

The relationship between membrane damage, release of protein and loss of viability in Escherichia coli exposed to high hydrostatic pressure

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1 Ms. Ref. No.: FOOD-D-09-00627 Rev 1 2 The relationship between membrane damage, release of protein and loss of 3 4 viability in Escherichia coli exposed to high hydrostatic pressure 5 Bernadette Klotz¹, Pilar Mañas² and Bernard M. Mackey* 6 7 8 Department of Food and Nutrition Sciences, The University of Reading, PO Box 226, 9 Whiteknights, Reading RG6 6AP, UK 10 11 *Corresponding author 12 Tel: +44(0)1183788727 13 b.m.mackey@reading.ac.uk 14 15 ¹ Present address: 16 Universidad de La Sabana, Ingeniería de Producción Agroindustrial, Campus 17 Universitario Puente del Común, Chía, Colombia 18 19 ² Present address: 20 Departamento de Producción Animal y Ciencia de los Alimentos 21 Facultad de Veterinaria 22 Miguel Servet 177 50013, Zaragoza 23 24 Spain

25 Abstract

26 The aim of this work was to examine a possible association between resistance 27 of two Escherichia coli strains to high hydrostatic pressure and the susceptibility of their 28 cell membranes to pressure-induced damage. Cells were exposed to pressures 29 between 100 and 700 MPa at room temperature (~20°C) in phosphate-buffered-saline. 30 In the more pressure-sensitive strain E. coli 8164, loss of viability occurred at pressures 31 between 100 MPa and 300 MPa and coincided with irreversible loss of membrane 32 integrity as indicated by uptake of propidium iodide (PI) and leakage of protein of 33 molecular mass between 9 and 78 kDa from the cells. Protein release increased to a 34 maximum at 400 MPa then decreased, possibly due to intracellular aggregation at the 35 higher pressures. In the pressure-resistant strain *E. coli* J1, PI was taken up during 36 pressure treatment but not after decompression indicating that cells were able to reseal 37 their membranes. Loss of viability in strain J1 coincided with the transient loss of 38 membrane integrity between approximately 200 MPa and 600 MPa. In E. coli J1 39 leakage of protein occurred before loss of viability and the released protein was of low 40 molecular mass, between 8 and 11 kDa and may have been of periplasmic origin. In 41 these two strains differences in pressure resistance appeared to be related to 42 differences in the ability of their membranes to withstand disruption by pressure. 43 However it appears that transient loss of membrane integrity during pressure can lead to 44 cell death irrespective of whether cells can reseal their membranes afterwards. 45 46 Key words: E. coli, hydrostatic pressure, membrane damage, protein leakage

47

Abbreviated title: Release of protein from pressure-treated Escherichia coli

48 **1. Introduction**

49

50 A range of non-thermal methods for preserving food have been investigated to 51 satisfy growing consumer demands for minimally-processed high-quality foods that 52 contain little or no chemical preservatives but are safe to eat (Mañas and Pagán 2005). 53 High hydrostatic pressure (HHP) is generally regarded as one of the more promising of 54 these emerging technologies and many new products have appeared on the market 55 including fruit juices, smoothies, guacamole, seafood, snacks and prepared meals 56 (Rastogi et al., 2007). HHP can inactivate vegetative microorganisms but is largely 57 ineffective against spores, at least when applied at ambient temperatures (San Martín et 58 al., 2002). In this sense it is essentially a pasteurization process and it is therefore 59 essential that pressure treatments used in food preservation can inactivate the most 60 resistant vegetative foodborne pathogens. To this end, considerable effort has been 61 spent to determine the intrinsic pressure resistance of different microorganisms and to 62 understand the physiological, environmental and processing factors that modify that 63 resistance (Smelt, 1998; Hoover, et al., 1989; Rastogi et al., 2007). Resistance to high 64 pressure varies between species of microorganism but does not always correlate with 65 resistance to other preservation treatments such as heat (Metrick et al., 1989; Alpas, 66 2000). Strains within a given species can also differ widely in pressure resistance. This 67 is particularly true of *E. coli*, some strains of which are inactivated by pressures as low 68 as 200 MPa whereas others can survive exposure to 600 MPa in neutral media (Benito 69 et al., 1999; Robey et al., 2001). This is of considerable practical importance because 70 some strains of *E. coli* O157 are among the most pressure resistant vegetative cells 71 examined to date (Patterson et al., 1995; Benito et al., 1999).

