

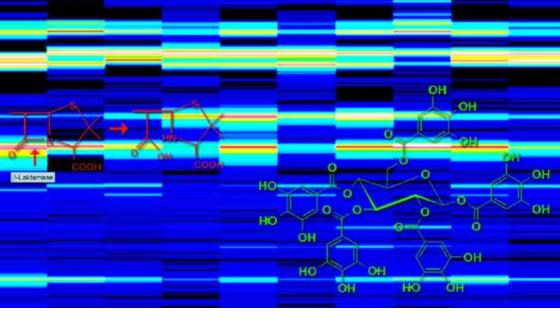
# **REDYMO – Research Programme** on the Reduction of Resistant Microorganisms in the **Food Chain**



Schweizerische Eidgenossenschaft Confédération suisse Confederazione Svizzera Confederaziun svizra

Federal Department of Economic Affairs, Education and Research EAER Agroscope

Swiss Confederation



# REDYMO – Research Programme on the Reduction of Resistant Microorganisms in the Food Chain

Antibiotics used in human medicine are rapidly losing their effectiveness owing to an increase in resistant bacteria.

The food production chain is presumed to play a key role here, both as a reservoir for and in the formation of these resistances.

With the help of basic research and practical solutions, **REDYMO** – the Agroscope research programme on the '**Re**duction and **Dy**namics of antibiotic-resistant and persistent **M**icro**o**rganisms along food chains' – will provide answers.

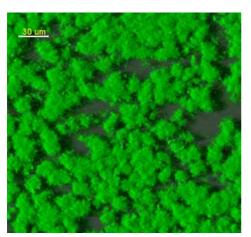
#### **Aims**

In selected areas of food production, antibiotic-resistant bacteria and resistant biofilms are being studied with three main aims:

- To identify possible risks for humans and animals
- To develop preventive measures
- To search for solutions to reduce contamination and the spread of infection.

Photos: Agroscope, David Drissner; Ann E. Hagerman (2010) Hydrolyzable Tannin Structural Chemistry

### **Research projects**



The selected areas of food production dealt with in the research programme are (1) the production of plant-based foods, (2) the dairy industry, and (3) pig husbandry.

Microscopic photo (with a confocal laser microscope) of a biofilm.

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Photo: Agroscope, Maria-Theresia Gekenidis

## **Networking**

As an internal research programme of Agroscope, REDYMO consists of three project teams dealing with the research projects outlined below.

REDYMO cooperates on a national level with institutes of higher education, agencies, industries, and representatives of StAR (Strategy for Antibiotic Resistances, Swiss Federal Office of Public Health).

REDYMO is internationally networked with partners from COST Action FA 1202 ('A European Network for Mitigating Bacterial Colonisation and Persistence') and other institutes.

**Antibiotic resistance** (ABR) describes the ability of microorganisms to suppress the effect of antibiotically active substances.

**Persistence** is the 'stubborn' colonisation of an organism in a system. This can occur in food processing, e.g. when bacteria remain in pipes despite proper cleaning.

**Biofilms** consist of extra-cellular substances in which microorganisms are embedded. They develop when microorganisms colonise surfaces. There are biofilms everywhere (e.g. dental plaque).



# Antibiotic resistance and persistence on plant surfaces

The aim of this project is to better understand the occurrence and transfer of antibiotic resistance (ABR) in the plant food chain. The focus is on the one hand on identifying and characterising bacterial isolates and communities, and on the other on determining the frequency with which ABRs occur in pathogenic (i.e. disease-causing) and non-pathogenic bacteria in fresh produce and its production environment. In addition, the transfer of ABR between bacteria on a molecular and cellular level as well as the mechanisms underlying persistence in biofilms are investigated. Research results are to serve as a basis for developing strategies for preventing the spread of ABRs in the food chain. This happens in close cooperation with practitioners and associations.

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Photos: Agroscope, David Drissner und Mitja N.P. Remus-Emsermann



# Biofilms in the dairy industry

The aim of these studies is to understand the role of biofilms in the dynamics of persistent and antibiotic-resistant bacteria in milk production and milk processing.

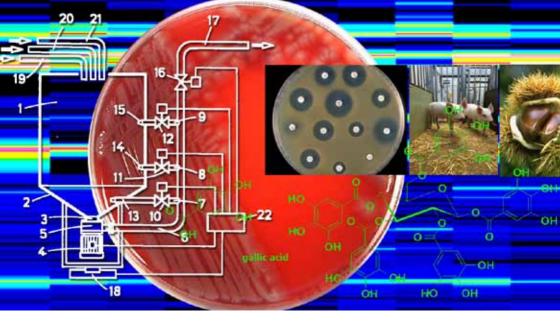
To this end, the biofilm formation potential of pathogens isolated from milk or raw-milk cheese is determined. In addition, biofilm-forming bacterial communities are characterised 'on the spot' in milking installations and in production areas of cheese dairies.

The aim is to investigate the importance of biofilms in the transfer and spread of antibiotic resistance genes, and the extent to which pathogenicity factors (e.g. bacterial toxins) play a role in bacterial populations from the dairy sector. Recommendations for food safety are derived from this research.

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Photos: Fluxionbio; Zeiss; Agroscope, Jörg Hummerjohann



## Reduction and spread of resistance in pig production

Each use of antibiotics can lead to the selection of resistant bacteria. When animals are treated with antibiotics, there is the risk of spreading resistant bacteria from animals to humans. One of the main areas of use of antibiotics in livestock husbandry is the control of diarrhoea in weaned piglets that have been separated from the mother sow and her milk. The use of plant-based active substances such as tannins or essential oils in diarrhoea prevention is meant to reduce the use of antibiotics in pig production. This in turn could mitigate the problem of resistance development. The possible spread of resistances via the pipes of liquid feeding systems on pig farms is also being investigated with the aim of formulating concrete recommendations for farmers.

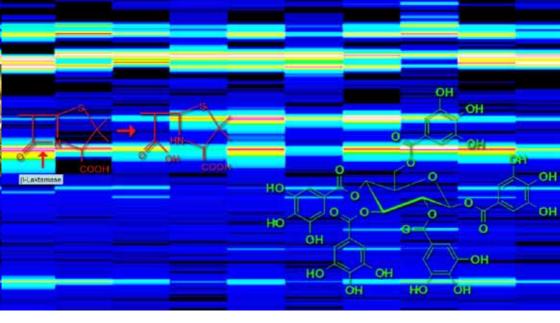
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Photos: Flüssigfütterungsanlage, SCHAUER MASCHINENFABRIK GESELLSCHAFT M.B.H. & CO. KG; globolab; bakteriologieatlas; Agroscope, Sophie Thanner; Agroscope



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