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**Meta-Taxonomic Analysis of Poultry and Slaughterhouse Microbiota: A Comprehensive Examination of Resident Microbial Communities**

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# Meta-Taxonomic Analysis of Poultry and Slaughterhouse Microbiota: A Comprehensive Examination of Resident Microbial Communities

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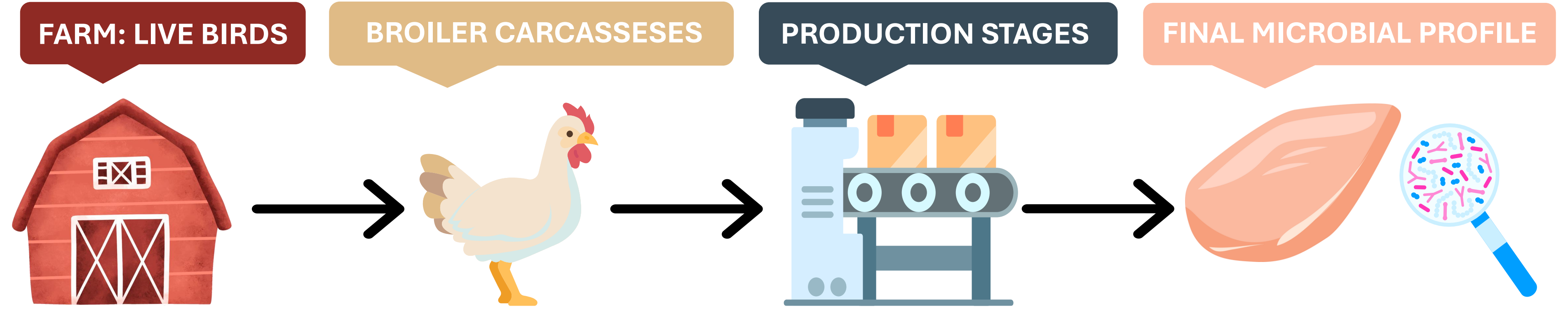
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## INTRODUCTION & AIMS

Poultry contaminations occur during the processing chain and are found from farm to table. The final microbial profile of poultry meat is influenced by each step of the process.

The consumption of contaminated poultry poses a significant threat to public health. It is associated to infections caused by pathogens such as: *Campylobacter*, *Salmonella*, *Listeria monocytogenes* and *Arcobacter*.

