

Spore Wars

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5 Nov 2015



Presentation topics

- What are spores?
- Milk spoilage basics
- Where do spores come from?
- Biofilm issues
- Minimising spores
- CIP requirements

Dairy Spores and Biofilm

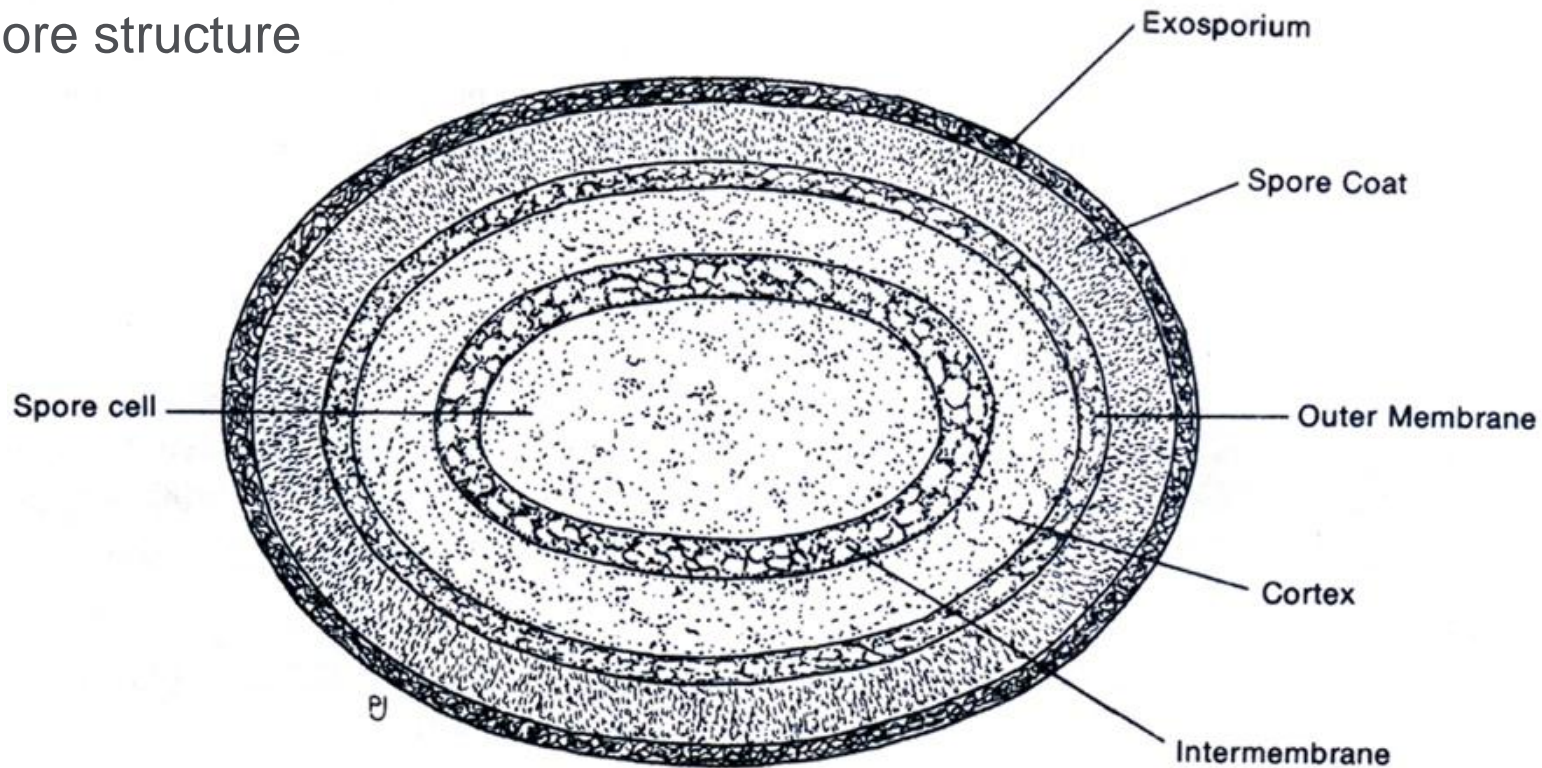
Spore formation in bacteria is not the principal method of reproduction but simply a method of surviving unfavourable conditions.

