

1 ***Salmonella* Infantis and *Salmonella* Enteritidis specific bacteriophages**
2 **isolated from poultry faeces as a complementary tool for cleaning and**
3 **disinfection against *Salmonella***

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10 **ABSTRACT**

11 Salmonellosis represents an important public health concern. Several authors point out the
12 inefficiency of the cleaning and disinfection protocols to remove the bacteria from the field. For
13 this reason, innovative techniques, as bacteriophages, could be implemented to control the
14 bacteria. The main objectives of this study were to assess the effect of bacteriophages against
15 *Salmonella* Infantis and *Salmonella* Enteritidis on farm surfaces, and to evaluate
16 bacteriophage procedure application as sanitiser against *Salmonella* in field conditions. Thus,
17 most prevalent serovars in poultry production were selected (*Salmonella* Infantis and
18 *Salmonella* Enteritidis) to contaminate farm facilities. Then, two specific bacteriophages
19 isolated from poultry faeces were applied against them. Results showed *Salmonella* Infantis
20 and *Salmonella* Enteritidis decreased of 4.55 log₁₀CFU/mL and 3.85 log₁₀CFU/mL,
21 respectively; the maximum reduction in *Salmonella* was the 5th day, after 10⁸ PFU/mL and 10³
22 PFU/mL bacteriophage application. These results highlight bacteriophages as a promising tool
23 together with cleaning and disinfection.

24 **Keywords:** *Salmonella*, poultry, bacteriophages, cleaning and disinfection, sanitiser

25 1. INTRODUCTION

26 *Salmonella* is widely recognised as one of the most important zoonotic pathogens with
27 economic impact in animal and humans. There are roughly 550 million gastrointestinal cases
28 worldwide, and *Salmonella* is one of the main pathogens in these disease outbreaks [1]. In
29 the United States, this is a significant public health concern, and *Salmonella* causes around
30 1.2 million cases and 450 deaths every year [2]. In Europe, salmonellosis was responsible for
31 91,662 cases in humans, of which 9,426 were reported in Spain the same year [3]. The main
32 sources of infection are poultry products, particularly meat and eggs [3]. Main serovars
33 involved in these food outbreaks are *Salmonella* Enteritidis (*S. Enteritidis*), *Salmonella*
34 Typhimurium and monophasic *Salmonella* Typhimurium. However, last year *Salmonella*
35 Infantis (*S. Infantis*) prevalence increased considerably, being the most prevalent serovar in
36 broilers [3].

37 These zoonotic bacteria represent an important public health concern and controlling the
38 disease has become a vital challenge in most countries [3,4]. Thus, *Salmonella* NCP (National
39 Control Programmes), in accordance with Regulation (EC) N° 2160/2003 [5], together with
40 biosecurity measures, cleaning and disinfection protocols and prophylactic measures, have
41 resulted in a decreased prevalence at field level [6]. However, despite all these measures,
42 new cases of salmonellosis emerge every year and survival of the bacteria is still being
43 demonstrated in some poultry farms [7]. Several authors have pointed out the inefficiency of
44 the hygiene programmes and cleaning and disinfection protocols [8] not only because of
45 incorrect practice, but also due to the bacteria's resistance to disinfectants [9]. For this reason,
46 innovative techniques applied at farm level, such as the use of bacteriophages or phages,
47 must be implemented to complement the cleaning and disinfection protocols [10,11].

48 Bacteriophage are ubiquitous agents that infect and replicate in the prokaryotic cells [12-14].
49 These viruses only attack bacteria, altering them until they are destroyed. Their success lies
50 in their high specificity against the target bacterium, their self-amplification and auto-limiting
51 nature and their evolving capacity against antimicrobial resistant bacteria [10]. The
52 effectiveness of bacteriophage therapy depends on the individual bacteria, on the given

53 bacteriophage concentration, the adaptive mechanism of the bacteria and time of applications
54 [11]. These characteristics make bacteriophages a very promising tool for the elimination of
55 *Salmonella* in those farms where disinfectants fail to eradicate it [11,15]. Although some
56 bacteriophage products are already being commercialized, no precise official guidelines of
57 bacteriophage production have been made, for this reason bacteriophage production is still in
58 development and there are some challenges to overcome [16,17]. Cocktails of
59 bacteriophages, are the most often used against the bacteria, however resistance against the
60 *Salmonella* bacteria can occur and there is the possibility to produce auto-bacteriophages, when
61 the cocktails are not active against the field isolates [11,16,18].