Many cellular components are affected by pressure including cell membranes
and membrane proteins, enzymes, ribosomes and the nucleoid (Hoover et al., 1989;

74 Mackey and Mañas, 2008). Details of the mechanisms of inactivation have been 75 investigated in several bacterial species but the particular events leading to loss of 76 viability are not known for certain. In *E. coli* three processes seem to be especially 77 important. These are protein denaturation, oxidative stress and disruption of the 78 cytoplasmic membrane (Mackey and Mañas, 2008). Several lines of evidence point to 79 the importance of protein denaturation in microbial cell death. At the thermodynamic 80 level pressure-temperature diagrams of cellular inactivation rates of E. coli and other 81 microorganisms show a strong resemblance to the elliptic pressure-temperature phase 82 diagrams for protein denaturation (Sonoike, 1992). Supporting evidence comes from 83 biochemical studies showing that heat shock proteins are synthesized in cells during 84 exposure to sublethal pressures and in cells recovering from pressure treatment (Welch 85 et al., 1993; Aertsen et al., 2004). The heat shock proteins synthesized include 86 chaperones (DnaK, GrpE, GroES, and GroEL) and proteases that are involved in 87 degradation of denatured proteins (CIpB, CIpP and Lon). There is also strong 88 circumstantial evidence that protection against protein denaturation may enhance 89 cellular pressure resistance since exposure to mild heat shock increases resistance to 90 pressure whilst pressure-resistant mutants of E. coli selected by successive cycles of 91 pressure treatment and outgrowth had increased levels of heat-shock proteins (Aertsen 92 et al., 2004).

Oxidative stress appears to play an important role in cell death under some
circumstances. The lethality effect of pressure was increased by mutations in *oxyR* and *soxS*, coding for oxidative stress regulatory elements, and in *katE* and *sodAB* coding for
HPII hydroperoxidase and superoxide dismutase respectively (Aertsen et al., 2005).
Conversely recovery of pressure-treated cells under anaerobic conditions enhanced
survival. It has been suggested that pressure treatment results in the release of iron

99 from Fe-S clusters leading to the generation of hydroxyl free radical via the Fenton100 reaction (Malone et al., 2006).

101 Finally, there is strong evidence that membrane damage can lead to cell death. 102 Exponentially growing cells of *E. coli* are much more pressure sensitive than stationary 103 phase ones and in these cells loss of viability coincides with irreversible disruption of 104 cytoplasmic membrane integrity as measured by uptake of the non-permeant fluorescent 105 dye propidium iodide (PI) and loss of osmotic responsiveness (Pagán and Mackey, 106 2000, Mañas and Mackey 2004). Pressure resistance is influenced by membrane fluidity 107 and fatty acid composition such that cells with more fluid membranes are more pressure 108 resistant (Casadei et al., 2002). In stationary-phase cells the picture is more 109 complicated. Some weak strains undergo irreversible disruption of the cytoplasmic 110 membrane similar to that in exponential phase cells but more robust strains are able to 111 re-seal their membranes after decompression (Pagán and Mackey, 2000). The role of 112 membrane damage in stationary phase cells of the more pressure resistant strains of E. 113 coli is thus far from clear.

114 Further work is needed to unravel the contribution of the three types of 115 mechanism outlined above to cell death which may depend on the properties of 116 individual strains, their physiological state at the time of exposure to pressure and the 117 conditions during pressure treatment and recovery. The aim of this work was to 118 investigate the role of membrane damage in cell death of stationary-phase cells, 119 specifically to examine the relationship between loss of membrane integrity and loss of 120 viability in a two strains of E. coli with wide differences in pressure resistance. Two 121 different indicators of membrane damage were used: uptake of PI and loss of protein 122 from the cell. A preliminary characterization of released protein was also carried out 123 using 1-D gel electrophoresis.

124

125 2. Materials and methods

126

127 2.1. Bacterial strain and growth conditions.

