BIOSENSOR AS A TOOL FOR QUALITY CONTROL IN DAIRY INDUSTRY

Introduction

 Existing inherent problem with continuous analytical techniques used in dairy industry

Specificity

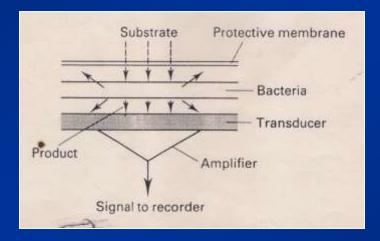


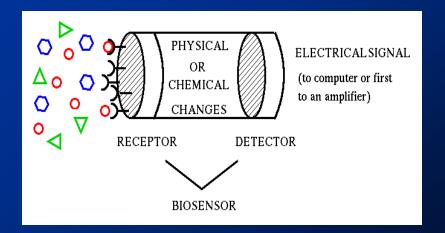
- ✓ Longer response time
- Highly skilled personnel

WHAT IS BIOSENSOR

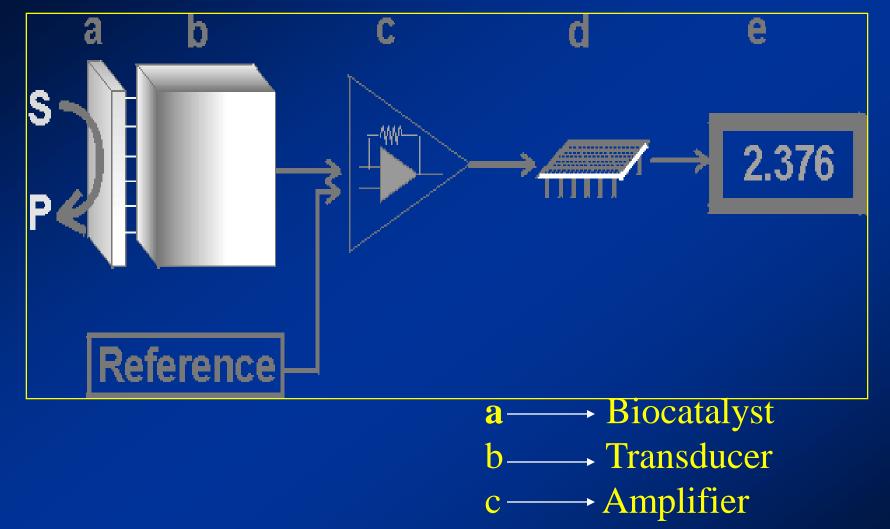
- Biosensor is a compact analytical device incorporating a biologically or biologically derived element either integrated with in or intimately associated with a physicochemical transducer".
- Specific quantitative or semi quantitative analytical information

Produce discrete, continuous signal ,Proportional to single or related group of analyte





Components of Biosensors



- d → Processer
- e → Displayer

Brief history of biosensors



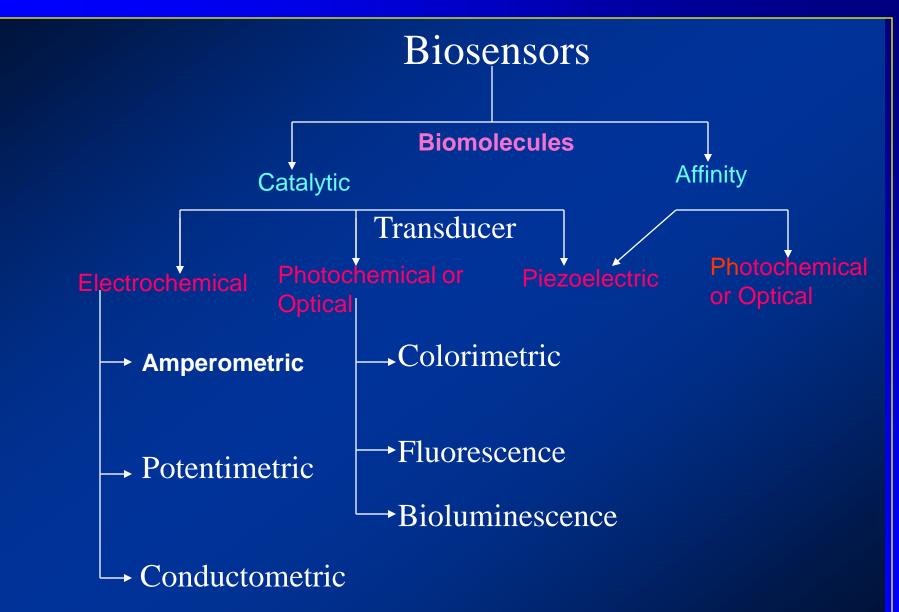
Prof.Leland C Clark – Father of biosensors concept 1956-published oxygen electrode 1962 – make electrochemical sensors, coined the term enzyme (Clark & Lyons) electrode Guibault & Montalvo – Potentimetric Enz. Electrode (urea sensors) 1975 – optode –Lubbers & optiz –fiber optic sensors + bacterial Divie) sensors 1990 -Surface plasmon resonance –launched by BlOcore (Liedbera et al) 1998-Launch of LifeScan Fast Take blood glucose biosensor NanoSensor (Vo-Dinh 2000)