62 Few articles describe the use of bacteriophages as a sanitiser at field level in poultry farms,
63 although it appears as an emergent measure in the food industry, where it is applied as
64 sanitiser against biofilm bacteria [19,20,21].

65 Therefore, the main objectives of this study were to assess the effect of bacteriophages
66 against *S. Infantis* and *S. Enteritidis* on farm surfaces, and to evaluate bacteriophage-
67 procedure application as sanitiser against *Salmonella* in field conditions.

68

69 **2. MATERIAL AND METHODS**

70 **2.1 *S. Infantis* and *S. Enteritidis* bacteria**

71 The two *Salmonella* isolates (*S. Infantis* and *S. Enteritidis*) employed in this study were
72 isolated in the Poultry Quality and Animal Nutrition Centre of the Valencia Region (CECAV)
73 from the *Salmonella* NCP [5]. The isolates were isolated following the ISO 6579:2017 [22] and
74 serotyped according to the Kauffman-White-Le Minor technique [23]. They have been stored
75 at -80 °C for further studies.

76

77 **2.2 Bacteriophage Isolation**

78 **2.2.1 *S. Infantis* Bacteriophage Isolation**

79 Bacteriophage against *S. Infantis* was isolated from faeces collected from different farms.

80 Briefly, 25 g of faeces were homogenised and diluted 1:10 in LB (Luria-Bertani, VWR

81 Chemicals, Barcelona, Spain). Samples were centrifuged at 16,000 x g for 5 min. The
82 supernatant was then filtered through a 0.22 µm membrane. **Bacteriophage** detection was
83 performed by spotting samples on **S. Infantis** lawns as described by Kropinski et al. [24] These
84 plates were incubated overnight at 37°C. After incubation, a clear zone in the plate resulting
85 from the lysis of host bacteria cells indicates the presence of a specific bacteriophage [21]. A
86 single lysis plaque from each positive sample was purified by serial dilutions and plated to LB
87 agar supplemented with MgSO₄ and CaCl₂ (Luria-Bertani, VWR Chemicals, Barcelona, Spain).
88 To do so, 200 mL from the host culture and 100 mL of bacteriophage containing sample were
89 mixed with 5 mL of 0.6% LB agar and overlaid onto 1.5% LB agar plates, then the mix was
90 incubated overnight at 37°C. Lysates of single plaques from a single bacteriophage were
91 mixed in PBS (Phosphate **Buffered** Saline, VWR Chemicals, Barcelona, Spain) and
92 centrifuged at 5,000 x g for 5 min. Bacteriophage suspensions were recovered and filtered
93 using membranes with a pore size of 0.45 µm and 0.22 µm. Bacteriophages were stored at
94 4°C. Bacteriophage titre was analysed by successive dilutions of the bacteriophage
95 suspension performed in PBS. One hundred µL of each dilution together with 100 µL of the
96 respective bacterial host suspension were mixed with 5 mL of LB 0.6% top agar layer and
97 placed over a 1.5% LB agar bottom layer. Plates were incubated overnight at 37°C.
98 Bacteriophage titration was performed three times [25].

99

100 **2.2.2 S. Enteritidis Bacteriophage Isolation**

101 Regarding the S. Enteritidis bacteriophages used in this study, it was previously obtained and
102 characterised by Sevilla-Navarro et al. [11].