128

129 Escherichia coli NCTC 8164, E. coli J1 and E. coli NCTC 8003 were stored at -130 70°C in bead vials (Protect Technical Service Consultants Limited, Lancashire, United 131 Kingdom). Escherichia coli NCTC 8164 was used in previous studies of the 132 mechanisms of thermal inactivation (Mackey et al., 1991), the role of membrane fluidity 133 in pressure resistance (Casadei et al., 2002) and kinetics of inactivation by pressure 134 (Klotz et al., 2007). Escherichia coli J1 is a commensal strain with high pressure 135 resistance used previously to study morphological changes caused by exposure to high 136 pressures (Mañas and Mackey, 2004). Escherichia coli NCTC 8003 was previously used 137 in studies of membrane damage in pressure-treated cells (Pagán and Mackey, 2000). 138 To activate the strains one frozen bead was transferred to 9 ml Tryptone Soya Broth 139 (TSB; Oxoid CM129, Basingstoke, United Kingdom) and incubated in shaken culture 140 (140 rpm; Aquatron, Infors UK, Reigate, Surrey, United Kingdom) at 37°C for 141 approximately 6 h. The culture was then diluted 1:1000 into 100 ml fresh TSB and 142 incubated in shaken flasks (250 mL) at 37°C for approximately 18 h. The resulting stationary-phase culture contained approximately 3 x 10⁹ cells/mL 143 144 145 2.2. Pressure treatment.

146

Samples of stationary-phase cells were centrifuged at 2800 x g for 15 min at 5°C
(Biofuge 28 RS15; Heraeus Sepatech, Osterode, Germany), resuspended in an equal
amount of phosphate-buffered-saline (PBS; Oxoid BR0014, Basingstoke, United
Kingdom) and dispensed in volumes of 2 mL in plastic sachets, heat sealed, and placed

151 on ice before treatment. Samples were treated in a 300 ml pressure-vessel (Foodlab 152 Plunger Press model S-FL-850-9W; Stansted Fluid Power, Stansted, Essex, United 153 Kingdom). The pressure- transmitting fluid was ethanol: castor oil (80:20). The come-up 154 rate was approximately 330 MPa / min and the deviation at targeted pressure was ± 10 MPa. After treatment, the pressure was released quickly in two steps. In the first step 155 156 the pressure decreases to 30 MPa in about 15 seconds. The total decompression takes 157 about 35 seconds. The transient increase in temperature of the pressurization fluid due 158 to adiabatic heat during the treatment is measured with a thermocouple located near the 159 vessel closures attached to the inside of the vessel lid. The average temperature rise 160 was 4.3 (\pm 0.4) °C/100 MPa. Experiments were carried out at room temperature.

161

162 2.2. Viable counts

163

Sample bags were opened with sterile scissors and cell suspensions were diluted
ten-fold in Maximum Recovery Diluent (MRD; Oxoid CM733, Basingstoke, United
Kingdom). Appropriate dilutions were plated on TSA plus 0.1% sodium pyruvate as
recovery medium and colonies were counted after incubation at 37°C for 24 and 48 h.
Two to four counts at relevant dilutions were performed for each sample. The mean was
calculated and expressed as CFU/mL (colony-forming unit per mL sample). The lower
limit of accurate measurements was 25 CFU/mL.

171

172 2.3. Preparation of the supernatant from suspensions of pressure-treated cells.

173

174 Cultures were centrifuged for at 5°C for 15 min at 2800 x g, resuspended in PBS,
175 dispensed in sterile stomacher bags (Seward Limited, Worthing, West Sussex, United
176 Kingdom), heat-sealed without head space, and placed on ice. Pouches were pressure-

treated in the range of 125 to 700 MPa. After decompression, pouches were removed
from the unit and wiped clean of any residual pressurising fluid. The bags were opened
with a sterile scissors and the content was centrifuged (2800 x g, 15 min, 5°C). The
supernatant was collected, filtered (Minisart High Flow syringe filters, 0.2 µm; Sartorius
Mechatronics UK Limited, Epsom, Surrey, United Kingdom) and stored at -70°C for
protein electrophoretic analysis.

