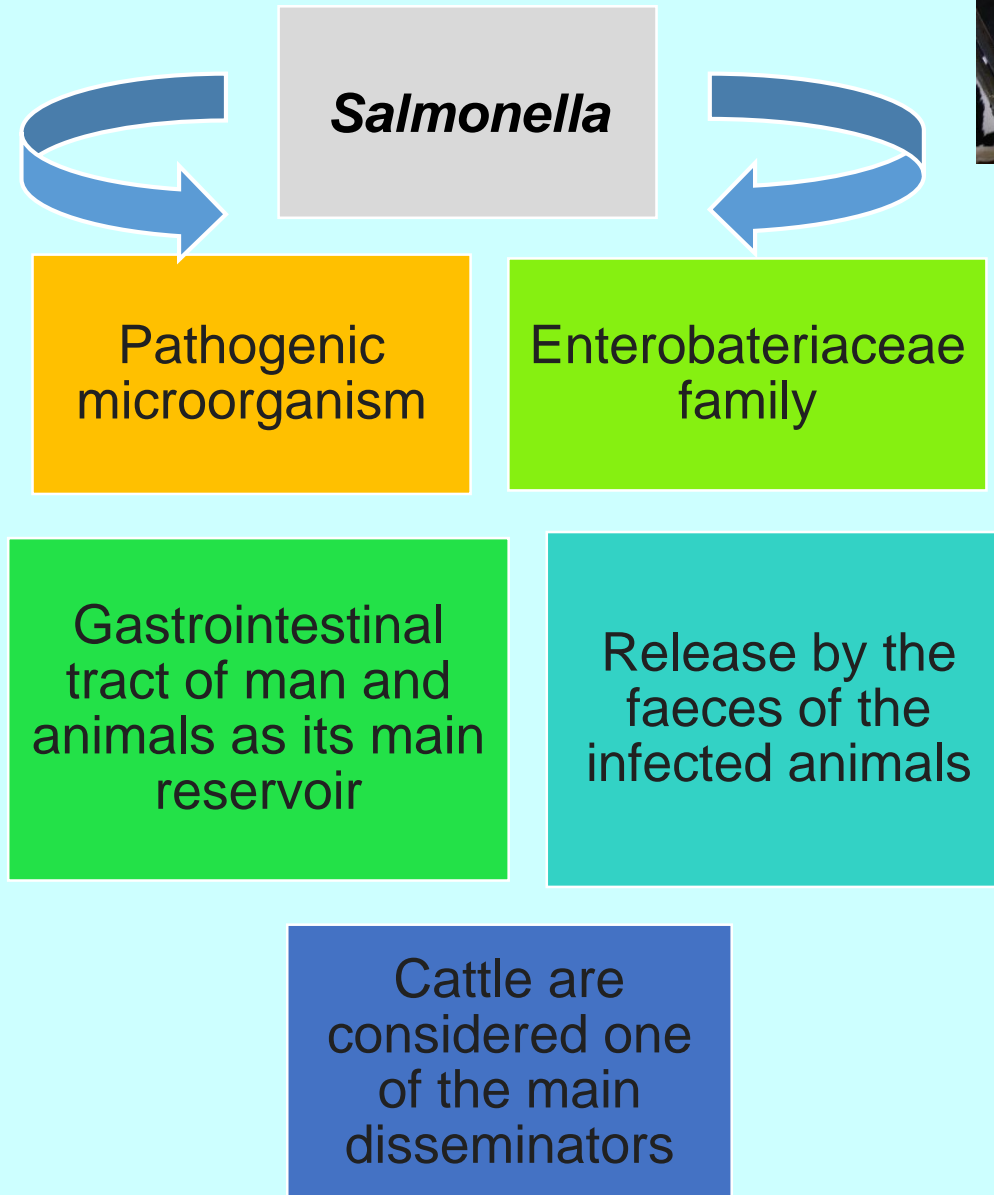




DOES *SALMONELLA* SP SURVIVE IN COW SLURRY DURING STORAGE?