They have a number of features:

- They are very resilient to many sanitisers
- CIP cleaning steps do not affect them
- They can tolerate higher temperatures than live bacteria
- They can tolerate extreme dryness
- They can be found in biofilm and soil deposits

Dairy Spores and Biofilm

Spore structure



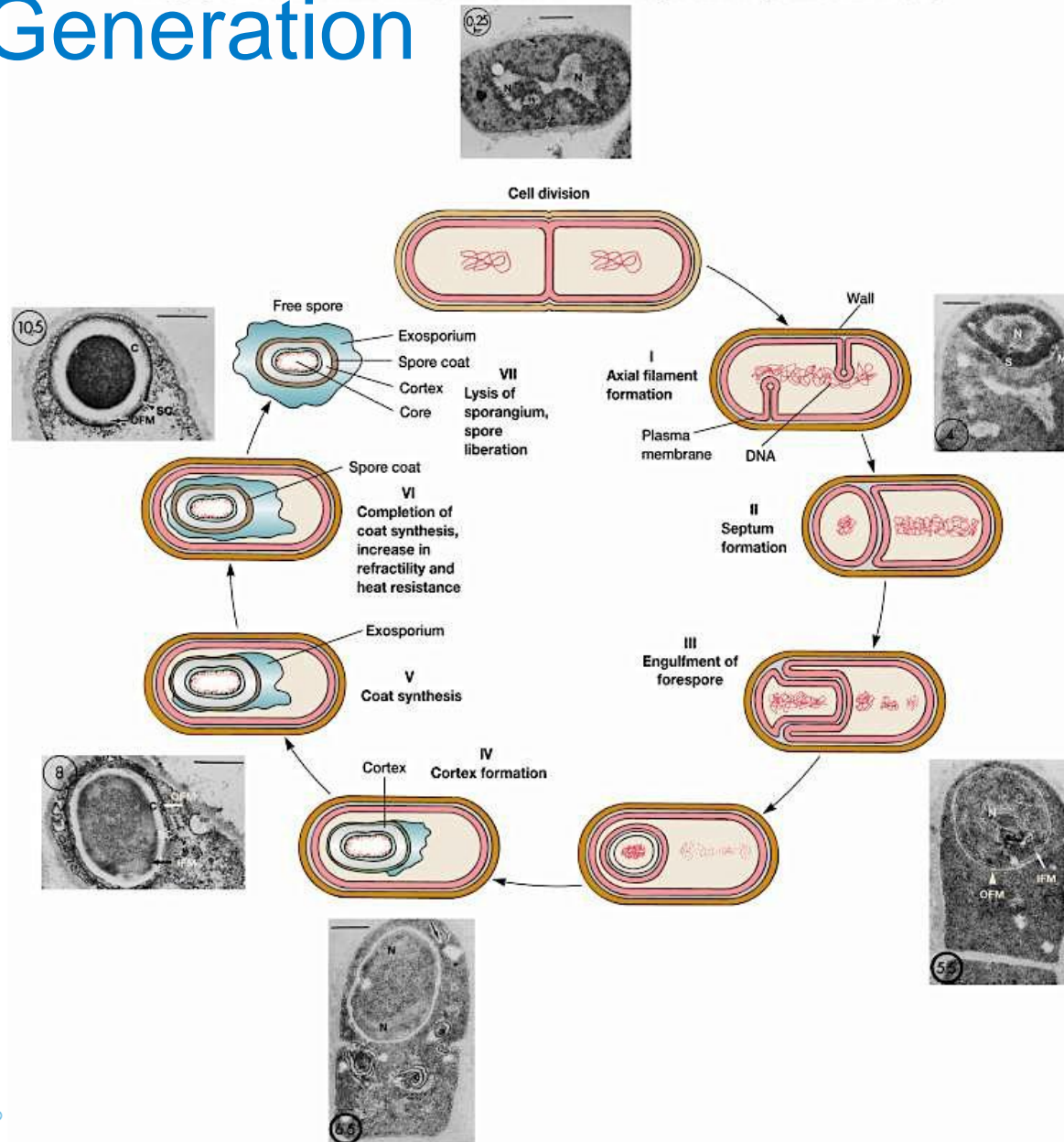
Exosporium - A thin delicate covering made of protein.

Spore coats - Composed of layers of spore specific proteins.

Cortex - Composed of loosely linked peptidoglycan and contains dipicolinic acid (DPA), which is particular to all bacterial endospores

Spore Generation

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Milk Microbiology

Milk in the cow is sterile.

Can become contaminated with all types of microorganisms.

Level of contamination is influenced by:

- ▲ health of the cow
- ▲ farm workers
- ▲ equipment
- ▲ environment
- ▲ holding temperature
- ▲ holding time