183

184 2.4. Osmotic shock treatment

185

186 The osmotic shock treatment was performed according to Vázguez-Laslop et al. 187 (2001). Samples of stationary-phase E. coli NCTC 8164 cultures were centrifuged (2800 188 x g, 15 min, 5°C) and resuspended to an OD₆₈₀ of 10 in ice-cold TSE buffer (10 mM Tris-189 HCI, pH 7.5, 20% sucrose, 2.5 mM Na-EDTA). After 10 min incubation on ice, cells were 190 centrifuged for 10 min at 5000 x g at 4°C. The supernatant was decanted and the 191 pelleted cells were resuspended in an equal amount of ice-cold water. After 10 min 192 incubation on ice cell suspensions were centrifuged again and the supernatant with the 193 released proteins was collected, filtered (Sartorius Minisart High Flow syringe filters, 0.2 194 μ m,), and saved for electrophoretic analysis at -70°C.

195

196 2.5. Determination of the protein content of supernatants

197

The protein determination was performed using the Bradford Reagent according to the Micro 2 mL assay protocol described in the technical bulletin (B 6916, Sigma-Aldrich Company Ltd., Gillingham, Dorset, United Kingdom.). One ml of Bradford reagent was added to 1 mL sample containing 1-10 µg protein and the samples were incubated at room temperature for 5 min. The absorbance was measured at 595 nm in a

203 spectrophotometer (model CE 2020, Cecil Instruments Ltd., Cambridge, United

Kingdom). Bovine serum albumin (BSA; Sigma-Aldrich P-0834) was used as the protein
 standard at concentrations between 1-10 µg/mL.

206

207 2.6. Electrophoretic analysis of proteins

208

209 Characterisation of the proteins present in the supernatant was performed with 210 pre-cast gels (Novex, 1.0 mm x 10 well, Invitrogen Ltd., Paisley, United Kingdom.) 211 according to the manufacturer's electrophoresis guide. Tricine gels (Novex) were used 212 for low molecular weight peptides and proteins. The protein gels were stained using a 213 silver staining kit (Cat. no.161-0449; Bio-Rad Laboratories, Hemel Hempstead, United 214 Kingdom). The amount of extract from strain J1 loaded onto the gels was twice that from 215 NCTC 8164 to allow protein bands to be visualized at similar densities. The silver 216 stained gels were digitally photographed with the computer-based automated gel 217 imaging system Gene Snap from Syngene V. 3.00.15 (Syngene, Cambridge, UK). The 218 gray-scale files were quantified with Gene Tools from Syngene with the subtraction of 219 the background. According to the gel resolution and characteristics the software was 220 operated automatically or manually. Results were expressed in Microsoft Excel charts. 221

- 222 2.7. Assessment of cell membrane damage
- 223

The fluorescent dye propidium iodide (PI; Sigma-Aldrich, 287075) was used to evaluate cell membrane damage in stationary-phase cultures of *E. coli* NCTC 8164 and J1. A stock solution of 1 mg PI in 1 mL water (ISO grade 2) was prepared. Samples of cell suspensions in PBS with an OD_{680} of 0.2 (spectrophotometer model CE 2020, Cecil Instruments) were mixed with PI solution to a final concentration of 2.9 μ M before or

229	after pressure treatment for 10 min at 100, 125, 150, 200, 300, 400, 500, 600, or 700
230	MPa. For evaluation of PI uptake after pressure treatment, cells were incubated with PI
231	for 10 min, then centrifuged (10 000 x g) at 4° C and washed twice in PBS. When PI was
232	present during pressure treatment the cells were centrifuged and washed immediately
233	after decompression. Fluorescence was measured at an excitation wavelength of 495
234	nm and an emission wavelength of 615 nm in a fluorimeter (Model LS-5B, PerkinElmer,
235	Massachusetts, USA). The data were normalized by subtracting fluorescence values
236	obtained from untreated cells and against OD_{680} . The normalized data were plotted as
237	percentages of PI uptake during and after pressure treatment at different pressures.
238	
239	
240	3. Results
241	
242	3.1. Pressure resistance of stationary-phase cells of E. coli NCTC 8164 and E. coli J1
243	
244	The two strains showed large intrinsic differences in pressure resistance. The
245	onset of extensive cell inactivation occurred at a pressure that was about 200 MPa
246	higher in <i>E. col</i> i J1 than in <i>E. coli</i> NCTC 8164 (Fig 1). To reduce viable numbers of <i>E.</i>
247	coli NCTC 8164 by 90% required a pressure treatment of only 300 MPa for 10 min,
248	compared with 500 MPa needed to achieve the same effect in strain J1.
249	
250	3.2. Loss of membrane integrity
251	
252	The uptake of the PI by pressure-treated cells is shown in Fig 2. The dye was
253	added to the cell suspensions either before pressure treatment or after decompression.
254	Uptake of dye added before pressure treatment was taken to indicate loss of cytoplasmic