Ideal biosensors characteristics

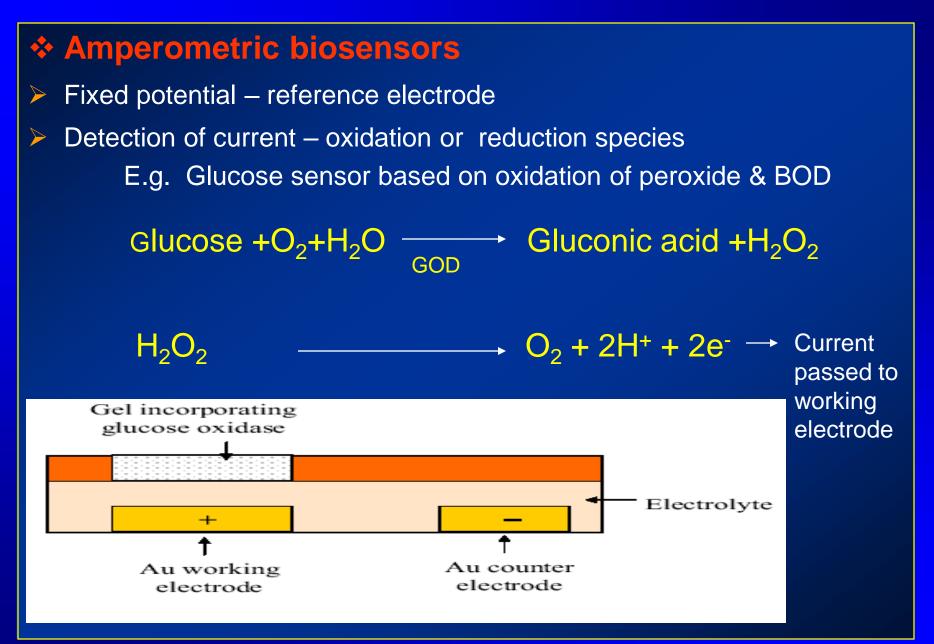
★ Sensitivity

- Simple calibration (with standards)
- ★ Linear Response
- Background Signal: low noise, with ability for correction
- No hysteresis
- ★ Selectivity
- Long-term Stability
- Dynamic Response

Classification



Electrochemical Biosensors



Potentiometric biosensors

- Ion selective electrode pH, ammonium, chloride
- Gas sensing electrode Pco₂, P_{NH2} immobilized microbe layer
 - E.g. Modified glass pH electrode with genetically engg. *E.coli* for detection of organophosphorous

Conductometric biosensors

Reaction – change in ions – net change in conductivity

Impedance method for checking quality of Raw milk

(Lei et al.,2006)