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Introduction



Introduction

Can be isolated
from animal
effluents

One of the main
forms of infection
associated with
production
animals

Significant
economic impacts



Objective

- The aim of the study was to evaluate the survival capacity of *Salmonella* sp. in the liquid fraction of dairy cow slurry stored at 20°C and 4°C during 90 days



Material and methods

- Mechanical separation of the slurry → Liquid fraction
- Screening for the presence of *Salmonella* sp.
- 1 liter of liquid fraction was dispensed in Kilner jars with 2L volume



Material and methods

Three treatments were applied.

- ✓ Biochar
- ✓ Sulfuric acid
- ✓ Biochar + Sulfuric acid

4 replicas
for each
temperature

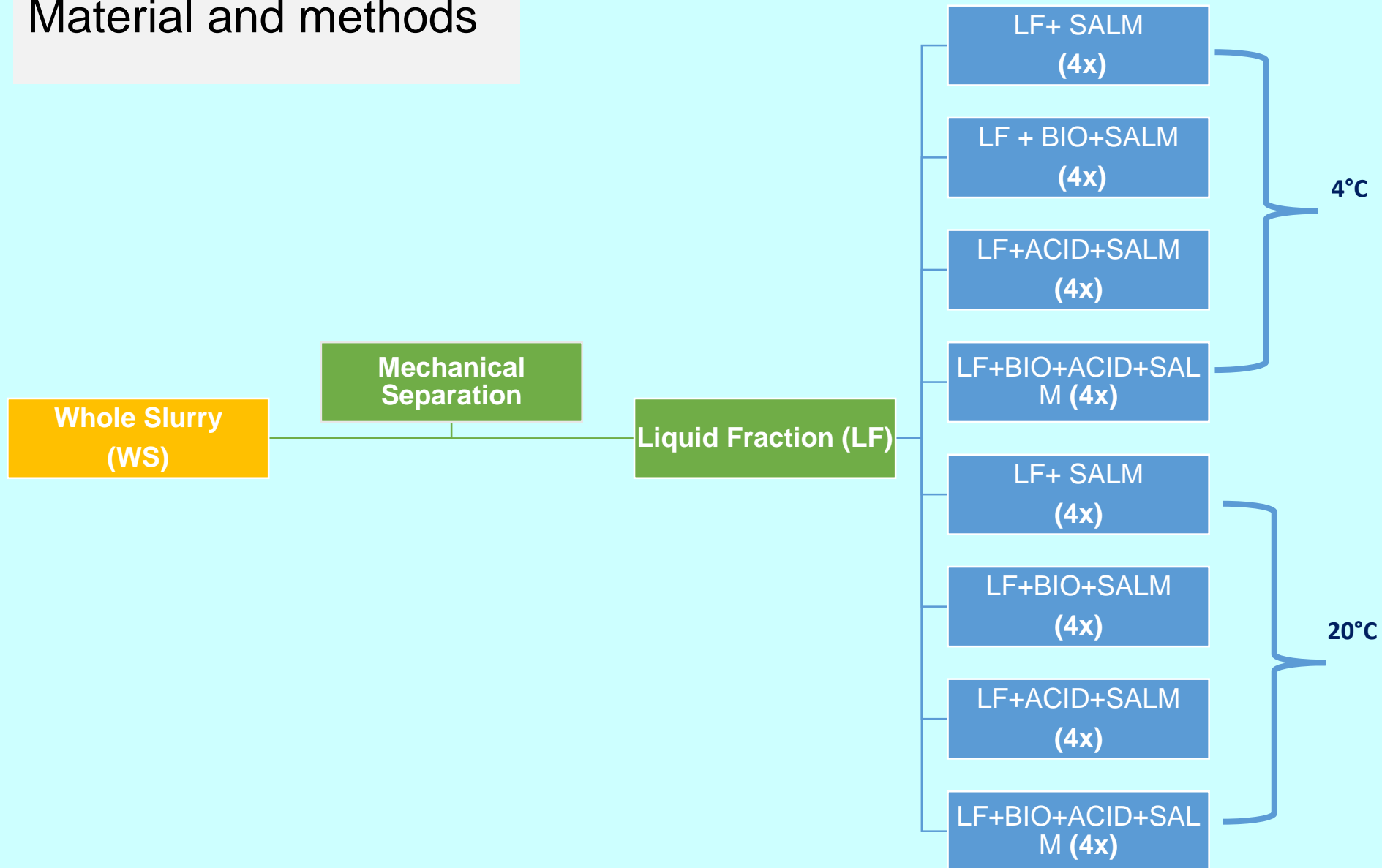


One control was maintained

1 mL of a solution of *Salmonella* sp. (0.5 Macfarland scale) was added



Material and methods



Material and methods



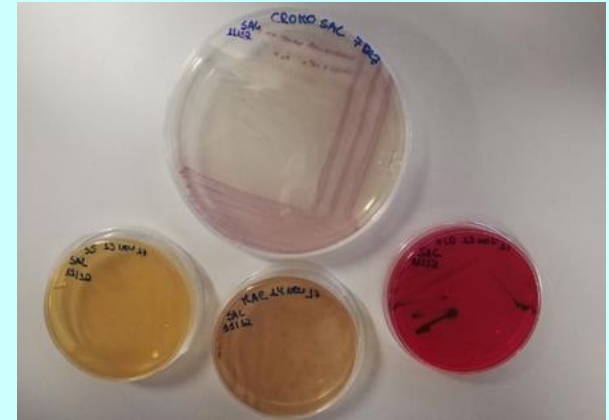
Microbiological determination of the presence of *Salmonella* sp.:

1. Non-selective pre-enrichment: 2 mL of sample in 100 mL Tryptone water ®
2. Selective Pre-enrichment: 1mL of the above solution to liquid medium of Rappaport ®

↓
42.5 °C



Material and methods



- MacConkey agar®
- Chromagar *Salmonella* agar ®
- Xylose lysine deoxycholate agar (XLD agar) ®
- *Salmonella-Sigheella* agar, (SS agar) ®
- Gram staining; oxidase proof; Api 20E ®







Results

Sampling dates	LF + SALM		LF+BIO+SALM		LF+ACID+SALM		LF+BIO+ACID+SALM	
	4°C	20°C	4°C	20°C	4°C	20°C	4°C	20°C
0	4/4	4/4	4/4	4/4	4/4	4/4	4/4	4/4
3	4/4	4/4	4/4	4/4	4/4	4/4	4/4	4/4
8	4/4	4/4	4/4	4/4	4/4	4/4	4/4	3/4
15	4/4	1/4	4/4	1/4	4/4	4/4	4/4	0/4
30	4/4	0/4	4/4	0/4	4/4	2/4	4/4	0/4
60	4/4	0/4	4/4	0/4	4/4	2/4	4/4	0/4
80	4/4	0/4	4/4	0/4	4/4	2/4	4/4	0/4
90	4/4	0/4	4/4	0/4	4/4	2/4	4/4	0/4