255	membrane permeability under pressure whilst uptake of dye added after decompression
256	was taken to indicate permanent loss of membrane integrity. Uptake of PI began
257	between 100 and 125 MPa in <i>E. coli</i> NCTC 8164 and between 200 and 300 MPa in <i>E.</i>
258	coli J1. In E. coli NCTC 8164 there was little difference in the amount of PI taken up
259	during or after pressure treatment indicating a permanent loss of membrane integrity. In
260	E. coli J1 PI was also taken up during pressure treatment but very little after indicating
261	that the permeability barrier to PI was restored after decompression.
262	
263	3.3. Uptake of propidium iodide by single cells
264	
265	Propidium iodide staining of single cells of <i>E. coli</i> J1 is shown in Fig 3. Cells
266	were pressure treated at 400 MPa for 10 min and PI was added either before pressure
267	treatment (Fig 3A) or after decompression (Fig 3B). Under these conditions some
268	individual cells in the population take up PI during pressure treatment, but few cells do
269	so after decompression.
270	
271	3.4. Release of protein from pressure-treated cells
272	
273	Loss of protein into the extracellular fluid began at 100-125 MPa in E. coli 8164
274	and 125-150 MPa in <i>E. coli</i> J1 but the total amount of protein released was greater in <i>E.</i>
275	coli NCTC 8164 than in E. coli J1 (Fig 4). In E. coli NCTC 8164 the amount of protein
276	released increased to a maximum at 300-400 MPa then decreased whereas in E. coli J1
277	the amount of protein released increased to a maximum at 200 MPa then remained
278	constant.
279	

3.5. Relationship between loss of membrane integrity, loss of protein and cell death in E.coli strains.

282

283 The relationship between loss of membrane integrity, loss of cellular protein and 284 loss of viability in *E. coli* strains J1 and NCTC 8164 is shown in Figs 5A and 5B 285 respectively. In E. coli J1 loss of viability coincided with uptake of PI during pressure 286 treatment but not with uptake of PI after pressure treatment, which occurred at higher 287 pressures; or with release of protein, which occurred at lower pressures. In E. coli 288 NCTC 8164 loss of viability, uptake of PI and release of protein all occurred over more or 289 less the same pressure range although uptake of PI after pressure took place at 290 somewhat higher pressures than the other measured events. The only event that was 291 correlated with loss of viability in both strains was therefore the uptake of PI during 292 pressure treatment.

The relationship between uptake of PI during pressure treatment and loss of viability in *E. coli* J1, *E. coli* 8164 and an additional strain, *E. coli* NCTC 8003, is shown in Fig 6. The correlation between PI uptake under pressure and loss of viability was reasonable for the combined data (coefficient of determination = 0.94), consistent with there being an association between loss of membrane integrity during pressure treatment and cell death in all three of the tested strains of *E. coli*.

299

300 3.6. Characterisation of proteins released from E. coli strains during pressure treatment 301

The electrophoretic profiles of the proteins released from *E. coli* J1 and *E. coli* NCTC 8164 and are shown in Figs. 7A and 7B. Twelve protein bands were identified from *E. coli* NCTC 8164 and sixteen from *E. coli* J1 (Table 1). The approximate

305 molecular masses ranged from 6 to 64 kDa in *E. coli* J1 and from 9 to 78 kDa in *E. coli*306 8164. Ten of the proteins released were of similar molecular mass in both strains.

