## عنوان مقاله:

Antimicrobial resistance and virulence of Salmonella spp. from foods in Mazandaran

### محل انتشار:

مجله تحقیق در پزشکی مولکولی, دوره 7, شماره 2 (سال: 1398)

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#### خلاصه مقاله:

Background: SSalmonella is the most important source of food-borne infections around the world. Human salmonellosis is also caused by the consumption of fresh fruit and vegetable salads contaminated with Salmonella spp. We aimed to detect Salmonella spp. in hamburgers, vegetable salads, and cream-filled pastries from various sources in Mazandaran and assess their pathogenicity and antimicrobial resistance. Materials and methods: A total of 9. samples, i.e., hamburgers, vegetable salads, and cream-filled pastries (9. samples of each), were randomly collected. Biochemical and serological tests were performed to detect the Salmonella spp. Antimicrobial susceptibility tests were performed by the disc diffusion method and the virulent genes were examined using polymerase chain reaction (PCR). All the examined Salmonella serovars in this study showed positive amplification for the virulence genes invA, spv, and viaB. Results: Salmonella spp. were detected in &F of the 9 samples based on biochemical tests. Of these, FF isolates (A۵.Y%) were recovered by the IFS-YTS rRNA PCR test, of which I9 (F1.F%) represented the S. typhimurium serotype, ۱۵ (۳۲.۷%) represented the S. enteritidis serotype, and ۲ (۴.۴%) represented the S. typhi serotype. These Salmonella serotypes (19 S. typhimurium, 16 S. enteritidis, and Y S. typhi; 45 in total) were sensitive to all the tested antibiotics: Ampicillin, ۲۲/۳۶ (۶۱.۱۱%); Streptomycin ۲۲/۳۶ (۶۱.۱۱%); Cefotaxime ۲۳/۳۶ (۶۳.۸۸); Gentamycin ሞ۶/۳۶ (۱۰۰%), and Tetracycline ሞ۶/۳۶ (۱۰۰%). However, a few of these serotypes exhibited slight resistance to ampicillin (۴/٣۶; 11.11%) and cefotaxime Υ/٣۶ (Δ.ΔΔ%). Conclusion: These results would greatly help in understanding the prevalence of virulence genes and antibiotic sensitivity among Salmonella serovars in hamburgers, vegetable salads, .and cream-filled pastries

## كلمات كليدى:

Hamburger, Vegetable salads and Cream-filled pastries, Salmonella, antimicrobial resistance, virulence gene, PCR

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