103

104 **2.3 Bacteriophage Purification**

105 Finally, the bacteriophage was multiplied until a concentration of 10¹² PFU/mL, 10⁸ PFU/mL
106 and 10³ PFU/mL were reached and stored at 4°C until use [26]. For this purpose, 400 mL of
107 host culture (SI and SE, respectively) was grown to Optical Density (OD)₆₀₀ = 0.2 at 37°C.
108 Bacteriophage lysate was added to a Multiplicity of Infection (MOI) = 0.1. The sample

109 (bacterium and phage) was incubated under agitation (180 rpm) and every hour up to 8 h, 10
110 mL of the sample was taken, and several dilutions were prepared into LB. After, 10 µL of each
111 fold dilution were spotted onto double agar layer and incubated overnight at 37°C. The
112 bacteriophage titre was calculated on the basis of counted plaques. Bacteriophage titres of
113 10^{12} PFU/mL, 10^8 PFU/mL and 10^3 PFU/mL were selected for the *in situ* trial.

114 **2.4 Bacteriophage Phenotyping**

115 Morphologic plate characteristics were performed to characterise phenotypically whether the
116 bacteriophages were lytic or lysogenic according to Jurczak-Kurek et al. [27].

117 Likewise, the bacteriophages were studied in terms of size and morphology by transmission
118 electron microscope as described in previous studies [11]. To this end, 10 µL from the
119 bacteriophage with a concentration of 10^8 PFU/mL was fixed in an aqueous solution of
120 paraformaldehyde (2%). A 7.2 V glow was discharged on samples placed on the MESH
121 Cooper grid and incubated in the grids for 15 min. Then, samples were washed in phosphate
122 buffered 0.1 M for 2 min and fixed with glutaraldehyde (1%). Samples were negatively stained
123 with uracil acetate and incubated with methyl cellulose (1%) for 30 sec. Samples were dried
124 until use.

125

126 **2.5 In situ Assay**

127 The floor contamination procedure was performed inside an experimental poultry house at the
128 Animal Research Centre (CITA, Segorbe, Spain) to mimic the real conditions of poultry
129 production. To assess *Salmonella* status of the experimental house before the trial, surface
130 samples were taken in accordance with ISO 6579-1:2017 [22]. **The material of the**
131 **bacteriophages application were tested on the cement floor of the house, as house floors have**
132 **shown a high tendency to resist *Salmonella* disinfection [8,28].**

133 Two experiments were performed. Bacteriophage concentration and times of application were
134 assessed in the first one, and *Salmonella* reduction counts throughout the week after
135 bacteriophage application were evaluated in the second.

136

137 **2.5.1 Experiment 1 - Definition of Bacteriophage Concentration and Time of Application**

138 Each bacteriophage (against *S. Infantis* and *S. Enteritidis*) was tested at different
139 concentrations (10^{12} , 10^8 , 10^3 PFU/mL) and number of applications (1, 2 or 3) against **S.**
140 **Infantis** and **S. Enteritidis**, respectively. Each treatment (bacteriophage x concentration x
141 application) was evaluated twice. A negative control (only bacteria) was included in the study
142 per concentration, application and session.

143 For experimental contamination of the house, 80 cm² squares were marked on the cement
144 floor. Each square was an experimental unit. First, *Salmonella* (1 mL) was inoculated in each
145 area (SI or SE) at a concentration of 10^8 CFU/mL and spread with a sterile swab. All test areas
146 were allowed to dry under environmental conditions for 3 days [8].

147 Before bacteriophages were applied, the negative control was swabbed to establish initial
148 *Salmonella* growth according to Commission Regulation (EU) No 2160/2003 [5]. Then, each
149 bacteriophage was applied on each area at different concentrations and number of
150 applications. To avoid cross contamination between bacteriophages and different
151 concentrations, squares were covered with a plastic cover. Finally, each area was swabbed
152 24h after bacteriophages application and *Salmonella* counts were determined according to
153 ISO 6579-2:2017 [29].