Protein release started between about 100-150 MPa in both strains with three proteins from *E. coli* 8164 being released and one from *E. coli* J1. Visual inspection of the gel showed that the protein from *E. coli* J1 was a 9 kDa protein that comprised most of the released material from this strain. Further groups of proteins were released from each strain at successively higher pressures though the pattern was different in each strain (Table 1).

313 The amounts of each protein released at different pressures were estimated by 314 measuring the optical density of the bands. This is only semi-quantitative but does give 315 an indication of the relative amounts of particular proteins released at different 316 pressures. With many proteins, the amount released increased with pressure, as for 317 example those in strain 8164 with an apparent molecular mass of 15-16, 19-20, 20-318 21,21-22 and 22-23 kDa. In other cases the amounts released increased initially but 319 then decreased at higher pressures. This was the case for the higher molecular mass 320 proteins in strain 8164, for example the bands at 52-53, 56-65, and 66-78 kDa. In 321 general more different proteins were released from E. coli NCTC 8164 than from E. coli 322 J1 and much of the protein released from *E. coli* J1 was of low molecular mass (Fig 7A 323 and 7B).

324

325 3.7. A comparison of proteins released by pressure and osmotic shock treatment326

Figure 8 shows a comparison of the proteins released by pressure and osmotic shock from *E. coli* NCTC 8164. Proteins of molecular mass 64-65, 49, 41, 28, 24 and 9 kDa were present in the supernatant of both pressure-treated and osmotically-shocked

cells but additional bands at 37, 21 and 15 kDa were present only in the supernatantfrom pressure-treated cells.

332

333 4. Discussion

334

335 The large difference in pressure-resistance between stationary phase cells of E. 336 coli NCTC 8164 and E. coli J1 appears to be due to a difference in the resilience of their 337 cytoplasmic membranes towards high pressure stress. The membrane of E. coli NCTC 338 8164 became disrupted at a lower pressures than that of *E. coli* J1 and was unable to 339 reseal after release of pressure whereas the cell membrane of *E. coli* J1 appeared to 340 undergo less severe disruption and could reseal afterwards. Previous work by Pagán 341 and Mackey (2000) showed that stationary phase cells of E. coli O157 strain C9490 and 342 E. coli NCTC 8003 underwent transient membrane permeabilization during pressure 343 treatment. Cells of strain C9490 retained their ability to plasmolyse and remained alive 344 whilst in cells of strain NCTC 8003, 50% of the cells lost their osmotic responsiveness 345 and 99% of the cells died. Mañas and Mackey (2004) showed that at high pressures 346 above 400 MPa a proportion of stationary phase cells of E. coli J1 died without loss of 347 osmotic responsiveness. Moussa et al. (2007) found that pressure treatment: at subzero 348 temperatures induced mainly reversible permeabilization in E. coli while both reversible 349 and irreversible permeabilization occurred at room temperature. A qualitative relationship 350 was noted between membrane permeabilization and cell death. In the present work a 351 direct relationship was observed between transient loss of membrane integrity and cell 352 death in three different strains of *E. coli*.

From the above findings we can discern a spectrum in the resilience of stationary-phase *E. coli* membranes towards pressure. At one extreme we have strains such as *E. coli* NCTC 8164 which have fragile cell membranes that undergo permanent