Three Microbial Causes of Milk Spoilage

1. Gram Negative

- post-pasteurization contamination

2. Gram Positive spore formers Psychrotrophic Thermodurics

- may come from raw milk

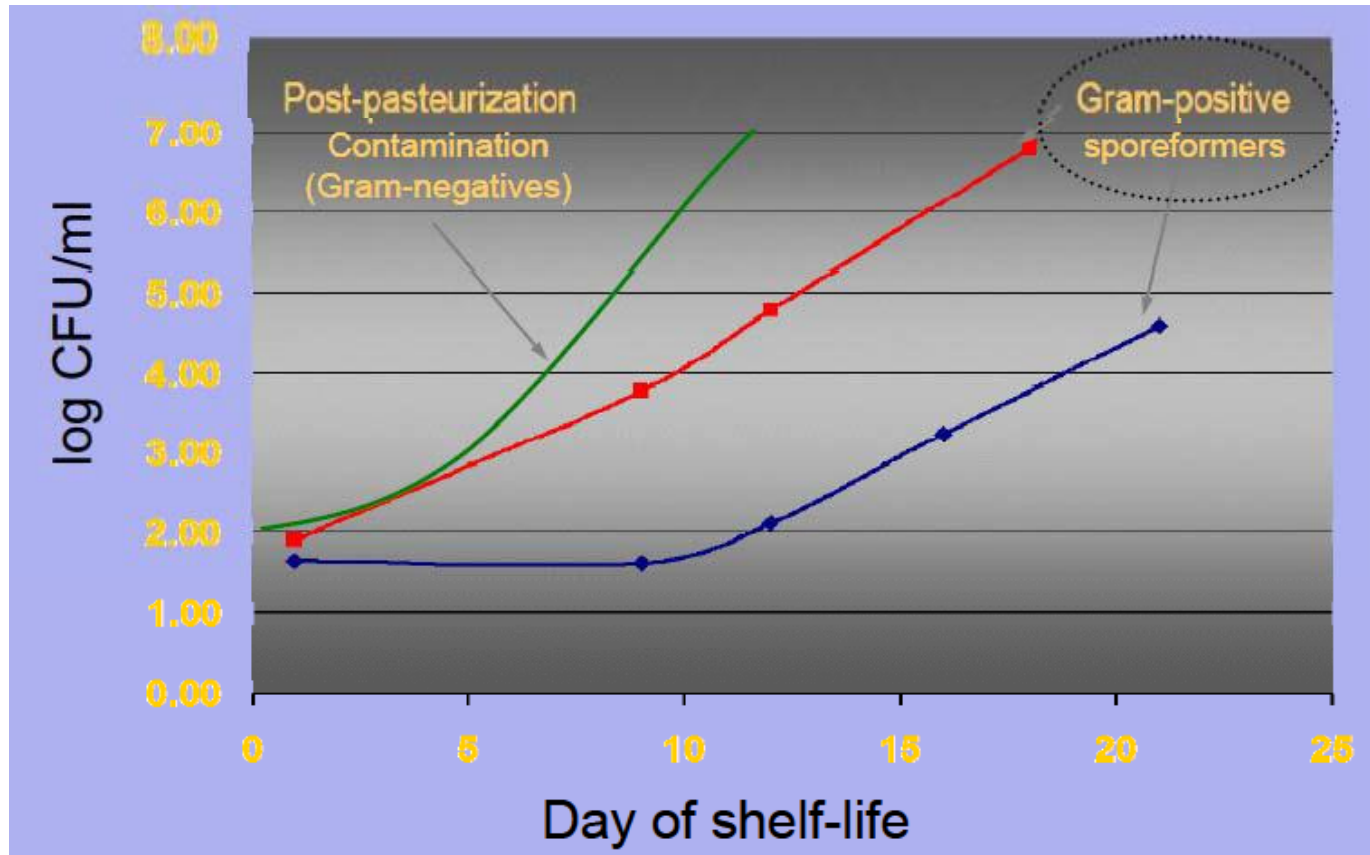
3. Heat stable enzymes

- may come from raw milk



Bacterial growth trends in milk shelf-life:

Gram Positive organisms show up later than **Gram Negatives**



Slide Courtesy of Kathryn Boor
Cornell University

Factors influencing shelf-life of dairy products

- ▲ Microbiological quality of raw milk
- ▲ Pasteurization/thermal process temperature & time
- ▲ Post-pasteurization/ post thermal process contamination
- ▲ Sanitary Design
- ▲ Sanitation
- ▲ GMP's
- ▲ Packaging
- ▲ Storage & Distribution – temperature, time, cleanliness

Where do the spores come from or increase?

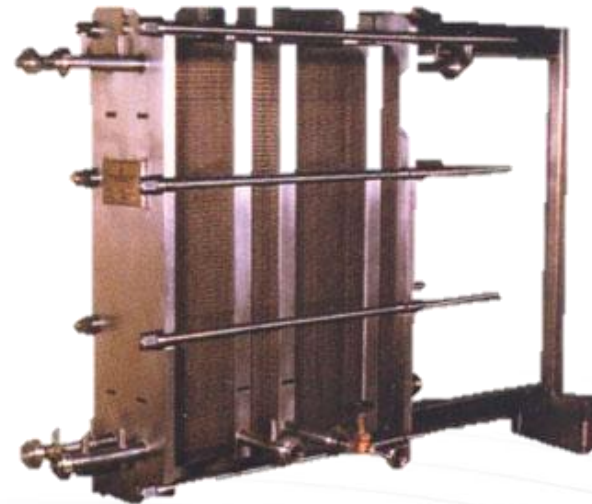
Farms

- ▲ Somatic cell count has no correlation with spore count
- ▲ Soil is a major habitat for spore formers
- ▲ Feed and environmental conditions can contaminate udder and teats
- ▲ Milk cross contamination from silage
 - Total spore formers in silage 10^2 - 10^6 cfu/g (*Giffel 2002*)
- ▲ Dirty and poorly maintained milking equipment and practices
- ▲ Spore counts are almost random in some cases

Where do the spores come from or increase?

