
ÍNDICE

1. JUSTIFICACIÓN DEL TEMA.....	1
2. ANTECEDENTES BIBLIOGRÁFICOS.....	3
2.1 SUBPRODUCTOS DE LA INDUSTRIA AGROALIMENTARIA.....	3
2.1.1 <i>Citrus</i>	4
2.1.2 <i>Brassicaceae</i>	4
2.1.3 <i>Fabaceae</i>	5
2.2 ANTIMICROBIANOS NATURALES.....	6
2.3 NUEVAS TECNOLOGÍAS DE CONSERVACIÓN DE ALIMENTOS. TECNOLOGÍAS NO TÉRMICAS.....	10
2.3.1 Altas Presiones Hidrostáticas.....	12
2.3.2 Pulsos Eléctricos de Alta Intensidad.....	16
2.4 TECNOLOGÍA DE BARRERAS.....	21
2.5 GENERACIÓN DE RESISTENCIAS EN MICROORGANISMOS....	22
2.6 INDUCCIÓN DE CAMBIOS DE VIRULENCIA EN MICROORGANISMOS.....	25
2.6.1. <i>C. elegans</i> : Características fisiológicas y ciclo vital....	27
2.6.2. Modelo <i>in vivo</i> en el estudio de patogénesis bacteriana.....	30
3. OBJETIVOS.....	47
4. PLAN DE TRABAJO.....	48
5. RESULTADOS.....	51
5.1 EVALUACIÓN DEL POTENCIAL ANTIMICROBIANO DE LOS RESIDUOS DE LA AGROINDUSTRIA: COLIFLOR, BRÓCOLI, SOJA, MANDARINA, NARANJA Y LIMÓN BRUTOS DESHIDRATADOS.....	51
5.1.1. Antimicrobial Potential of Cauliflower, Broccoli and Okara by-products Against Foodborne Bacteria.....	51

5.1.2. Antimicrobial Activity of Cauliflower (<i>Brassica oleracea</i> var. Botrytis) by-product against <i>Listeria monocytogenes</i>	77
5.1.3. <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> Typhimurium inactivation by the effect of mandarin, lemon and orange by-products in reference medium and in oat-fruit juice mixed beverage.....	99
5.1.4. Use of Natural Antimicrobials As a Treatment Option To Control <i>Salmonella</i> Typhimurium.....	127
5.2 EVALUACIÓN DEL POTENCIAL ANTIMICROBIANO DE EXTRACTOS DE RESIDUOS DE LA AGROINDUSTRIA OBTENIDOS MEDIANTE ASE	
Effect of Polyphenol Content on the Antimicrobial Activity of Natural Extracts from Agro-industrial by-products.....	149
5.3 EVALUACIÓN DEL POTENCIAL ANTIMICROBIANO DEL TRATAMIENTO POR PEF COMBINADO CON LAS INFUSIONES EN CALIENTE DE LOS SUBPRODUCTOS DE COLIFLOR Y MANDARINA FRENTE A <i>S. Typhimurium</i>	
Effect of Pulsed Electric Fields (PEF) combined with natural antimicrobial by-products against <i>S. Typhimurium</i>	169
5.4 EVALUACIÓN DEL POTENCIAL ANTIMICROBIANO DEL TRATAMIENTO POR HHP COMBINADO CON LAS INFUSIONES DE LOS SUBPRODUCTOS DE COLIFLOR Y MANDARINA FRENTE A <i>S. Typhimurium</i>	
Combined effect of High Hydrostatic Pressure (HHP) and antimicrobial from agro-industrial by-products against <i>S. Typhimurium</i>	201
5.5 EVALUACIÓN DE LOS CAMBIOS QUE SE PRODUCEN EN <i>S. Typhimurium</i> COMO CONSECUENCIA DE LA APLICACIÓN DE TRATAMIENTOS SUBLETALES: POSIBLES CAMBIOS DE RESISTENCIA Y DE VIRULENCIA.....	
5.5.1 Study of <i>Salmonella enterica</i> serovar Typhimurium resistance to natural antimicrobial substances and changes in its virulence, using <i>Caenorhabditis</i>	225