Photochemical biosensors

Chemical reaction — Photochemical reaction

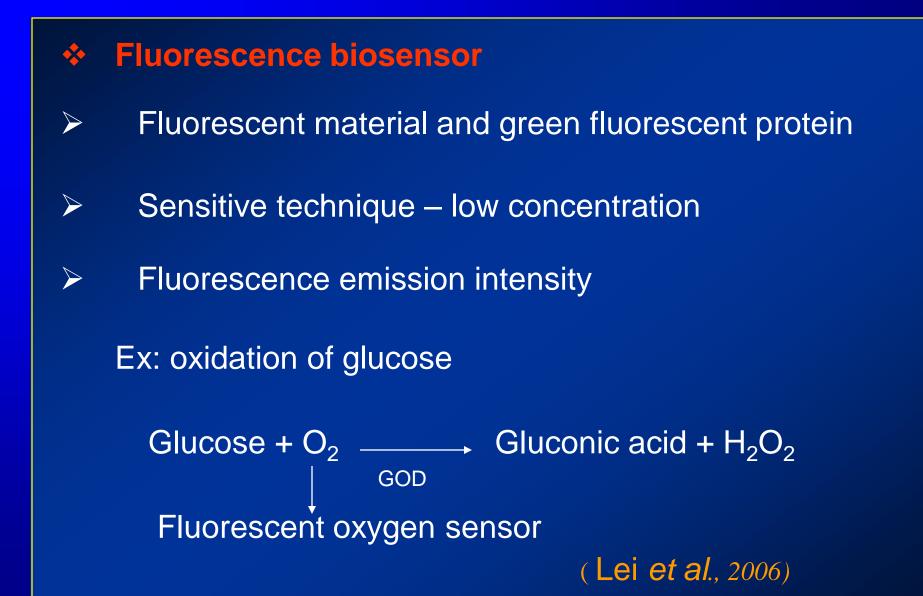
Measures – light intensity & wave length

Types

Colorimetric biosensors

measure absorption intensity

E.g. simple fibre optic biosensor - genetically engg. *E.coli* organophosphates \xrightarrow{OPH} on absorbance of PNP

