

# CONTENTS

	Page
Contents	x
List of Tables	xiii
List of Figures	xv
Chapter	
1. Introduction	1
1.1 Background and Rationale	1
1.2 Food-borne pathogen	4
1.3 Salmonella .....	6
1.4 Conventional determination methods .....	8
1.4.1 Dry weight method .....	8
1.4.2 Viable count method.....	8
1.4.3 Turbidity .....	9
1.4.4 Microscopy .....	9
1.4.5 Bacterial identification.....	10
1.5 Polymerase Chain Reaction (PCR).....	10
1.6 Instrumental methods.....	11
1.6.1 Infrared (IR) spectroscopy.....	12
1.6.2 Bioluminescence.....	12
1.6.3 Flow cytometry .....	13
1.7 Biosensors.....	13
1.7.1 Biocatalytic biosensor.....	14
1.7.2 Affinity biosensor .....	15
1.7.3 Labeled immunosensors .....	16
1.7.4 Label-free immunosensor for Salmonella .....	17
1.7.5 Impedimetric Immunosensor .....	18
1.7.6 Immobilization.....	24
1.8 Objective of the research .....	25
1.9 Benefits .....	25
1.10 Outlines of the research .....	25
2. Research Methodology .....	26
2.1 Materials	
2.1.1 Biosensor .....	26
2.1.2 AOAC Official Method 967.25-967.27 .....	27
2.2 Equipments .....	28
2.2.1 Biosensor .....	28
2.2.2 AOAC Official Method 967.25-967.27 .....	28
2.3 Impedimetric immunosensor detection principle .....	28
2.4 Modified working electrode .....	31
2.4.1 Preparation of gold electrode.....	31
2.4.2 Immobilization.....	31
2.5 Microbiology method .....	33
2.5.1 Preparation of media.....	33

## CONTENTS (CONTINUED)

	Page
2.5.1.1 Tryptic Soy broth.....	33
2.5.1.2 Plate count agar.....	34
2.5.1.3 Buffered peptone water broth.....	34
2.5.1.4 Selenite cystine broth.....	34
2.5.1.5 Bismuth sulfite agar.....	34
2.5.1.6 Triple sugar iron slant.....	34
2.5.1.7 MacConkey agar .....	35
2.5.1.8 Urea broth .....	35
2.5.1.9 Phenol red lactose broth .....	35
2.5.1.10 Phenol red sucrose broth.....	35
2.5.1.11 Simmons citrate .....	36
2.5.1.12 Phenol red ducitol broth .....	36
2.5.1.13 Potassium cyanide broth.....	36
2.5.1.14 Kovacs' reagent .....	36
2.5.1.15 Malonate broth.....	37
2.5.1.16 MR-VP broth .....	37
2.5.2 Microbiology technique.....	37
2.5.2.1 Aseptic Technique .....	37
2.5.2.2 Streak plate .....	38
2.5.2.3 Pour plate .....	39
2.6 Bacteria and culture plating method .....	39
2.7 Impedimetric measurement .....	40
2.8 Optimization of operational conditions .....	42
2.8.1 Type of regeneration solution.....	43
2.8.2 Concentration of regeneration solution .....	44
2.8.3 Sample volume .....	45
2.8.4 Flow rate .....	45
2.8.5 Type of buffer .....	45
2.8.6 pH of buffer .....	45
2.8.7 Concentration of buffer.....	46
2.9 System performance .....	46
2.9.1 Limit of detection .....	47
2.9.2 Linearity.....	47
2.9.3 Stability of immobilized electrode.....	48
2.9.4 Selectivity .....	48
2.9.5 Activity of homogenized cell.....	49
2.10 Determination of Salmonella in juices .....	49
2.10.1 Impedimetric biosensor system .....	49
2.10.2 Impedimetric biosensor system using standard addition method .....	50
2.10.3 AOAC Official Method 967.26 .....	50

## **CONTENTS (CONTINUED)**

	Page
<b>3. Results and Discussion .....</b>	<b>52</b>
<b>3.1 Electrochemical performance of the immobilization process .....</b>	<b>52</b>
<b>3.2 Impedimetric measurement .....</b>	<b>53</b>
<b>3.3 Optimization of operational conditions .....</b>	<b>53</b>
<b>3.3.1 Type of regeneration solution.....</b>	<b>56</b>
<b>3.3.2 Concentration of regeneration solution .....</b>	<b>58</b>
<b>3.3.3 Sample volume .....</b>	<b>59</b>
<b>3.3.4 Flow rate .....</b>	<b>61</b>
<b>3.3.5 Type of buffer .....</b>	<b>62</b>
<b>3.3.6 pH of buffer .....</b>	<b>64</b>
<b>3.3.7 Concentration of buffer.....</b>	<b>65</b>
<b>3.4 System .....</b>	<b>67</b>
<b>3.4.1 Linearity.....</b>	<b>67</b>
<b>3.4.2 Limit of detection .....</b>	<b>69</b>
<b>3.4.3 Stability of immobilized electrode.....</b>	<b>71</b>
<b>3.4.4 Selectivity .....</b>	<b>73</b>
<b>3.4.5 Effect of homogenized cell.....</b>	<b>76</b>
<b>3.5 Matrix interference .....</b>	<b>78</b>
<b>3.6 Determination of Salmonella in beverages.....</b>	<b>89</b>
<b>3.6.1 Impedimetric biosensor system .....</b>	<b>90</b>
<b>3.6.2 AOAC Official Method 967.26 .....</b>	<b>91</b>
<b>3.7 Recovery .....</b>	<b>93</b>
<b>4. Conclusions .....</b>	<b>99</b>
<b>References</b>	
<b>Vitae</b>	