<i>elegans</i> as a model organism.....	225
5.5.2 Evaluation of <i>S. Typhimurium</i> resistance to Pulsed Electric Fields treatment and their virulence changes against <i>C. elegans</i>	247
5.5.3 Validation of High Hydrostatic Pressure treatment against <i>Salmonella enterica</i> serovar Typhimurium using <i>Caenorhabditis elegans</i>	269
5.6 ESCALADO INDUSTRIAL DE LA INFUSIÓN DE SUBPRODUCTO DE COLIFLOR	
Antimicrobial cauliflower by-product infusion: from lab to pilot scale.....	287
6. DISCUSIÓN GENERAL.....	296
6.1 CAPACIDAD ANTIMICROBIANA DE SUBPRODUCTOS VEGETALES EN BRUTO, ACCELERATED SOLVENT EXTRACTION (ASE) E INFUNDIDOS EN CALIENTE.....	297
6.2 SUBPRODUCTOS VEGETALES BAJO EL CONCEPTO DE TECNOLOGÍA DE BARRERAS.....	303
6.3 MODELIZACIÓN MATEMÁTICA DE LOS RESULTADOS OBTENIDOS PARA LAS DISTINTAS ESTRATEGIAS DE CONSERVACIÓN EN ESTUDIO.....	310
6.4 CAMBIOS DE VIRULENCIA EN CÉLULAS DE SALMONELLA TRATADAS MEDIANTE PEF, HHP, Y ANTIMICROBIANOS NATURALES UTILIZANDO <i>C. ELEGANS</i> COMO MODELO IN VIVO..	312
6.5 VALIDACIÓN DEL EFECTO ANTIMICROBIANO DE LA INFUSIÓN DE COLIFLOR MEDIANTE EL ESCALADO EN PLANTA PILOTO.....	316
7. CONCLUSIONES.....	323

ÍNDICE DE FIGURAS

Figura 2.1. Clasificación de los polifenoles (Hardman, 2014).....	7
Figura 2.2. a) Sistema de tratamiento por HHP en alimentos pre- envasados por compresión indirecta (Moreau, 1995). b) Equipo de HHP a escala de planta piloto en el Instituto de Agroquímica y Tecnología de los Alimentos (IATA), Valencia.....	14
Figura 2.3. Esquema de un equipo de PEF de flujo continuo (Puértolas et al., 2013).....	19
Figura 2.4. Equipo de PEF OSU-4D existente en las instalaciones del IATA- CSIC.....	20
Figura 2.5. <i>C. elegans</i> visto al microscopio Nikon Eclipse 9i del IATA- CSIC.....	26
Figura 2.6. Anatomía de <i>C. elegans</i> hermafrodita (Corsi et al., 2015).....	27
Figura 2.7. Ciclo de vida de <i>C. elegans</i> (WormAtlas).....	29
Figura 5.1.1.1. Survival curves of Gram-positive bacteria (<i>Listeria monocytogenes</i> and <i>Bacillus cereus</i>) (a); and Gram-negative bacteria (<i>E. coli</i> O157:H7 and <i>Salmonella</i> Typhimurium) (b), obtained at optimal growth incubation temperature, when cauliflower (1), broccoli (2), or okara (3) are added at 5% (w/v) in reference medium (1‰ (w/v) buffered peptone water).....	61
Figura 5.1.1.2. Inactivation levels of <i>L. monocytogenes</i> , <i>E. coli</i> O157:H7, <i>S. Typhimurium</i> and <i>B. cereus</i> cells after 10 hours at 37 °C, under the effect of 5% (w/v) cauliflower, broccoli, and okara.....	62
Figura 5.1.1.3. Inactivation levels of <i>S. Typhimurium</i> in reference medium supplemented/not supplemented with 0.5, 1, 2, 5, 10, and 15% (w/v) of cauliflower after 432 hours at 5 °C.....	63
Figura 5.1.1.4. Temperature effect on reduction in growth of initial cell population with respect to growth behavior at 37 °C and concentration effect at various temperatures studied.....	65
Figura 5.1.2.1. <i>L. monocytogenes</i> inactivation levels under exposure to 0%, 0.5%, 1%, 2%, 5%, 10% and 15% cauliflower by-product at 22 °C.....	84