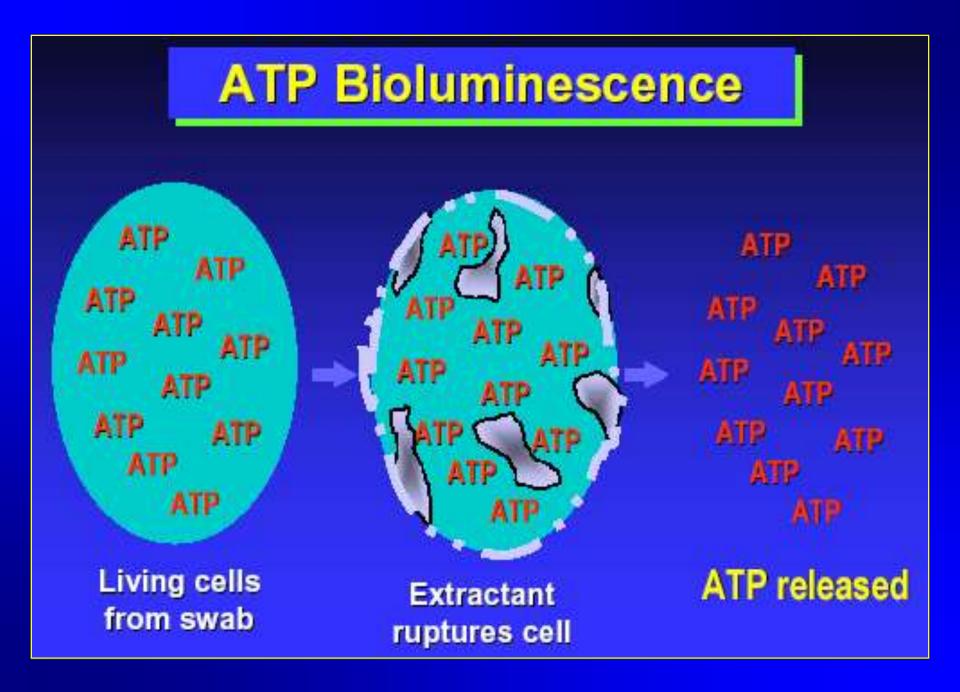


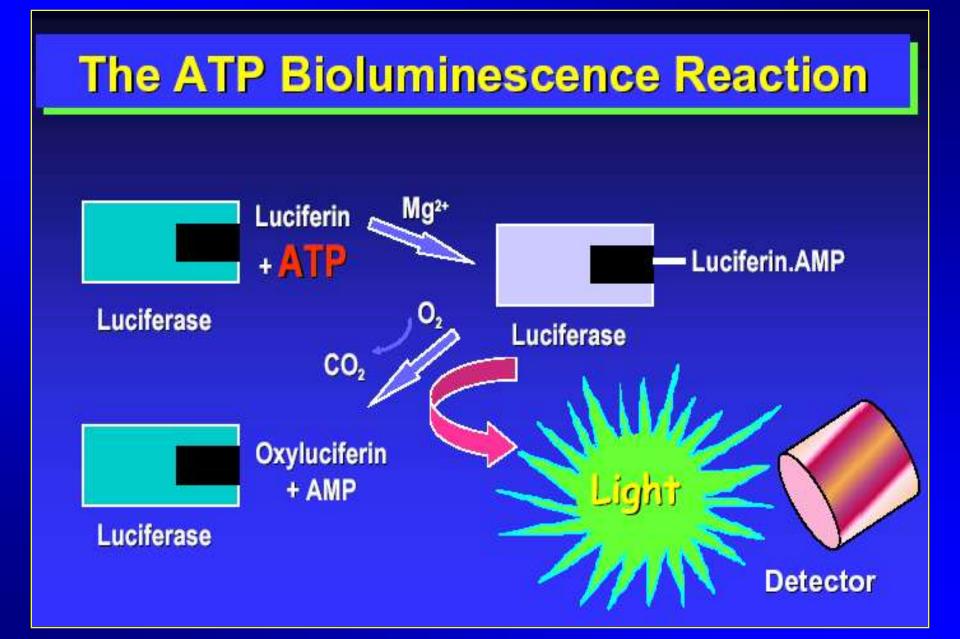
Bioluminescence

Principles of ATP Bioluminescence

- Adenosine triphosphate (ATP): universal energy donor
 - Living cells have ATP in relatively consistent amounts
- Enzymes in firefly converts chemical energy (ATP) to light
 - Amount of light is directly proportional to amount of ATP present
- Not specific for microbial ATP
 - 1 Photon of Light = 1 Molecule of ATP 1

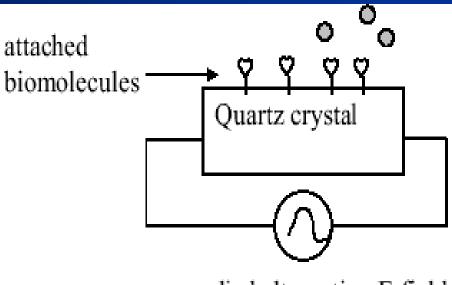
Light output is measured in Relative Light Units (RLU)





Piezoelectric

 Mass change from a chemical adsorption in to electrical signal
 E.g. : immunosensor for Mycobacterium antigen detection



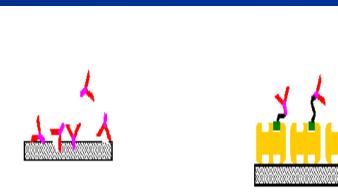
applied alternating E-field

- Crystal vibrates at resonant frequency parallel to applied field: $v = (k/m)^{1/2}$

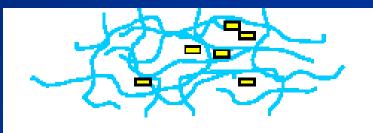
typical: 5 MHz; research grade: 100-200MHz

Immobilization of biomolecules

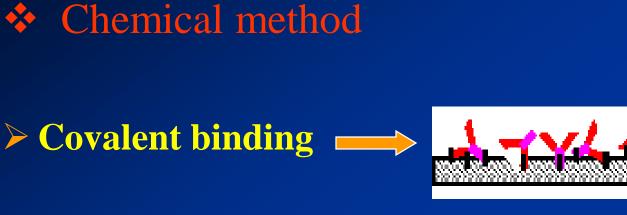
- Physical method
- Adsorption
- ✓ Simplest method
- Microbial suspension plus
 electrode or immo.matrix incubated
- Adsorptive interaction (ionic, polar or H-bonding, hydrophobic interaction)
- Poor stability