Dairy Plants

- ▲ Processing steps operating at 45 – 60C
- ▲ Regeneration sections of pasteurisers
- ▲ Preheater and evaporator after 9 – 12 hr. runs
- ▲ Extended raw milk storage
 - Raw tank turn around
- ▲ Separators
- ▲ Holding tanks
 - Turn around time



Sources of Post-Pasteurization Contamination

Dairy Plants

Filler	50%
Piping	30%
Pasteurisation	20%



CAUSE: Inadequate Cleaning and sanitizing

Most noticeable after non-production days

Microbial Spoilage of Fluid Milk

Post-Pasteurization Contamination:

- ▲ Spoilage 10 - 14 days
- ▲ **Gram Negative** Bacteria
 - (e.g. *Pseudomonas* sp.)
- ▲ Stress Test: Growth
 - (using Gram Negative media)
- ▲ Coliform Test: Out of Spec.

Thermoduric Psychrotrophs:

- ▲ Spoilage 18+ days
- ▲ **Gram Positive** Bacteria (Spore forming)
 - (e.g. *Bacillus* and *Paenibacillus* sp)
- ▲ Stress Test: No Growth
 - (using Gram Negative media)
- ▲ Coliform Test: Within Spec.

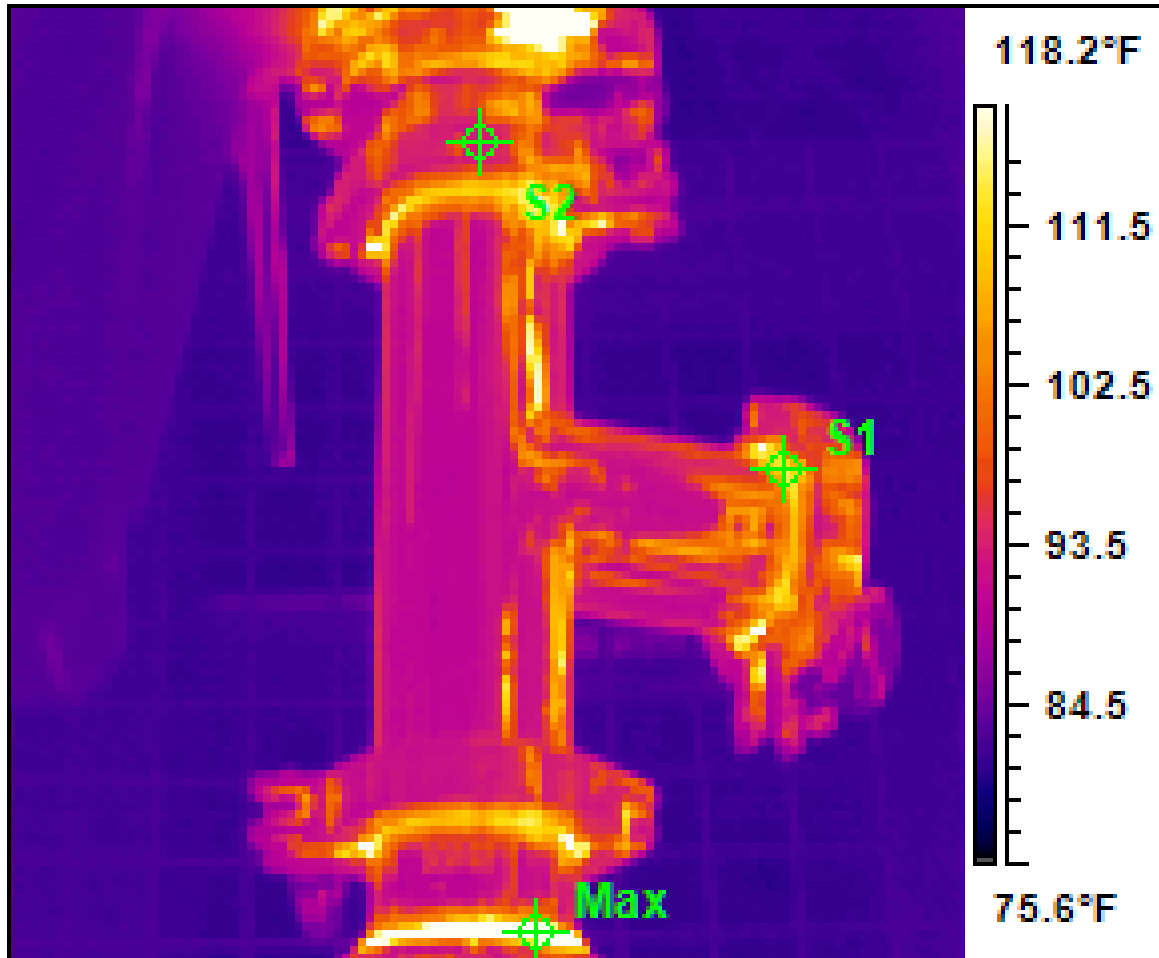
Biofilm issues

- ▲ Traditional biofilms generally not an issue
 - Stainless steel pipes and tanks are clean and sanitized
 - Confirmed by ATP swabs and micro sampling
- ▲ Residual soil acts as hybrid biofilm/soil matrix
 - Non-traditional biofilms
- ▲ Nooks and Crannies
 - Gasketed joints
 - Valves
 - Plate heat exchangers
 - Evaporators
- ▲ Low flow areas
- ▲ Biofilms newly generated during long runs

