52 ; 15.27 ± 2.40 and 2.60 ± 0.60 mg/100g, respectively. Mean values of cadaverine in examined samples were 1.39 ± 0.66 ; 3.68 ± 1.46 ; 2.40 ± 0.60 ; 5.58 ± 0.83 and 0.57 ± 0.12 mg/100g, respectively. Mean values of putrescine in examined samples were 1.94 ± 0.30 ; 7.44 ± 0.96 ; 2.80 ± 0.44 ; 7.44 ± 1.68 and 0.74 ± 0.18 mg/100g, respectively. Mean values of treptamine in examined samples were 0.69 ± 0.11 ; 2.83 ± 0.28 ; 1.01 ± 0.18 ; 0.63 ± 0.13 mg/100g and not detected, respectively. Mean values of PEA in examined Ras and Damietta cheese samples were 2.40 ± 0.17 and 1.26 ± 0.26 mg/100g, respectively but not detected in Cheddar, Kariesh cheese and yoghurt samples.

Total mean values of different BAs (mg/ 100g) in the examined Cheddar; Ras; Damietta; Kariesh cheese and yoghurt samples were 12.65 ± 2.72 ; 28.95 ± 4.64 ; 19.43 ± 4.01 ; 40.12 ± 6.93 and 5.62 ± 1.12 mg/ 100g, respectively

Permissible level of histamine in examined dairy products samples:

Our results showed that 80; 40; 50; 50 and 100% of Cheddar; Ras; Damietta; Kariesh cheese and yoghurt samples were accepted, respectively according to (FDA, 2020) which stated that the permissible limit of histamine should not exceed than 5mg/100g.

Control of biogenic amines:-

Polymerase chain reaction (PCR) was used to select LAB strains that have (*sufI*) gene which involved in the degradation of BAs. Our results showed that *SufI* gene was found in 5 LAB strains (*L. acidophilus* MK 850930, *L. brevis* MK852397, *L. plantarum* MK806485, *P.acidilactici* MK871658 and *P. pentosaceus* MK852683) and gave an amplification product sizes of 329 bp. While *L. rhamnosus* LMG23522 was negative for amplification of *sufI* gene.