154

155 **2.5.2 Experiment 2 - *Salmonella* count monitoring**

156 As cleaning and disinfection procedures are applied with a maximum duration of one week
157 during the **downtime** in Spanish broiler production [30], the experiment was performed over
158 one week. In accordance with results obtained in experiment 1, the optimum combination of
159 concentration of each bacteriophage and number of bacteriophages applications were
160 selected for on-farm application. *Salmonella* contamination of the house and the
161 bacteriophage application were performed as reported above (Experiment 1). A total of 14
162 samples per bacteriophage were taken and *Salmonella* counts were determined (1 sample x
163 7 days x 2 sessions) (ISO 6579-2:2012) [29]. Moreover, each negative control per
164 experimental unit was assessed as reported above (Experiment 1).

165

166 **2.6 Statistical Analysis of the *Salmonella* counts**

167 A General Linear Model was used to compare the effect of bacteriophage application
168 on *Salmonella* counts, including as fixed effect the number of applications (1, 2 or 3),
169 concentration (10^{12} , 10^8 and 10^3 PFU/mL) and number of sessions ($n=2$). Sessions were not
170 significant and were excluded from the final model ($p=0.127$). The optimal result obtained in
171 *Salmonella* reduction (concentration x application) was used to assess the evolution of
172 *Salmonella* decreasing during the week. A *P value* less than 0.05 was considered to indicate
173 a statistically significant difference. All statistical analyses were carried out using SPSS 16.0
174 software.

175

176 **3. RESULTS**

177 **3.1 Bacteriophage Phenotyping**

178 Phenotypic characterisation showed a *S. Infantis*-phage and a *S. Enteritidis*-phage with a size
179 of 200 nm and an isometric head, which could correspond to the *Myoviridae* family (Figure 1).
180 Moreover, the presence of lytic plaques suggested that both were lytic bacteriophages [27].

181

182 **3.2 Experiment 1 – Definition of Bacteriophage concentration and time of application**

183 Regardless of the bacteriophage assessed and the concentration applied, statistical
184 differences were found between the number of bacteriophage applications and *Salmonella*
185 reduction ($p<0.05$). However, no statistical significant differences were shown between
186 concentration of bacteriophages and *Salmonella* reduction.

187 According to the results obtained after *S. Infantis*-phage application (Table 1), the highest
188 *Salmonella* reduction was obtained after two applications of the bacteriophage at a
189 concentration of 10^8 PFU/mL ($p<0.05$). In addition, no statistical differences were observed
190 after the third application. For 10^{12} PFU/mL, the highest *Salmonella* counts reduction was also
191 observed after the second application of the bacteriophage, showing no differences after the
192 third application. Finally, at a concentration of 10^3 PFU/mL, no significant differences were
193 found in *Salmonella* reduction despite the number of applications ($p<0.05$).

194 According to the results obtained after *S. Enteritidis*-phage application (Table 2), the optimum
195 reduction in *Salmonella* was obtained after 2 consecutive applications of the bacteriophage
196 at a concentration of 10^3 PFU/mL. In the same line, for 10^{12} PFU/mL and 10^8 PFU/mL *S.*
197 *Enteritidis*-phage, 2 applications were necessary to reach the maximum reduction and no
198 statistical differences were found after the 3rd application.

199

200 **3.3 Experiment 2 - *Salmonella* count monitoring**

201 In accordance with the results obtained in Experiment 1, *Salmonella* counts during a week
202 were analysed after 2 consecutive applications of bacteriophage at different concentrations
203 (10^8 PFU/mL and 10^3 PFU/mL, for *S. Infantis*-phage and *S. Enteritidis*-phage, respectively).
204 After bacteriophage application, the highest reduction for both **serovars** (*S. Infantis* and *S.*
205 *Enteritidis*) was observed after 5th day of application (7 log₁₀ CFU/mL and 4.1 log₁₀ CFU/mL)
206 ($p < 0.05$). **However, for *S. Infantis*, no statistical significant differences were shown between**
207 **the bacteria decrease on days 3th, and 5th, rising again days 4th, 6th and 7th. Similar to this**
208 **happens with *S. Enteritidis*, were no statistical significant differences were shown between the**
209 **bacteria reduction in days 5th and 7th, showing a rise back up at day 6th.** Results obtained were
210 summarised in Figure 2.