Difficult to Reach Biofilms

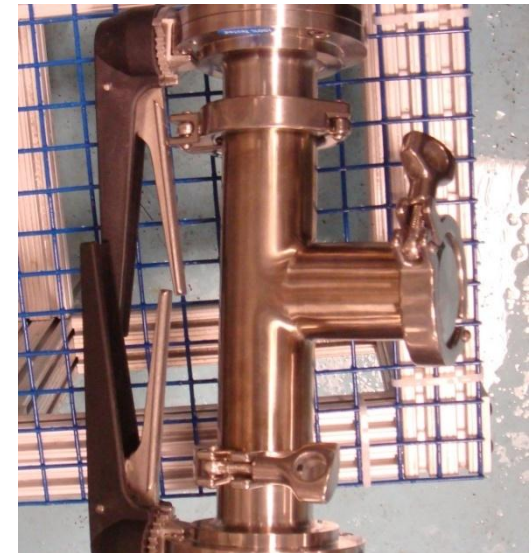


Difficult to Reach Biofilms



Temperatures

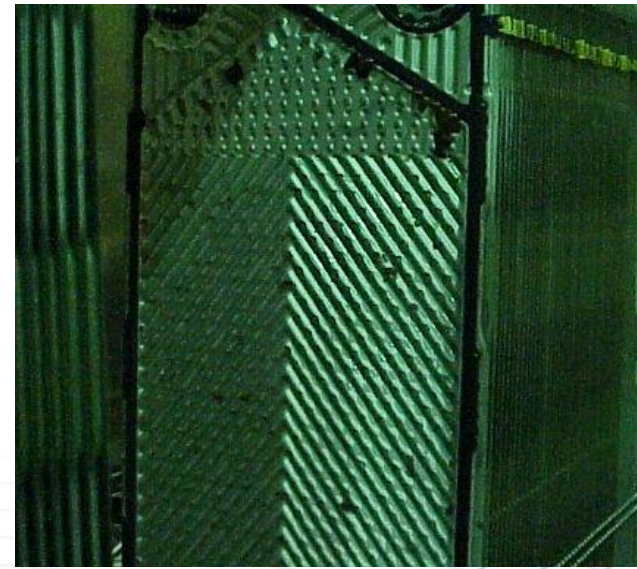
Max	62° C
S1	58° C
S2	40° C



Thermal imaging shows areas with much lower temperature than bulk CIP solution

Heat Exchanger Biofilm Issues

- ▲ Plate heat exchangers are difficult to fully clean
- ▲ Very difficult to confirm a proper clean
- ▲ Buildup of soil in low flow regions
- ▲ Optimal growth conditions for thermophiles
- ▲ Long runs lead to high counts later in run



Heat Exchanger Biofilm Issues

- ▲ Evaporators difficult to clean properly
- ▲ Low flow areas often not fully cleaned



Minimising spores in product

▲ Minimizing spore ingress at the farm

- Monitor spore levels in incoming milk
- Segregate low count milk for high quality products

▲ Keeping the levels as low as possible during processing

- Plant and equipment designed to help streamline the process.
- Minimizing milk residence time at temperatures that favour thermophilic spore-former growth 40-70°C.
- Prevention of fouling and biofilm formation. Minimizing surface areas where biofilm can build up and subsequently release bacteria in the product.

▲ Implementing an effective cleaning system

- to remove residual product, fouling and microbes, including spore-formers. This will minimize re-contamination from run to run.