Entrapment

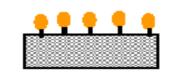


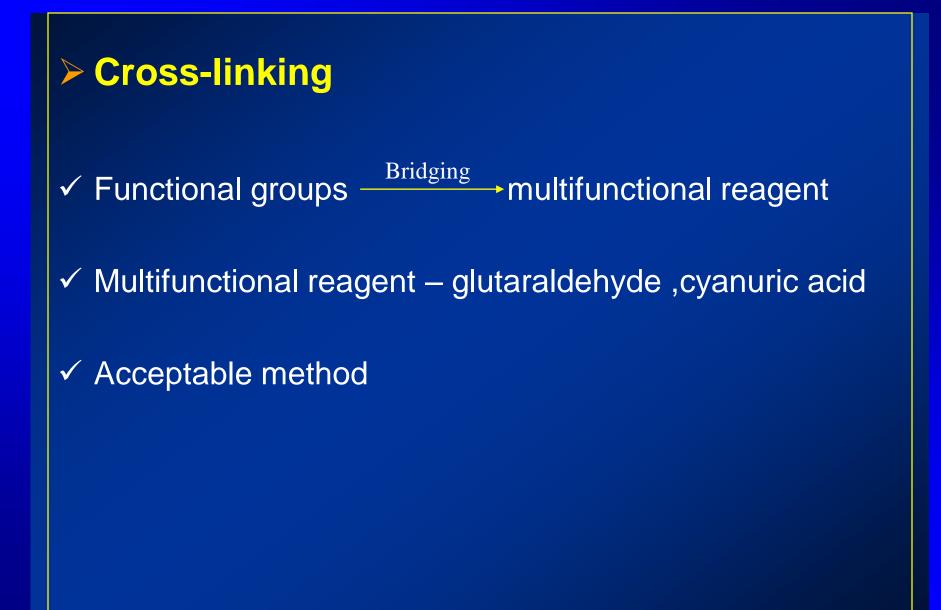
- Retention cell in contact with transducer surface by using gels or polymers
- Gels alginate, PVC, agarose, chitosan, collagen, PV alcohol,polyacrylamide
- ✓ Disadvantage lower sensitivity & detection limit



- ✓ Functional groups of the Microbial cellwall components -amines, carboxylic or sulphydryl
- ✓ The transducer amines ,carboxyl, epoxy or tosyl

✓ Loss of biological activity

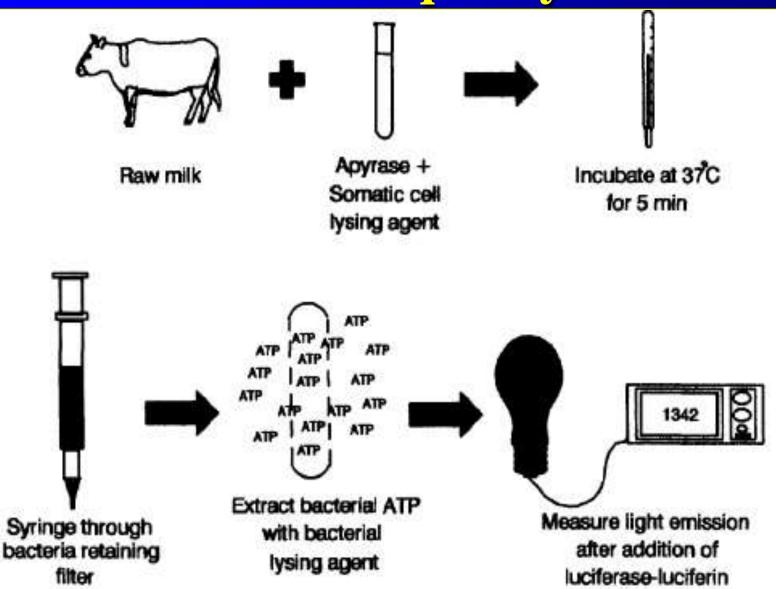




Application of biosensors

- Raw milk quality
- Hygiene monitoring in dairy industry
- Pasteurization efficiency
- Sterility test
- Monitoring of starter activity
- Detergent residues detection
- Evaluation of water quality
- Antibiotics detection
- Fungicides
- Biological oxygen demand
- Pesticides
- Food born pathogen detection

Raw milk quality



Contd...

- ATP of contaminated bacteria
- Factor's affecting the sensitivity of bioluminescence
 - Nonbacterial ATP
 - Casein micelles
 - Somatic cells
 - Temperature 25° C
 - Min.detect limit 1 X 10⁴ cells per ml
 - Time : 5-10 min
 - Commercially available tests Biocrace & lumac
 - (M W Griffiths., 1993)

Hygiene monitoring

- Cleanness of dairy equipment
- Swabbing or rinsing
- ATP extraction reagent
- Luciferrin luciferrase reagent
- Bioluminescence in luminometer
- Swabbing
 RLU <500 clean value
 >500 contamination or residue
- Rinsing
 - RLU >200 residual contamination >1000 – recleaning