211

212 **4. DISCUSSION**

213 To the best of our knowledge, this is the first study to assess the efficacy of bacteriophage as
214 sanitiser against *Salmonella* in poultry farm facilities.

215 Nowadays, ***S. Infantis*** and ***S. Enteritidis*** are the main significant **serovars** in meat and egg
216 production, respectively [3]. Due to the impact of these **serovars**, over the past few years the
217 poultry sector has focused its effort on controlling *Salmonella* in farms. However, the measures
218 are not effective enough, and the bacteria remain in some facilities [15]. In this context,
219 effective and cost-effective solutions for cleaning and disinfection protocols are seen as a
220 necessary measure for the elimination of *Salmonella* from poultry farms [31]. For this reason,
221 bacteriophages have garnered high interest as a potential measure to reduce *Salmonella*

222 contaminations in commercial poultry farms. Bacteriophages are useful in a wide range of
223 applications, from health facilities to agriculture and foodstuff industries, to combat bacterial
224 infections [21, 32].

225 The results of our study showed *S. Infantis* and *S. Enteritidis* decrease of 4.55 log₁₀ CFU/mL
226 and 3.85 log₁₀ CFU/mL, respectively, from the surfaces of farm facilities after consecutive
227 bacteriophage application. Similar results were reported by Woolston et al. [33], showing
228 reductions of 4.3 log CFU/surface and 3.0 log CFU/surface after the application of a specific
229 *Salmonella*-phage cocktail.

230 Moreover, after 2 consecutive bacteriophage applications, the optimal reduction of *S. Infantis*
231 and *S. Enteritidis* (4.55 log₁₀ CFU/mL and 3.85 log₁₀ CFU/mL, respectively) was reached for
232 10⁸ PFU/ mL and 10³ PFU/mL, respectively. By comparison, these results are consistent with
233 results obtained by Sevilla-Navarro et al. [11], where the highest *S. Enteritidis* reduction was
234 reached after 2 consecutive bacteriophage applications. Furthermore, some authors applied
235 a single bacteriophage dose in their studies; however, after the trial they hypothesised that a
236 second application could produce better results [34]. In contrast, Fiorentin et al. [35] had
237 significant reductions with the use of a single dose of bacteriophage in animals than with
238 repeated bacteriophage administration, arguing that continuous administration of
239 bacteriophage may lead to resistant *Salmonella*.

240 No statistically significant differences were found between bacteriophage concentration used
241 and *Salmonella* reduction in our study. Different hypothesis could explain this results. Wernicki
242 et al. [10] explained bacteriophages could reach a maximum antimicrobial activity and Carvalho
243 et al. [36] showed that increasing the titer of the bacteriophage used could increase the
244 bacteria resistance. Conversely, the bacterium can adopt resistances after bacteriophage
245 treatment over time [37,38]. However it is not certainly know the time or the bacteriophage
246 dose that could induce this change [39,40].

247 For this reason, strategies to address the problem of resistance, could be the use of cocktails
248 of bacteriophages, changes in the bacteriophage composition and, therefore, personalizing
249 the phage therapy. The different bacteriophages present in the cocktail would target different

250 receptors on the bacterial surface, resulting in a lower statistical chance of bacterial co-
251 resistance [18].

252 With respect to *S. Enteritidis* and *S. Infantis* decrease throughout the week, our results were
253 consistent with those published by Shao and Wang [41], which reported significant differences
254 in the decrease in *Salmonella* spp. as the week progressed, the 5th day showing the highest
255 reduction in *Salmonella* counts.