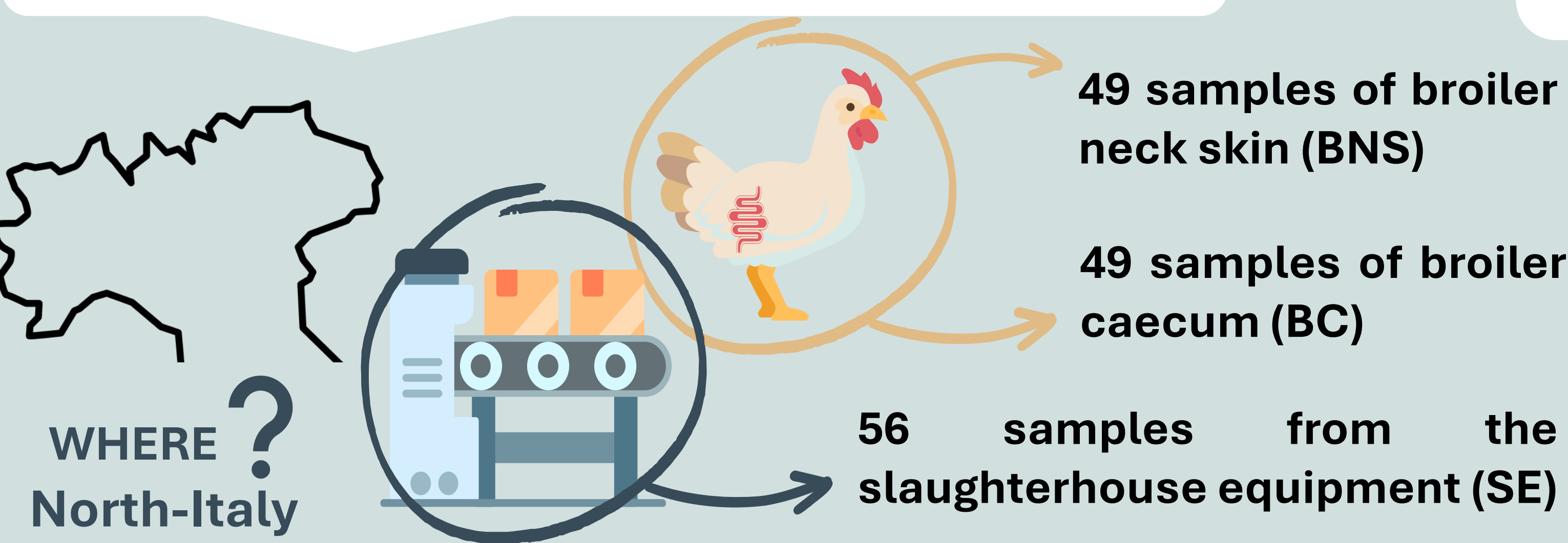


The objective is to assess the contribution of broiler skin and gut to the indigenous slaughterhouse microbiota. In addition, the study aims to clarify how the persistence and environmental distribution of *Arcobacter* spp. are influenced by the cross-contamination patterns associated with these specific sources.

## MATERIALS & METHODS

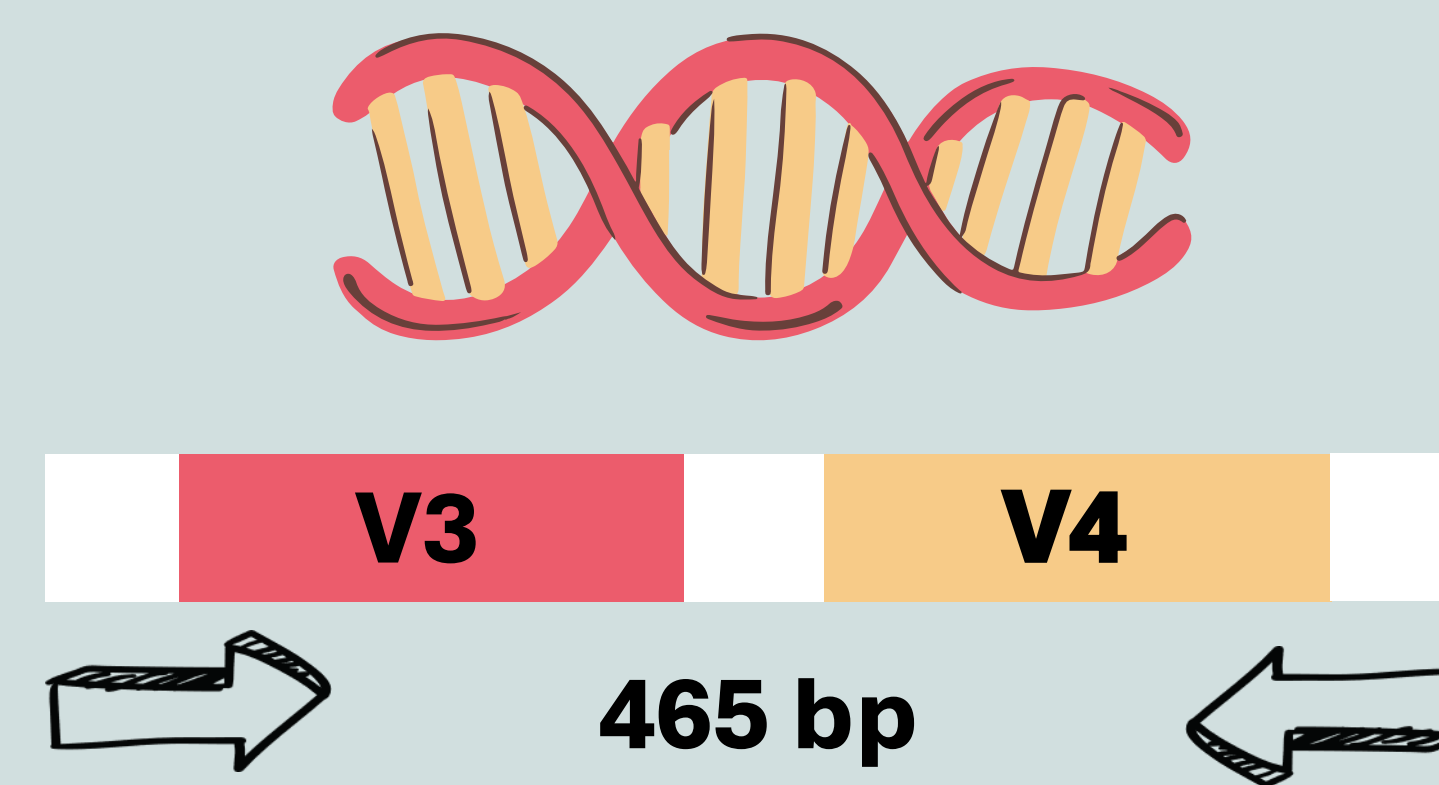
### 1. BROILERS AND ENVIRONMENTAL SAMPLING

