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**The biodiversity of aerobic endospore-forming bacterial species occurring in Yanyanku and Ikpiru, fermented seeds of *Hibiscus sabdariffa***

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*Published in:*  
Global issues in food microbiology

*Publication date:*  
2012

*Document version*  
Publisher's PDF, also known as Version of record

*Citation for published version (APA):*  
Agbobatinkpo, P. B., Thorsen, L., Nielsen, D. S., Azokpota, P., Akissoe, N., Hounhouigan, J., & Jakobsen, M. (2012). The biodiversity of aerobic endospore-forming bacterial species occurring in Yanyanku and Ikpiru, fermented seeds of *Hibiscus sabdariffa*. In *Global issues in food microbiology: abstract book* (pp. 659)

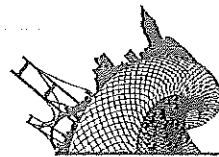
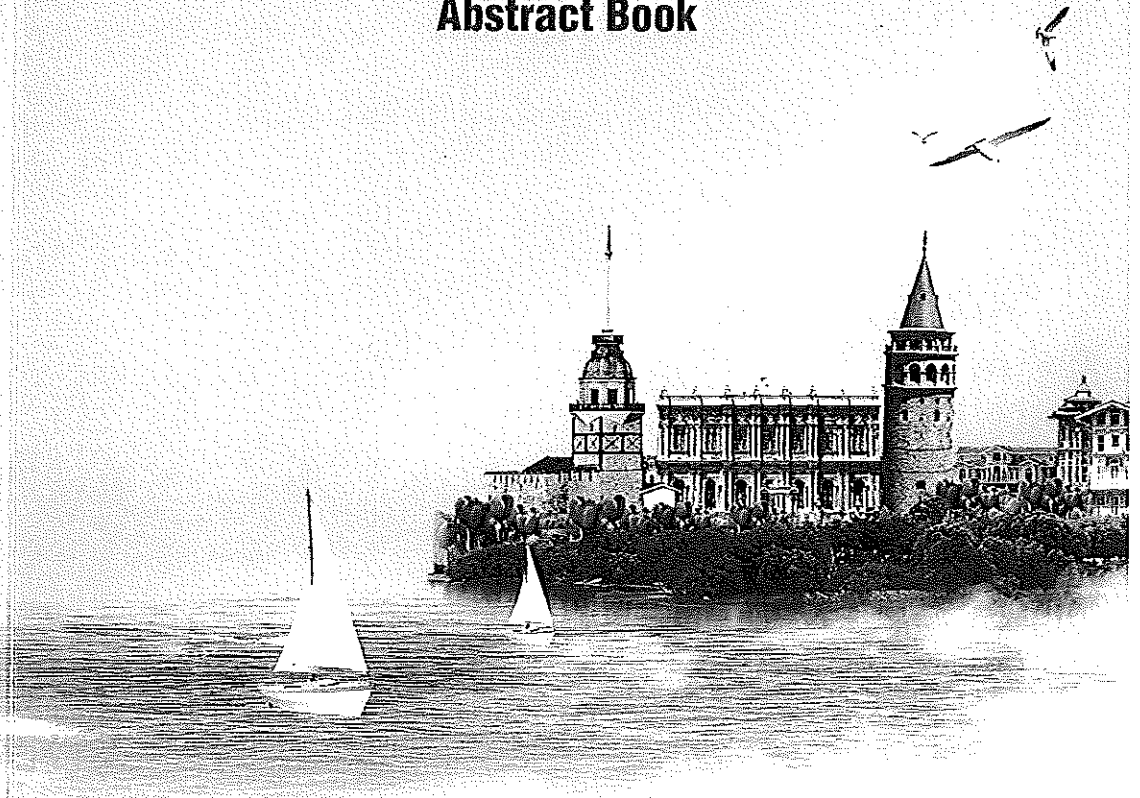