256 Due to antimicrobial and disinfectant resistance, *Salmonella* spp. have become a worldwide
257 concern [31]. Some authors have described the use of additional tools to improve the cleaning
258 and disinfection results and reduce the persistence of pathogens on farm facilities [42]. There
259 are some products for the application of bacteriophages as disinfectants in food industry
260 facilities, however, non literature describe the use of bacteriophages at field level. For this
261 reason, further studies are needed to study the effect of bacteriophages on diverse floor
262 surfaces.

263 The development of bacteriophage therapy as non-toxic to humans, environmentally friendly
264 and cost-effective, holds good prospects for the future as a useful measure of cleaning and
265 disinfection in livestock facilities [20].

266 Nevertheless, due to bacteriophage therapy specificity to the host bacteria, bacteriophage
267 strategies should not be used alone, but in combination with cleaning and disinfection [33].

268 This way, it could be possible to reduce the infective pressure (3 and 4 logarithms after 2
269 bacteriophage applications) before applying the detergents and disinfectants, achieving an
270 optimal result of the cleaning and disinfection process. Nevertheless, it is important to highlight
271 that if the bacteria remains in the environment or enters again with a new flock into the farm,
272 it will be necessary to apply th bacteriophages in combination with an accurate cleaning and
273 disinfection. In this sense, we recommend to start the procedure of cleaning and disinfection
274 with the removal of any remain of dust and faeces through a dry cleaning followed by a wet
275 cleaning with detergent. Subsequently, on dried facilities, a two bacteriophages applications
276 will be performed in 24h intervals. Finally, a double disinfection will be applied, firstly by contact
277 and then by nebulization.

278 These promising results showed a new, safe and effective measure to minimise the
279 persistence of pathogens in farm facilities; however, further studies are needed to prove the
280 efficacy of bacteriophage in combination with commercial cleaning and disinfection protocols
281 at field level.

282

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290

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Table 1. SI log₁₀ CFU/mL reduction according to BP concentrations and time of application.

Applications	BP Concentrations (PFU/mL)								
	10 ¹²			10 ⁸			10 ³		
	Log ₁₀ CFU/mL counts	Log ₁₀ CFU/mL R	SE	Log ₁₀ CFU/mL counts	Log ₁₀ CFU/mL R	SE	Log ₁₀ CFU/mL counts	Log ₁₀ CFU/mL R	SE
C	8.00	0.00 ^a	0.11	8.00	0.00 ^a	0.16	8.00	0.00 ^a	0.21
1	5.02	2.98 ^b	0.18	5.10	2.90 ^b	0.26	4.93	3.07 ^b	0.35
2	4.12	3.88 ^c	0.20	3.45	4.55 ^c	0.28	4.31	3.69 ^b	0.37
3	3.93	4.07 ^c	0.22	3.24	4.76 ^c	0.31	4.03	3.97 ^b	0.41

C: Control group (concentration control group remained constant along the study); ^{a, b, c} Means with different superscripts in a column are statistically different ($p < 0.05$); SE: Standard error; R: reduction.

Table 2. SE log₁₀ CFU/mL reduction according to BP concentrations and time of application.

Applications	BP Concentrations (PFU/mL)								
	10 ¹²			10 ⁸			10 ³		
	Log ₁₀ CFU/mL counts	Log ₁₀ CFU/mL R	SE	Log ₁₀ CFU/mL counts	Log ₁₀ CFU/mL R	SE	Log ₁₀ CFU/mL counts	Log ₁₀ CFU/mL R	SE
C	8.00	0.00 ^a	0.12	8.00	0.00 ^a	0.15	8.00	0.00 ^a	0.14
1	5.64	2.36 ^b	0.20	5.52	2.48 ^b	0.24	5.50	2.50 ^b	0.23
2	4.63	3.37 ^c	0.22	4.83	3.17 ^{bc}	0.26	4.15	3.85 ^c	0.25
3	4.53	3.47 ^c	0.24	4.61	3.39 ^c	0.29	4.91	3.09 ^b	0.27

C: Control group (concentration control group remained constant along the study); ^{a, b, c} Means with different superscripts in a column are statistically different ($P < 0.05$); R: reduction; SE: standard error.