356 disruption under pressure. These strains bear some resemblance to exponential phase 357 cells which are also unable to reseal after decompression (Benito et al., 1999; Pagán 358 and Mackey, 2000). In another group of strains cells undergo transient permeabilization 359 but nevertheless die; whilst at the other extreme we have unusually resistant strains 360 such as *E. coli* O157 C9490 which are able to recover from transient permeabilization 361 (Pagán and Mackey, 2000). The basis of this spectrum of behaviour among the different 362 strains is unknown. Although physical integrity of the cell membrane can apparently be 363 regained under some circumstances, there may be other irreversible changes that can 364 lead to cell death. Possibilities are: subtle changes in permeability control preventing 365 restoration of homeostasis; disruption of electron transport components leading to 366 oxidative stress; denaturation of critical membrane or cytoplasmic proteins; loss of 367 critical intracellular components or an irreversible change in the intracellular environment 368 that prevents recovery. With regard to the last point it is interesting that near-complete 369 recovery of *E. coli* after electroporation is possible if cells are quickly transferred from 370 electroporation buffer to recovery medium, but if cells remain in the electroporation 371 medium viability is rapidly lost (Dower et al., 1988). The composition of the suspending 372 medium may thus be critical in survival of transiently permeabilized cells. Though not 373 investigated here, transient changes in the outer membrane of *E. coli* have also been 374 reported (Hauben et al., 1996; Chilton et al., 2001; Ganzle and Vogel, 2001). Outer 375 membrane damage is not believed to be lethal but does allow entry of antimicrobial 376 substances such as lysozyme or nisin that can enhance lethality of pressure treatments 377 (Garcia-Graells, 1999).

In Gram-positive bacteria the relationship between membrane damage and death
of pressure-treated cells is unclear. Pressure-treated populations of *Listeria monocytogenes*, *Lactobacillus rhamnosus*, and *Staphylococcus aureus* in which more
than 99% of cells were dead, still contained appreciable proportions of cells with intact

382 membranes as indicated by lack of staining with propidium iodide (Arroyo et al., 1999; 383 Ritz et al., 2001; Ananta and Knorr 2009). Ulmer et al. (2000) concluded from their 384 studies of the kinetics of pressure inactivation and PI uptake in L. plantarum that 385 irreversible membrane damage occurred after cell death. By contrast Smelt et al. (1994) 386 reported a very good correlation between PI uptake and cell death in L. plantarum. The 387 possible effects of growth phase and transient membrane permeabilization on survival 388 after pressure treatment appear not to have been investigated in Gram-positive bacteria 389 and it may be significant that Smelt et al. (1994) used exponential phase cells whereas 390 the other authors used cells in stationary phase. Studies using pulsed electric fields at 391 pH 7.0 found that Gram-positive bacteria were able to recover after transient 392 permeabilization whereas Gram-negative ones were not (Garcia et al., 2006). These 393 studies also suggest that an ability to reseal cell membranes is necessary but not 394 sufficient for cell survival.

395 Both E. coli strains released cellular proteins into the suspending medium as a 396 result of pressure treatment but the amount of protein released from E. coli J1 was 397 considerably less than from *E. coli* NCTC 8164 and the proteins were fewer and smaller 398 in size. This supports the conclusion that damage to the cytoplasmic membrane in E. 399 coli J1 was less extensive than in E. coli NCTC 8164. Loss of protein was coincident 400 with loss of cytoplasmic membrane integrity in E. coli NCTC 8164 but not in E. coli J1. A 401 large proportion of the total protein leaking from strain J1 consisted of a protein of 9 kDa 402 that appeared in the supernatant before any uptake of PI or loss of viability. This small 403 protein may therefore have come from the periplasm or outer membrane and its loss 404 does not appear to be lethal to the cell.

405 Release of protein from *E. coli* under pressure was previously reported by Mañas 406 and Mackey (2004) but the proteins were not characterized and there appears to be no 407 information on this in the literature. The preliminary analysis of released proteins by 1-D

408 gel electrophoresis revealed sixteen protein bands from E. coli NCTC 8164 and thirteen from E. coli J1. Several proteins released from E. coli NCTC 8164 had the same 409 410 molecular mass as those released by osmotic shock and may therefore have come from 411 the periplasm. These include the protein of approximately 9 kDa; however, given the 412 disruption of the cytoplasmic membrane in *E. coli* NCTC 8164 it is likely that some of the 413 released proteins were of cytoplasmic origin. The real number of different proteins 414 released under pressure is likely to be greater than that detectable on 1-D gels and 415 further studies using 2-D gel electrophoresis are desirable to identify the proteins and 416 their origin.

