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Marta Carvalho ^{1,*}, Joana Barbosa ² and Paula Teixeira ²

¹ Universidade Católica Portuguesa – Escola Superior de Biotecnologia

² Universidade Católica Portuguesa, CBQF – Centro de Biotecnologia e Química Fina e Laboratório Associado, Escola Superior de Biotecnologia

Several *Acinetobacter* species are prevalent in various food-related environments, including fresh produce, dairy products, and meat. These species have been identified as potential causative agents of a wide range of foodborne diseases, with an impact for both consumer health and food safety. While they have traditionally been considered low-grade pathogens, recent studies suggest that *Acinetobacter* infections are complex and multifactorial. This complexity involves numerous virulence determinants that interact to facilitate contamination and infection. Understanding these factors is crucial, though much remains to be explored. The current research aims to assess the presence of virulence factors common to foodborne pathogens in *Acinetobacter* species. Different virulence factors (haemolysis, protease, lipase, phospholipase, and motility) were tested in 21 *Acinetobacter* spp. isolated from meat. All the experiments were performed in triplicate, with positive and negative controls used. Isolates of *Acinetobacter johnsonii* have been shown to possess virulence determinants such as lipase and phospholipase, which play a critical role in bacterial pathogenicity and survival in the food environment. Additionally, emerging species such as *Acinetobacter portensis* and *Acinetobacter guerrae* have shown similar virulence factors, although these species are still being investigated. Understanding the virulence factors of *Acinetobacter* species is crucial for developing strategies to mitigate their risks in the food supply chain. Despite being classified as low-grade pathogens, their potential to cause foodborne illness is significant.



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