(RKRobinson.,2002)

Pasteurization efficiency

- Post processing contamination
 - Gram negative Psychrotropic bacteria

- Preincubation of milk (21°C for 25 hrs)
- Benzalkon A 50% & crystal violet
- Penicillin 200 µl & nisin 400U /ml
- ATP counted by using luminometer

(MW Griffiths et al., 1993)

Evaluation of water quality

- ATP bioluminescence
 - Total AQUATEST Kit total ATP
 - Total ATP = free ATP+ Microbial ATP
 - AQUATEST Free Kit free ATP
 - Bioluminescence measured in HILYTE Biotrace luminometer
 - Samples max.150RLU –Good hygienic condition
 - ✓ 300RLU unhygienic condition (Patricia et al.,2004)

Sterility test

UHT milk & other dairy products

- Generally determined by PC & pH
- Time consuming
 - By bioluminescence monitoring growth
 - Storage of the product 30°C for 1day
 - With apyrase (0.01U)
 - Extraction of ATP
 - Assay

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- Understerilized milk detected with in 3 days
- Useful for chocolate milk

Monitoring starter culture activity

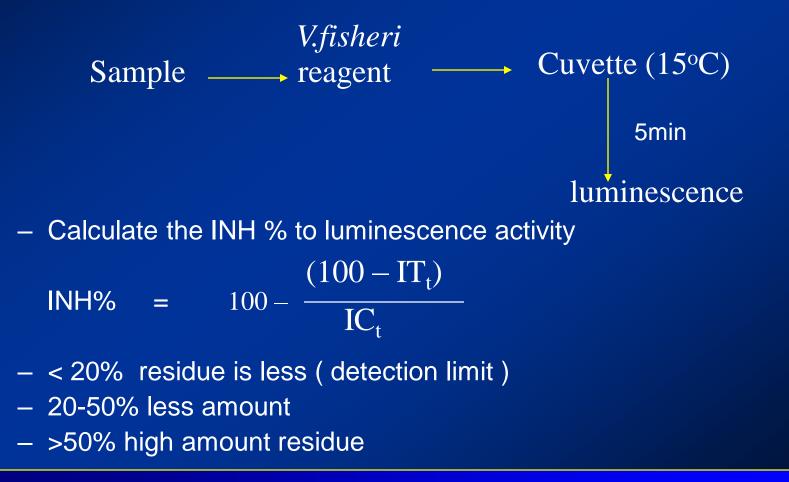
• By ATP bioluminescence

ATP provides better indication of activity of LAB than pH

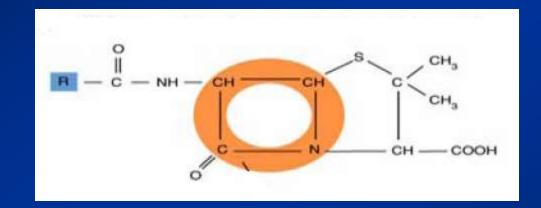
- Strong correlation bet. pH & ATP conc. during growth
 - L. lactis & L. acidophilus
- Monitoring of ATP changes
 - Indicate the presence of Antibiotic residues or phage
 - Penicillin Conc. as low as 0.005 U/ml detected with in 90 min

Detergent residues detection

- Luminescence
 - Cleaning efficiency
 - Traces of detergent interfere with the measurement



Detection of Pesticides Detection of specific group of β-lactam antibiotics based on β-lactamase enzyme induction by *Bacillus* spp