Minimising spores in product

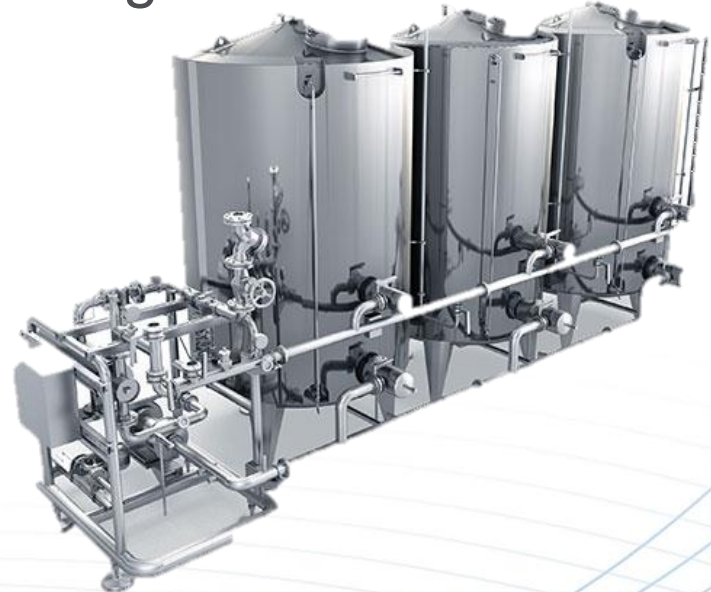
Fluid Milk Processing

- ▲ Keep processing times between CIP down to 9 to 12 hrs
 - this significantly limits productivity
- ▲ For long production times isolate first 9 to 12 hrs as low spore content product
- ▲ Do not store product in holding tanks for long periods
- ▲ Don't run pasteurisers for extended periods
- ▲ Consider intermediate CIPs
- ▲ Install bactifuges
 - secondary microbial intervention

Minimising spores in product

CIP programs

- ▲ Ensure all CIP parameters are correct and maintained over length of CIP
- ▲ Use built products and additives not NaOH alone
- ▲ Set points for CIP may need to be higher than normal
- ▲ Consider more frequent CIPs
- ▲ Consider intermediate CIPs
- ▲ Use peracid sanitisers for all equipment



Aggressive CIP Interventions Required

Global Best Practices from Low Spore Count Producers

- ▲ Premium cleaning chemistry
 - Suitable additives for caustic
 - Peracid override programs
 - Validated time between CIPs
- ▲ Peracid sanitizing under hot conditions
 - Where it can be accurately controlled
- ▲ Sanitizer use in all areas, including
 - Membranes
 - Evaporators
 - Pasteurisers



The CIP Program

- Existing products used in new ways
 - Targeting the spores
-
- ▲ Oxidising detergent pretreatment
 - For **all** critical equipment
 - Helps remove biofilm
 - ▲ Caustic override and caustic wash
 - Significantly improves removal of soils
 - ▲ Standard acid wash if applicable
 - Need to eliminate any scale build up
 - ▲ Peracid sanitiser recirculated warm
 - Additional sanitising effect



The CIP Program

Existing premium products used in new ways

▲ Full wash program used on

- Separators, preheaters, pasteurisers, bactifuges
- Evaporators, high heat treatment sections

▲ How is this different?

- Pretreatment programs not usually used on non heat exchange equipment
- Sanitisers not usually used on **pasteurisers and evaporators**
- Peracid sanitiser recirculated at warm to hot temperatures
 - Not single pass cold sanitising
 - Longer contact times may also be required

The CIP Program

Limitations of oxidising pretreatment programs

▲ Peracid pretreatment

- Product recommendations need to be followed carefully
- Not just any peracid product can be used
- Temperature profiles are critical
- Overall CIP times usually not increased