Figura 5.1.2.2. <i>L. monocytogenes</i> inactivation levels after 24 h incubation under exposure to 5%, 10% and 15% cauliflower by-product at 5 °C, 10 °C and 22 °C.....	86
Figura 5.1.2.3. <i>L. monocytogenes</i> inactivation levels under exposure to 0%, 0.5%, 1%, 2%, 5%, 10% and 15% cauliflower by-product at 5 °C.....	87
Figura 5.1.2.4. Three-dimensional relationship between the influence of cauliflower by-product concentration (% (w/v)) and incubation temperature (°C) on the maximum death rate (μ_{max}) and lag phase duration (t_{lag}) values, defining <i>L. monocytogenes</i> growth inhibition in reference medium due to cauliflower by-product antimicrobial capability.....	91
Figura 5.1.3.1. Inactivation levels ($\text{Log}_{10} (N_f/N_0)$) of <i>S. Typhimurium</i> in contact with various (0, 0.5, 1, 5, 10%) citric by-products concentrations: mandarin (a), orange (b), and lemon (c) in buffered peptone water, incubated at different temperatures (5, 10 and 22 °C).....	106
Figura 5.1.3.2. Inactivation levels ($\text{Log}_{10} (N_f/N_0)$) of <i>E. coli</i> O157:H7 in contact with various (0, 0.5, 1, 5, 10%) citric by-product concentrations: mandarin (a), orange (b), and lemon (c) in buffered peptone water, incubated at different temperatures (5, 10, and 22 °C).....	109
Figura 5.1.4.1. Evolution of initial <i>S. Typhimurium</i> cell population under the effect of mandarin, orange, and lemon by-product at 5% at 5, 10, and 22 °C.....	138
Figura 5.2.1. ASE procedure used to obtain the extracts from the by-products of cauliflower, broccoli, mandarin and orange.....	152
Figura 5.3.1. <i>S. Typhimurium</i> inactivation levels achieved with different concentrations of cauliflower by-product infusion (0, 1, 5, 10%) and various incubation temperatures (10, 22, 37 °C).....	178
Figura 5.3.2: <i>S. Typhimurium</i> inactivation levels achieved with different concentrations of mandarin by-product infusion (0, 1, 5, 10%) and various incubation temperatures (10, 22, 37 °C).....	179
Figura 5.3.3: Inactivation levels of <i>S. Typhimurium</i> cells treated by PEF and incubated with different concentrations of cauliflower by-product infusion (0, 1, 5, 10%) and various incubation temperatures (10, 22, 37 °C)	181