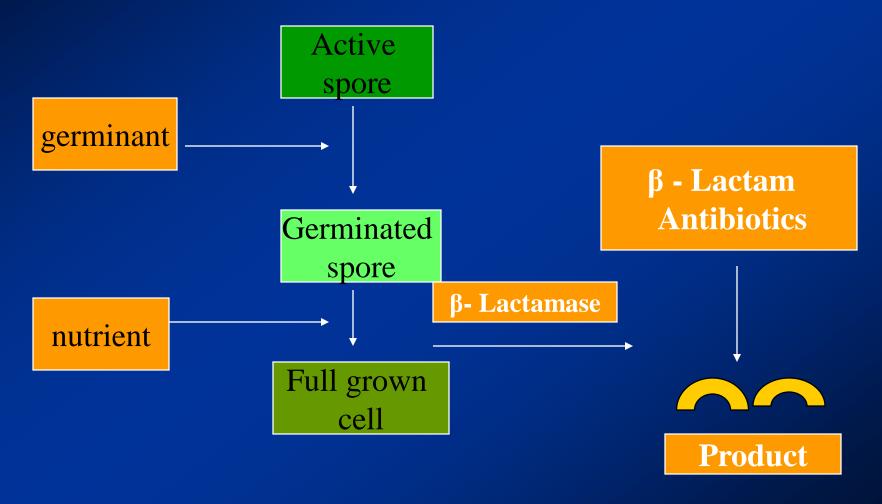


Penicillina Penicillinase Penicilloic acid

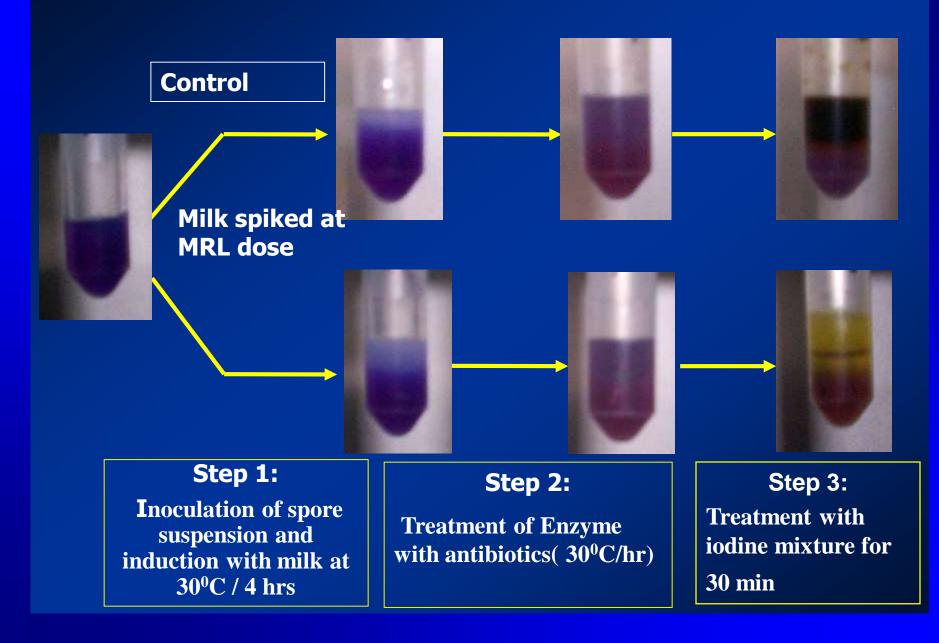
Iodometric method based on starch + iodine mixture

(Das, S. 2006)

Use of spore as biosensor based on targeting specific enzyme



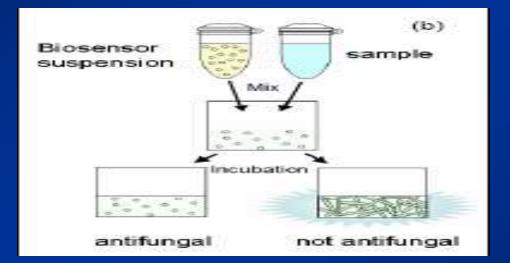
Development of iodometric based analytical process for specific detection of β-lactam group of antibiotics



Fungicide

✤ iLUXTM antifungal testing KIT

Fungus Neurospora crassa genetically modified organism



✤ Advantage

- Sensitive
- Cost effective
- Used for range of matrices pharmaceutical formulations and food

(Lux biotechnology)

BOD detection by amperometric biosensors

Biodegradable organic pollutants in aqueous solution

Based on amperometric oxygen electrode transducer

• Biological sensing element - *T.candida*, *Trichosporon cutaneum*, *Pseudomonas putida*, *K. oxytoca* & Yeast

(Nisshin Denki et al.,2006)

Pesticides

- Cholinesterase based biosensors
 - Organophosphorus & carbamate insecticides
 - Acetylcholine +H2O AChE choline +acetic acid

- 2choline $\xrightarrow{\text{Anodic oxidation}}$ 2 choline + 2H⁺ + 2e⁻

Activity measured by amperometric or potentiometric biosensors

Enzymes inhibited by both

Amperometric transducer
Two biosensors constructed
Choline oxidase
Cholinesterase
Consumption of oxygen measured – oxygen electrode or platinum electrode – monitoring H₂O₂