▲ Caustic product

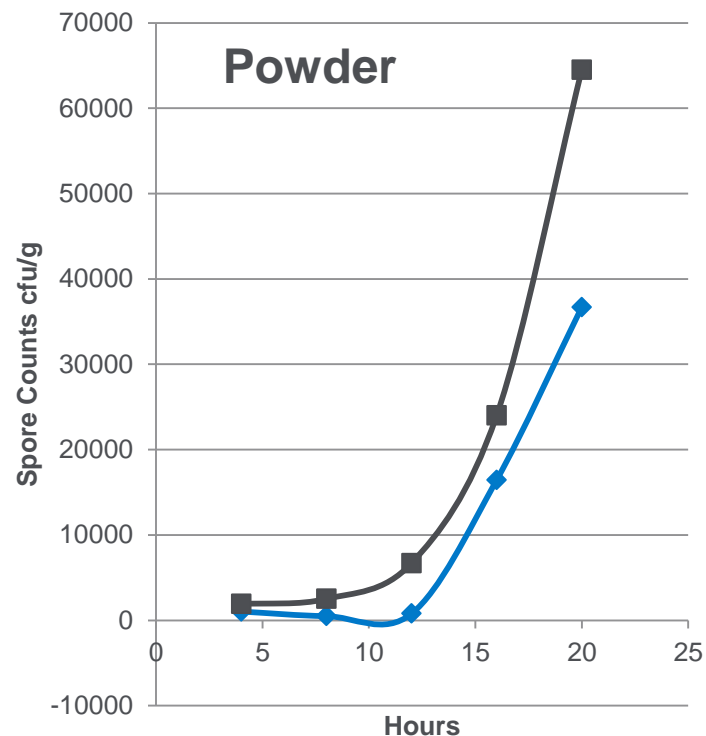
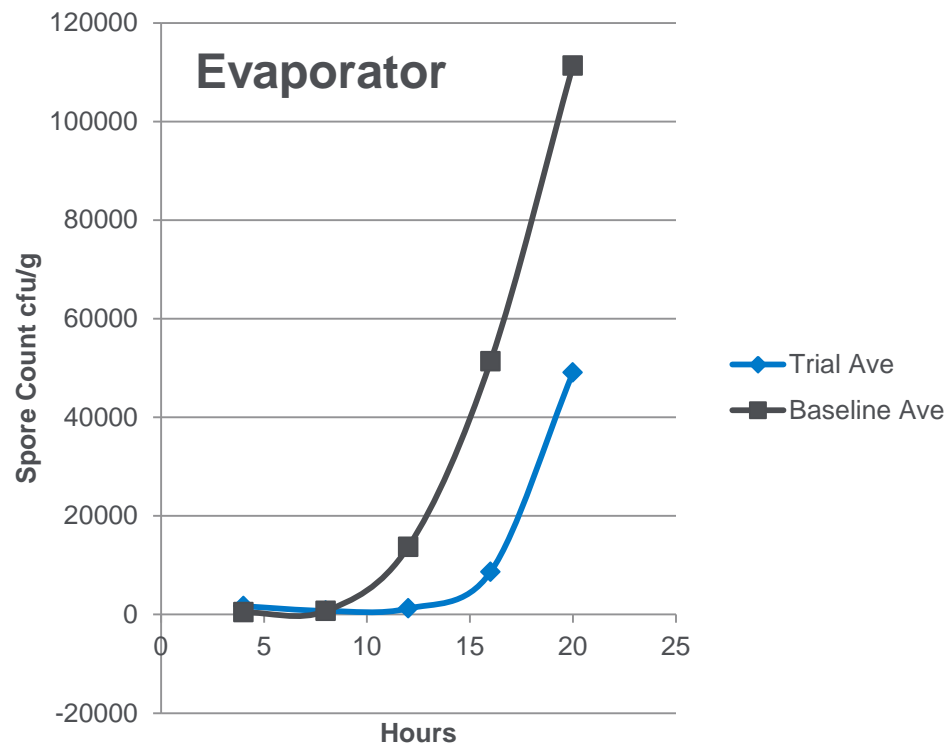
- Only certain products can be used
- Do not use with EDTA based products
- In some cases other additives may be required

▲ Sanitiser

- Mixed peracids show superior activity against spores
- Best when used at higher temperatures