154 samples were collected from a local poultry abattoir



### 2. DNA extraction

3. V3-V4 region library constructed from the 16S rRNA gene region

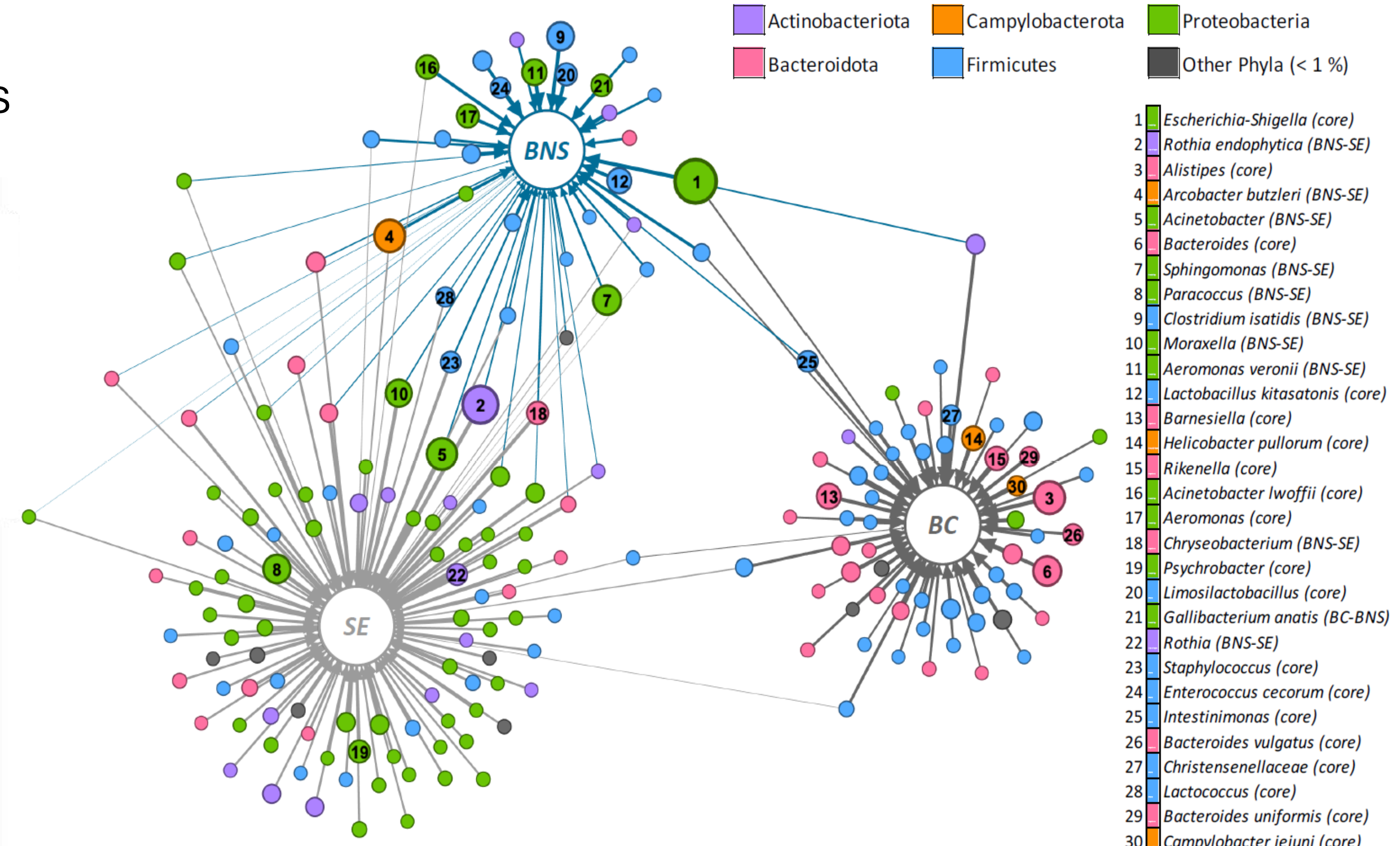
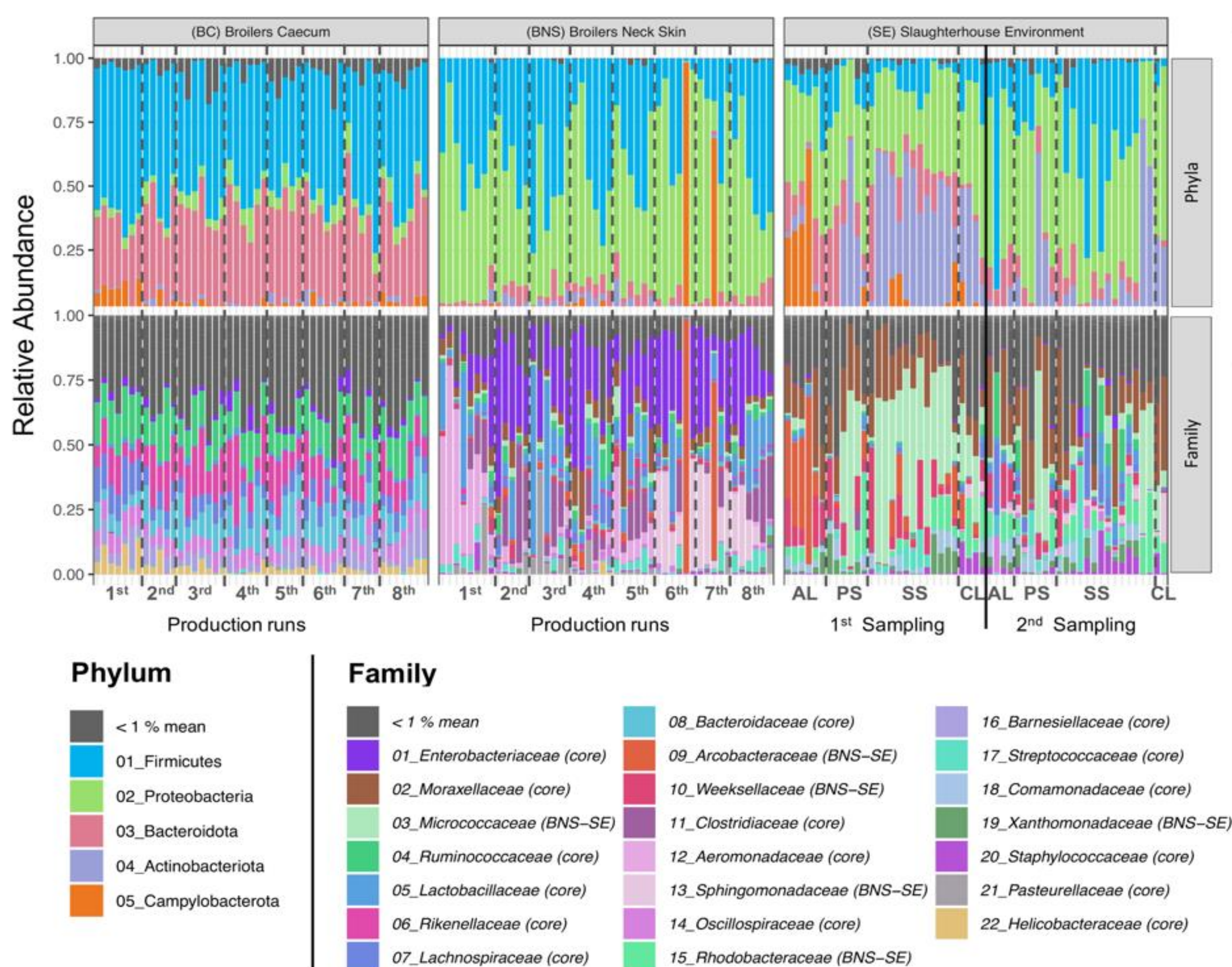