## LIST OF TABLES

Table	Page
1 Limits for growth of salmonellae when temperature, pH, aw are near optimum	7
2 Starting operational conditions.	43
3 Optimized parameters and values of the operational conditions	46
4 Biochemical reactions of <i>Salmonella</i>	51
5 Response of the modified electrode to various concentration of <i>Salmonella</i> .	55
6 Percentage residual activity using different types of regeneration solutions	57
7 Percentage residual activity at different concentrations of NaOH regeneration solution	58
8 Response of the biosensor system at different sample volume	60
9 Response of the biosensor system at different flow rate	61
10 Response of the biosensor system for different type of buffer solution	63
11 Response of the biosensor system at different pH of sodium phosphate buffer saline	64
12 Response of the biosensor system at different concentrations of sodium phosphate buffer saline	66
13 Optimum operational conditions	67
14 Response of the biosensor system under the optimum conditions in the determination of linearity	68
15 Response of the biosensor system under the optimum conditions	70
16 Percentage residual activity of the modified electrode after regeneration	72
17 Response of impedimetric biosensor to <i>Salmonella</i> , <i>E. coli</i> and <i>Shigella sonnei</i> and sodium phosphate buffer saline (blank)	75
18 Response of whole cell and homogenized cell	77
19 Response of the mixed cell	77
20 Effect of matrix on the response of <i>Salmonella</i> in drinking water (Commercial 1and Commercial 2)	79
21 Effect of matrix on the response of <i>Salmonella</i> in orange juice (Local 1)	80
22 Effect of matrix on the response of <i>Salmonella</i> in coconut juice (Local 2; 1 <sup>st</sup> sampling)	81
23 Effect of matrix on the response of <i>Salmonella</i> in coconut juice (Local 2; 2 <sup>nd</sup> sampling)	82
24 Effect of matrix on the response of <i>Salmonella</i> in coconut juice (Local 2; 3 <sup>rd</sup> sampling)	83
25 Effect of matrix on the response of <i>Salmonella</i> in coconut juice (Local 2; 4 <sup>th</sup> sampling)	84
26 Effect of matrix on the response of <i>Salmonella</i> in Orange juice (Commercial 3 and Commercial 4)	85
27 Effect of matrix on the response of <i>Salmonella</i> in Orange juice (Commercial 4; 1 <sup>st</sup> sampling)	86
28 Effect of matrix on the response of <i>Salmonella</i> in Orange juice (Commercial 4; 2 <sup>nd</sup> sampling)	87

## LIST OF TABLES (CONTINUED)

Table	Page
29 Effect of matrix on the response of <i>Salmonella</i> in Orange juice (Commercial 4; 3 <sup>rd</sup> sampling)	88
30 Response of the modified electrode to various types of samples	89
31 Determination of <i>Salmonella</i> in sample using impedimetric biosensor system	90
32 The detection of <i>Salmonella</i> in the real samples using standard method compare with biosensor system	92
33 Percentage recovery of <i>Salmonella</i> spiked in Water (Commercial 1) using impedimetric biosensor system.	93
34 Percentage recovery of <i>Salmonella</i> spiked in Water (Commercial 2) using impedimetric biosensor system.	94
35 Percentage recovery of <i>Salmonella</i> spiked in orange juice (Local 1) using impedimetric biosensor system.	94
36 Percentage recovery of <i>Salmonella</i> spiked in coconut juice (Local 2; 1 <sup>st</sup> sampling) using impedimetric biosensor system.	94
37 Percentage recovery of <i>Salmonella</i> spiked in coconut juice (Local 2; 2 <sup>nd</sup> sampling) using impedimetric biosensor system.	95
38 Percentage recovery of <i>Salmonella</i> spiked in coconut juice (Local 2; 3 <sup>rd</sup> sampling) using impedimetric biosensor system.	95
39 Percentage Recovery of <i>Salmonella</i> spiked in coconut juice (Local 2; 4 <sup>th</sup> sampling) using impedimetric biosensor system.	95
40 Percentage recovery of <i>Salmonella</i> spiked in orange juice (Commercial 3) using impedimetric biosensor system.	96
41 Percentage recovery of <i>Salmonella</i> spiked in orange juice (Commercial 4; 1 <sup>st</sup> sampling) using impedimetric biosensor system.	96
42 Percentage recovery of <i>Salmonella</i> spiked in orange juice (Commercial 4; 2 <sup>nd</sup> sampling) using impedimetric biosensor system.	96
43 Percentage recovery of <i>Salmonella</i> spiked in orange juice (Commercial 4; 3 <sup>rd</sup> sampling) using impedimetric biosensor system.	97
44 Percentage recovery of <i>Salmonella</i> spiked in orange juice (Commercial 4; 4 <sup>th</sup> sampling) using impedimetric biosensor system.	97
45 Summary of percentage recovery of <i>Salmonella</i> spiked in sample.	98
46 Summary of the optimum values in the flow injection impedimetric biosensor system.	99