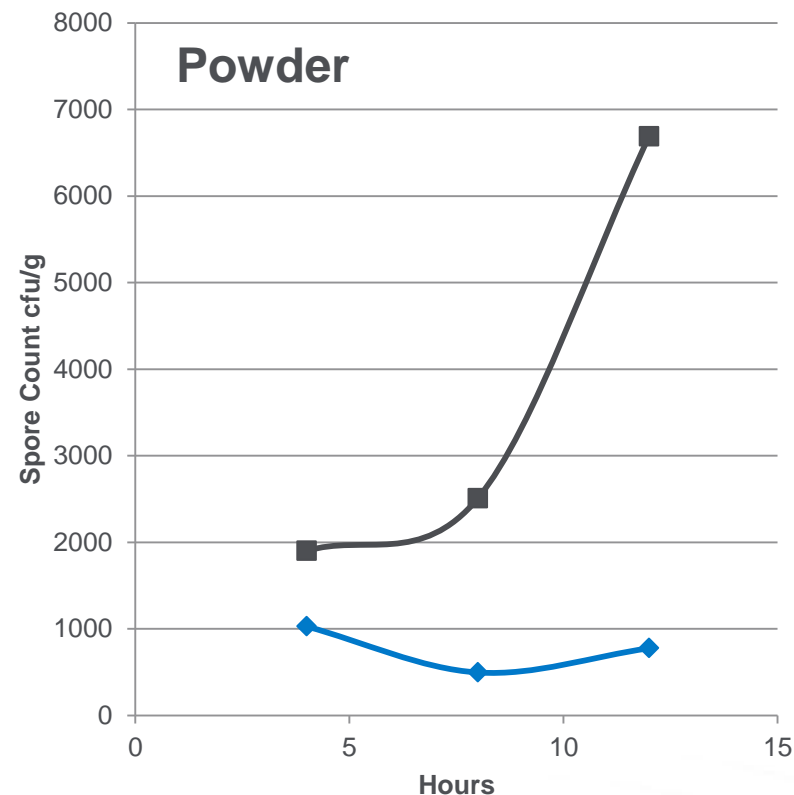
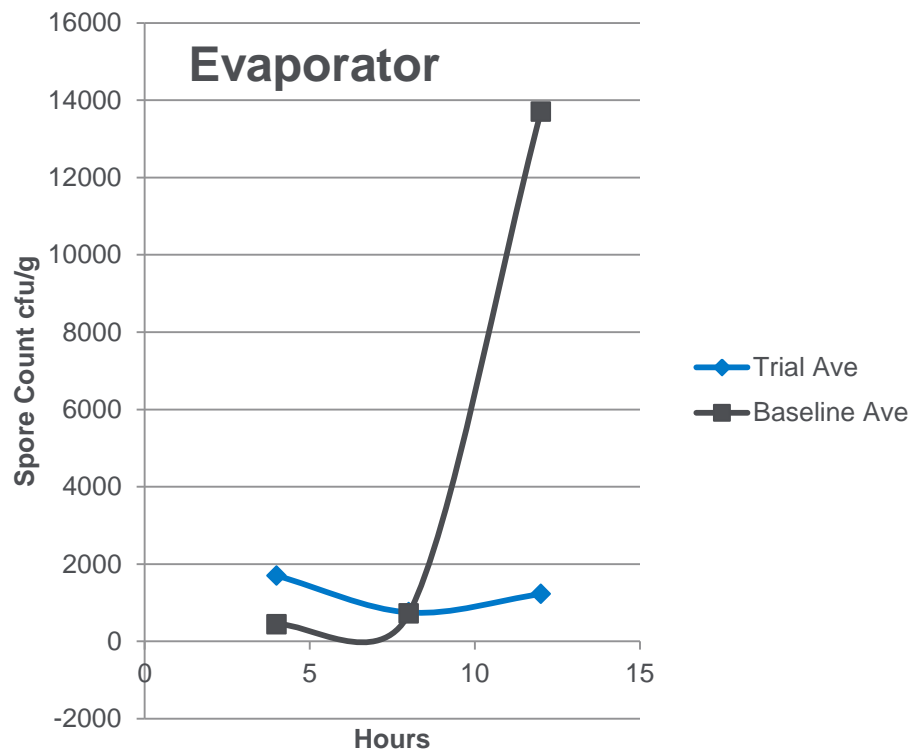
Spore Reduction Trial

Results – Compendium Average



Spore Reduction Trial

Results – Compendium - 12 Hour Run



Spore Reduction Trial

Results

- ▲ High heat section cleaned with pretreatment program
- ▲ Large amounts of heavy soil removed
- ▲ These soils were residual from normal CIP process



Interventions - Spores

Bacillus spp spore cocktail

Test Substance	Contact Time (min)	50° C Average Survivors (CFU/mL)	Average Log	Log Reduction
Mixed	2	2.2 x 10 ⁴	4.3	1.8
Peracid	5	1.0 x 10 ¹	1	5.1
2600 ppm	10	<10	<1	>5.1
Peracid	2	<10	<1	>5.1
Cleaner	5	<10	<1	>5.1
5000 ppm	10	1.0 x10 ¹	1	5.1
Experimental	2	<10	<1	>5.1
Peracid	5	<10	<1	>5.1
2000 ppm	10	<10	<1	>5.1

Deep clean CIP

STEP	PRODUCT	CONCENTRATION	TEMP	TIME
Pre Rinse	water			
Pre-treatment	Exelerate HS-I	0.8 to 1.2% v/v	75-85C	10 to 20 mins
Alkali Wash Note: Alkaline cleaner is added to CIP solution as an override	Glissen	equivalent to 1.5 to 3% w/v free caustic	75-85C	20 to 40 mins
Post Alkali Rinse	water			
Acid Wash (if required)	Super Stonekleen	0.5%	50–60C	20 to 30 mins
Post Acid Rinse (if required)	water			
Sanitise	Oxysan ZS	0.1 to 0.15%	Up to 80C	10 to 20 mins

Eliminating Spores

Summary

- Know your incoming product quality
- Limit long production times
- Retrace the process if spores are present in your product
 - Check all heated processes
 - Look for biofilms or soil residues
- Maintain very high levels of CIPs
 - Use quality cleaning chemicals (not commodity)
 - Use deep clean CIP process like caustic override
 - Use peracid sanitisers

Thank you

Spore Wars

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