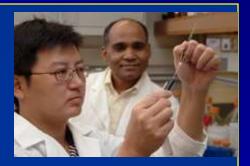
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Cholcholin + $2O_2$ + H_2O_2 \xrightarrow{ChOD} , choline acetate+ $2H_2O_2$

 Cholinesterase – acetylthiocholine iodide – electrode platinum,graphite,graphite epoxy composite entrapped with ChEs

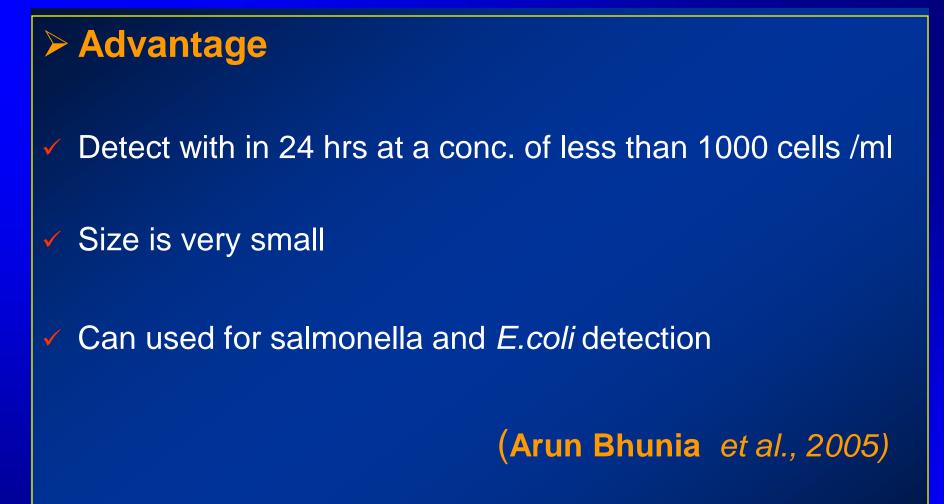
Food borne pathogen detection

Detection of Listeria monocytogenes (Listeriosis)



- Affinity type Optical biosensor
- Light to detect the presence of a target organism or molecule
- Sensor small piece of optical fiber a clear, solid, plastic material that transmits light through its core
- Fiber is coated with antibody recognizes Listeria monocytogenes
- Capture & binding into the fiber

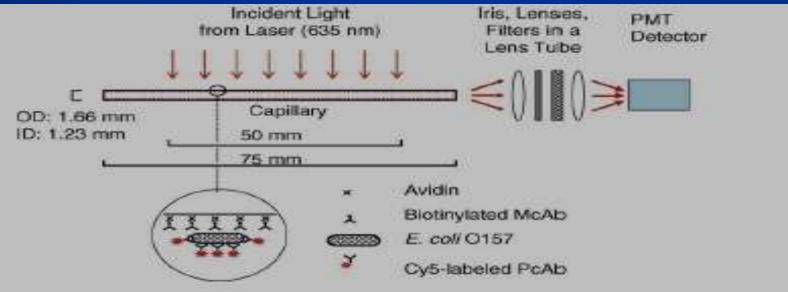
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E. coli O157:H7 Detection

Integrating waveguide biosensor

- Sandwich antibody technique capture & detect antibody
- Captured AB attached on capillary tube
- Illuminated at 90° angle relative to length of wave guide
- Emitted fluorescence collected at the end of wave guide
- Detection limit 40 pg/ml



(Peixuan Zhu et al.,2005)

Conclusion

Quality as well as safety consideration are important parameter in dairy industry

Use of biosensors is a viable alternatives to conventional techniques due to its

- Specificity
- Low cost
- Fast response time
- Portable ease of use

A range of biosensors have been developed based on different combination of bio-receptor and transducer Electrochemical and optical microbial biosensors are two major family of biosensors which are being exploited to use in dairy food analysis

In dairy industry biosensors may be used in monitoring of HACCP and detection of raw milk quality, efficiency of pasteurization, water quality, pathogens, antibiotics, BOD, & residues of pesticides, detergent residues in milk

In future, biosensors can be used with multianalyte capabilities, integration/miniaturization, implantable devices ,live organisms and tissue element used as biological element & as online detection possible