## LIST OF FIGURES

Figure	Page
1 The principle of biosensor (Nakamura and Karube, 2003)	14
2 Randles' equivalent circuit (Guan et al., 2004)	19
3 A simple electrified interface (Modified from Park and Yoo, 2003)	20
4 Nyquist plot arising from a Randles' circuit (Dijksma, 2001)	21
5 Bode plot, the plot between the log of impedance and phase angle against the log of frequency	23
6 The real-time monitoring of antigen and antibody binding	24
7 Schematic diagram showing reaction flow cell.	29
8 Schematic diagram showing the impedemetric immunosensor system.	30
9 Reaction mechanism of the immobilization steps of anti- <i>Salmonella</i> on a self-assemble thioctic acid monolayer (Modified from Limbut, 2006)	32
10 Schematic diagram showing the cyclic voltammetry system.	33
11 Steps in the aseptic transfer of bacteria	38
12 Steps in the streak plate technique	38
13 The steps of pour plate technique	39
14 Schematic diagram of the Bode plot	41
15 Schematic diagram showing the change in impedance ( $\Delta Z''$ ) as a function of time caused by binding between antigen and antibody	42
16 Schematic diagram showing the change in impedance ( $\Delta Z''$ ) as a function of time causes by binding between antigen and antibody with subsequent signal decrease due to dissociation under regeneration conditions.	44
17 Cyclic voltammograms of a gold electrode obtained in 5 mM $K_3[Fe(CN)_6]$ containing 0.1 M KCl, (a) bare electrode, (b) thioctic acid covered gold, (c) anti- <i>Salmonella</i> modified thioctic acid couple gold, and (d) as in (c) but after 1-dodecanethiol treatment	52
18 A bode plot obtained from an anti- <i>Salmonella</i> modified electrode in the flow system between log impedance (+) and phase angle (◊) with log frequency to determine the optimum frequency	53
19 Response of the modified electrode to various concentration of <i>Salmonella</i>	56
20 Percentage residual activity using different types of regeneration solutions	57
21 Percentage residual activity at different concentrations of NaOH regeneration solution	59
22 Response of the biosensor system at different sample volume	60
23 Response of the biosensor system at different flow rate	62
24 Response of the biosensor system for different type of buffer solution	63
25 Response of the biosensor system at different pH of sodium phosphate buffer saline	65
26 Response of the biosensor system at different concentrations of sodium phosphate buffer saline	66
27 Response of the biosensor system under the optimum conditions in the determination of linearity	69
27 Response of the biosensor system under the optimum conditions	71

## LIST OF FIGURES

Figure		Page
30	Cyclic voltammograms of a gold electrode obtained in a 5 mM K <sub>3</sub> [Fe(CN) <sub>6</sub> ] containing 0.1 M KCl, (a) the electrode was blocked by 1-dodecanethiol before use and (b) after reused for more than 50 times.	73
31	Response of impedimetric biosensor to <i>Salmonella</i> , <i>E.coli</i> and <i>Shigella sonnei</i> and sodium phosphate buffer saline (blank)	76
32	Response of whole cell and homogenized cell	78
33	Effect of matrix on the response of <i>Salmonella</i> in drinking water (Commercial 1 and Commercial 2)	79
34	Effect of matrix on the response of <i>Salmonella</i> in orange juice (Local 1)	80
35	Effect of matrix on the response of <i>Salmonella</i> in coconut juice (Local 2; 1 <sup>st</sup> sampling)	81
36	Effect of matrix on the response of <i>Salmonella</i> in coconut juice (Local 2; 2 <sup>nd</sup> sampling)	82
37	Effect of matrix on the response of <i>Salmonella</i> in coconut juice (Local 2; 3 <sup>rd</sup> sampling)	83
38	Effect of matrix on the response of <i>Salmonella</i> in coconut juice (Local 2; 4 <sup>th</sup> sampling)	84
39	Effect of matrix on the response of <i>Salmonella</i> in Orange juice (Commercial 3 and Commercial 4)	85
40	Effect of matrix on the response of <i>Salmonella</i> in Orange juice from (Commercial 4; 1 <sup>st</sup> sampling)	86
41	Effect of matrix on the response of <i>Salmonella</i> in Orange juice (Commercial 4; 2 <sup>nd</sup> sampling)	87
42	Effect of matrix on the response of <i>Salmonella</i> in Orange juice (Commercial 4; 3 <sup>nd</sup> sampling)	88