### 4. BIOINFORMATIC ANALYSIS:

taxonomy was assigned with a 99% of sequence similarity by matching ASVs to the Silva prokaryotic reference database

## RESULTS & DISCUSSIONS

The BC microbial community is significantly distinct from the BNS and SE community (Fig. 1, 2).



**Figure 1.** Graphic representation of the network revealing the taxa associated to the three sampling sources. Taxa (colored nodes) are unidirectionally connected with arrows to the sampling sources if significant associations were detected (Indicator Species Analysis: *multipatt* statistics;  $R > 0.4$  and  $P$  value  $< 0.001$ ).

*Arcobacter butzleri* emerged as one of the most abundant species and was detected throughout the slaughterhouse, showing a higher prevalence compared to other Campylobacterota (Fig. 1, 2). It was uniquely and significantly associated with BNS and SE, while *Helicobacter pullorum* and *Campylobacter jejuni* were indicators of BC (Fig. 1). *A. butzleri* was constantly present on BNS along production runs, but significantly more abundant the first sampling day in SE (Fig.2).

## CONCLUSIONS & IMPORTANCE

Our findings have emphasised the persistence of *A. butzleri* in a modern poultry abattoir and its establishment as part of the resident microbiota in specific environmental niches. The analysis conducted underlines the significance of early monitoring of food pathogens in the production chain, supported by meta-taxonomic analysis. Using these detection approaches, the presence of these pathogens could soon be considered an indicator of food safety and quality in slaughtered poultry.

If you are interested in reading more...

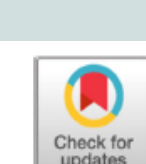


Applied and Environmental Microbiology

Environmental Microbiology | Full-Length Text

Microbial contamination pathways in a poultry abattoir provided clues on the distribution and persistence of *Arcobacter* spp.

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References:  
Wang H, Qin X, Li X, Wang X, Gao H, Zhang C. 2020. Changes in the microbial communities of air- and water-chilled yellow-feathered broilers during storage at 2°C. *Food Microbiology* 87:103390.  
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Ramees TP, Dhama K, Karthik K, Rathore RS, Kumar A, Saminathan M, Tiwari R, Malik YS, Singh RK. 2017. *Arcobacter*: an emerging food-borne zoonotic pathogen, its public health concerns and advances in diagnosis and control – a comprehensive review. *Vet Q* 37:136-161.

RESEARCH FOUNDED BY



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