**23<sup>rd</sup> INTERNATIONAL ICFMH SYMPOSIUM  
FoodMicro 2012**



**Global Issues In Food Microbiology**

**Abstract Book**



**FoodMicro**

3-7 SEPTEMBER 2012 ISTANBUL

**Identified bacteria associated with fermented beverage from**

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Burjasot, SPAIN

di Microbiologia-Centro Ricerche

beverage prepared from maize in the  
acteria (LAB) species present during  
analyzed by molecular methods.  
mentation process using maize flour  
rmentation step, manually shaped buns were  
rst step, manually shaped buns were  
ie sugar, water and fermented (18-20  
d with fresh maize flour and water,  
is were separated before the final  
ial counts were in the range of 10<sup>4</sup>-  
mong assayed media. A total of 146  
ing steps were identified by internal  
orphic DNA (RAPD) profiles as  
r (20%), *Lactobacillus* (23%) and  
species-specific PCR revealed *E.*  
*lactis* and *W. viridescens* as the  
uction process showed the presence  
ing exhibited the highest diversity  
*mesenteroides* and *E. mundtii*. From pre-  
*b. brevis* and *Leuc. mesenteroides*  
d as the dominant species in the  
ely *Leuc. lactis* while the jelly-like  
ng concentration, both species but  
les revealed intraspecies diversity,  
motolerant *Enterococcus faecium*  
*Leuc. mesenteroides* (13%) that  
indigenous foods may provide  
which can be exploited as new  
nal quality of traditional Andean

P-471

**The biodiversity of aerobic endospore-forming bacterial species occurring in Yanyanku and Ikpiru, fermented seeds of *Hibiscus sabdariffa***

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Yanyanku and Ikpiru are two fermented products from Malcavene bean (*Hibiscus sabdariffa*) used as functional additives for African locust bean seeds (*Parkia biglobosa*) fermentation in Benin. In the present study, a total of 343 Aerobic Endospore-Forming Bacteria (AEFB) isolated from Yanyanku and Ikpiru produced in northern and southern Benin, at different production sites were identified using phenotypic and molecular biology based methods, including 16S rRNA, *gyrA* and *gyrB* genes sequencing. Detection of genes encoding cytotoxin K (cytK1, cytK2), haemolysin BL (hblA, hblC, hblD) and a genetic determinant for the emetic toxin cereulide EM1 were also performed. Regardless of geographical location and production site, it was the same five-six predominant species that were involved in the fermentation of *H. sabdariffa* for the production of Yanyanku and Ikpiru. The predominant species were of the genus *Bacillus* and included *B. subtilis* (19-41% of isolates), *B. cereus* (6-41%), *B. amyloliquefaciens* (9-20%), *B. safensis* (6-23%), *B. licheniformis* (4-25%), and *B. altitudinis* (0-19%). Other species occurred sporadically and included *B. flexus*, *B. circulans* (<1% each), as well as species of the genera (5.5% of isolates) *Lysinibacillus*, *Brevibacillus*, *Aneurinibacillus* and *Paenibacillus*. Sequencing of the *gyrA* gene showed to be an efficient marker for differentiation of *B. pumilus* and *B. safensis*. All the *B. cereus* isolates lacked the gene encoding the cytotoxin K-1 but 91% of them harboured the gene encoding the cytotoxin K-2 and 6% the emetic specific gene fragment EM1. The genes encoding haemolysin BL hblA, hblC, hblD were present in 15%, 34% and 35% of *B. cereus* isolates, respectively. None of *B. cereus* from functional additives Yanyanku and Ikpiru harboured all the toxin genes investigated. This study is the first to identify the AEFB of the functional additives Yanyanku and Ikpiru to species level and perform a safety evaluation based on toxin gene detections. The results can be used to initiate selection of suitable startercultures for the controlled fermentation of Yanyanku and Ikpiru in order to provide a stable and safe product.