LF- liquid fraction of slurry; Salm- *Salmonella* sp.; Bio- Biochar; Acid- Sulphuric acid

Results

- In the microbiological analyses made before the storage  no *Salmonella*
- In the screening made 3 days after storage  all the samples give positive results;
- At day 15  there were already differences between the two temperatures;
- All Samples stored at 4°C  give positive results until day 90;
- At day 30, the presence of *Salmonella* was only observed for two samples stored at 20°C;



situation that was maintained until day 90 after storage

Discussion


- ✓ *Salmonella* survival is influenced by storage temperature, suspended solids content and by pH value of the slurry (Guan and Holley, 2003; Arrus et al., 2006; Côté et al., 2006; Olszewska and Skowron, 2013; Biswas et al., 2016) ✓
- ✓ High temperatures presents better results in the elimination of the pathogen (Plachá et al., 2001; Côté et al., 2006; Olszewska and Skowron, 2013) ✓
- ✓ A study in pig slurry suggests that the storage of slurry in adequate conditions, separated, aerated and stored during 2 months becomes microbiologically safe to be applied to soil (Mannion et al., 2007) ✓✗
- ✓ The treatment of slurry with sulphuric acid has the propose of maintain low the GHG emissions, and improve the nutrient value of the slurry (Fangueiro et al., 2015; Owusu-Twum et al., 2017) ✓✗

Conclusion/future perspectives

- Slurry can represent a source of transmission of *Salmonella* sp.



farm environment

- manipulation and storage must be done with carefully and attention
- Difficulties correlating laboratory studies with on-farm conditions
- Additional studies 
 - the evaluation of bacteria survival correlated with different slurry treatments are needed
 - studies that evaluate the survival of bacteria's on slurry applied to soil

Thank you!
Hvala!
Obrigado!



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