417 All of the proteins released from pressure-treated cells had a molecular mass 418 below 80 kDa. This cut-off point is consistent with the suggestion of Vázguez-Laslop et 419 al. (2001) that the peptidoglycan of the cell wall acts as a molecular sieve for proteins 420 leaking from bacterial cells. The results obtained by Vázguez-Laslop et al., (2001) in a 421 study of osmotically-shocked cells indicated that the peptidoglycan mesh was 422 comparable in porosity to a 100 kDa cut-off cellulose membrane. The amount of protein 423 released from E. coli NCTC 8164 increased with pressure intensity up to 300-400 MPa 424 then decreased. We believe this may be due to the formation of intracellular aggregates 425 at the higher pressures that are unable to pass through the peptidoglycan. In E. coli J1 426 the amount of protein released increased with pressure then remained more or less 427 constant. This would be consistent with the released proteins originating from a region 428 outside the peptidoglycan. In this case the release of any aggregated protein would not 429 be impeded by the sieving effect of the peptidoglycan so no reduction in released protein 430 would be expected at high pressures.

Although the membrane disruption by high pressure is acknowledged as a critical
event in microbial inactivation by pressure the role of membrane damage in death of
stationary phase cells has been unclear. This work shows that stationary phase

434 membranes of different E. coli strains differ quite widely in their ability to resist disruption by pressure treatment and in their ability to recover integrity after decompression. This 435 436 has a major influence on the ability of cells to survive high hydrostatic pressure. It is now 437 clear that the pressure at which membrane disruption begins is more important for cell 438 survival than the ability to reseal membranes after decompression. Even temporary loss 439 of membrane integrity can lead to cell death. Since the degree of membrane 440 permeabilization, protein loss and resealing varies between different strains of E. coli, 441 differences in the efficacy of combined processes which rely in the entrance of an 442 antimicrobial substances during pressurization might be expected. It would be 443 interesting for example to examine whether such combined treatments could overcome 444 the pressure resistance of strains that have more resilient cell membranes. 445 446 Acknowledgements 447 We are grateful to the European Commission for support to Bernadette Klotz 448 under the ALFA Network II and for providing Pilar Mañas with a Marie Curie postdoctoral

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- 561 Legends to Figures.
- 562 **Fig 1.** Loss of viability of *E. coli* J1 (■) and *E. coli* NCTC 8164 (●) after treatment for 10
- 563 min at different pressures. Plotted values are means from three replicate trials ±
- 564 standard deviation.
- 565 **Fig 2.** Uptake of propidium iodide during (closed symbols) and after (open symbols)
- treatment of *E. coli* J1 (■,□) and *E. coli* NCTC 8164 (●,O) for 10 min at different
- 567 pressures. Plotted values are means from three replicate trials ± standard deviation.
- 568 **Fig 3.** Microscopy of *E. coli* J1 cells stained with propidium iodide present during (A)
- and after (B) pressure treatment at 400 MPa for 10 min. Bar marker 1 μ m.
- 570 **Fig 4.** Release of protein from cells of *E. coli* J1 (■) and *E. coli* NCTC 8164 (●) after
- 571 treatment for 10 min at different pressures. Plotted values are means from three
- 572 replicate trials ± standard deviation.
- 573 Fig 5. Relationship between loss of viability (O), uptake of propidium iodide during
- 574 pressure treatment (\blacksquare), uptake of propidium iodide after pressure treatment (\Box) and
- release of protein (▲) in *E. coli* NCTC 8164 (A) and *E. coli* J1 (B).
- 576 **Fig 6.** Relationship between propidium iodide uptake during pressure treatment and
- 577 loss of viability in *E. coli* strains J1, NCTC 8164 and NCTC 8003.
- 578 **Fig 7.** Gel electrophoresis of proteins released following 10 min treatment at different
- 579 pressures from *E. coli* J1 (A) and *E. coli* NCTC 8164 (B). Indicated pressures are in
- 580 MPa. Molecular mass markers are shown in the right hand lane.
- 581 Fig 8. Comparison of proteins released from *E. coli* NCTC 8164 after pressure treatment
- at 400 MPa for 10 min (solid bars) or osmotic shock induced by transfer from TSE buffer
- 583 containing 20% sucrose to distilled water (open bars).
- 584

Fig 1.















Fig 5.



Fig 6.



PI uptake (percentage of maximum)

Fig 7A



Fig 7B.



610 Fig 8.