Figura 5.3.4: Inactivation levels of <i>S. Typhimurium</i> cells treated by PEF and incubated with different concentrations of mandarin by-product infusion (0, 1, 5, 10%) and various incubation temperatures (10, 22, 37 °C)	182
Figura 5.3.5: Cellular damage of <i>S. Typhimurium</i> caused by Pulsed Electric Field treatment (20 kV/cm – 900 μ s) combined/not combined with the addition of 5% cauliflower by-product infusion at 37 °C. a) 0% cauliflower by-product infusion – without PEF treatment, b) 0% cauliflower by-product infusion – with PEF treatment, c) 5% cauliflower by-product infusion – without PEF treatment, d) 5% cauliflower by-product infusion – with PEF treatment.....	184
Figura 5.3.6: Cellular damage of <i>S. Typhimurium</i> caused by Pulsed Electric Field treatment (20 kV/cm – 900 μ s) combined/not combined with the addition of 10% mandarin by-product infusion at 10 °C. a) 0% mandarin by-product infusion – without PEF treatment, b) 0% mandarin by-product infusion – with PEF treatment, c) 10% mandarin by-product infusion – without PEF treatment, d) 10% mandarin by-product infusion – with PEF treatment.....	186
Figura 5.4.1: Inactivation levels of <i>S. Typhimurium</i> exposed to 10% cauliflower infusion, HHP treatment (200 MPa – 2 min) and a combination of both treatments during incubation at 37 °C (a) and 10 °C (b).....	209
Figura 5.4.2: Inactivation levels of <i>S. Typhimurium</i> exposed to 10% mandarin infusion, HHP treatment (200 MPa – 2 min) and a combination of both treatments during incubation at 37 °C (a) and 10 °C (b).....	210
Figura 5.4.3: <i>S. Typhimurium</i> population analysis in control sample (buffered peptone water) (a) and samples treated by HHP (b) at 10 °C and <i>S. Typhimurium</i> population analysis in control sample (buffered peptone water) (c) and samples treated by HHP (d) at 37 °C.....	213
Figura 5.4.4: <i>S. Typhimurium</i> population analysis with exposure to 10% cauliflower by-product infusion at 10 °C (a), with a combination of both treatments at 10 °C (b), with cauliflower byproduct infusion at 37 °C (c) and with a combination of both treatments at 37 °C (d).....	214
Figura 5.4.5: <i>S. Typhimurium</i> population analysis with exposure to 10% mandarin by-product infusion at 10 °C (a), with a combination of both treatments at 10 °C (b), with mandarin by-product infusion at 37 °C (c)	

and with a combination of both treatments at 37 °C (d).....	215
Figura 5.5.1.1. <i>S. Typhimurium</i> evolution by repeated antimicrobial treatments with 5% cauliflower by-product infusion.....	231
Figura 5.5.1.2. <i>C. elegans</i> survival function when fed with untreated <i>S. Typhimurium</i> and <i>S. Typhimurium</i> treated one and three times with cauliflower by-product infusion.....	234
Figura 5.5.1.3. <i>C. elegans</i> hazard function when fed with untreated <i>S. Typhimurium</i> and <i>S. Typhimurium</i> treated one and three times with cauliflower by-product infusion.....	236
Figura 5.5.1.4. Eggs laid during two first time intervals by <i>C. elegans</i> fed with different <i>S. Typhimurium</i> populations.....	237
Figura 5.5.1.5. Mobility of <i>C. elegans</i> fed with different <i>S. Typhimurium</i> populations during their lifespan.....	239
Figura 5.5.2.1: Inactivation of <i>S. Typhimurium</i> (log cycles) after the application of consecutive PEF treatments.....	253
Figura 5.5.2.2. Survival probability of worms fed with untreated <i>S. Typhimurium</i> and <i>S. Typhimurium</i> treated once and four times by PEF.....	255
Figura 5.5.2.3 <i>C. elegans</i> hazard function when fed with untreated <i>S. Typhimurium</i> and <i>S. Typhimurium</i> treated one and four times with PEF....	256
Figura 5.5.2.4: Mobility of <i>C. elegans</i> (number of movements in 10 seconds) during their life cycle when they were fed with untreated <i>S. Typhimurium</i> and <i>S. Typhimurium</i> treated once and three times by PEF....	258
Figura 5.5.2.5. Eggs laid by worms fed by untreated <i>S. Typhimurium</i> and <i>S. Typhimurium</i> treated once and four times by PEF in first two time intervals.....	260
Figura 5.5.3.1. Inactivation of <i>S. Typhimurium</i> after consecutive HHP treatment (250 MPa – 5 min).....	277
Figura 5.5.3.2. Survival probability of worms fed with untreated <i>S. Typhimurium</i> and <i>S. Typhimurium</i> treated once and four times.....	275
Figura 5.5.3.3. Hazard function of nematodes fed with untreated <i>S.</i>	

Typhimurium and <i>S. Typhimurium</i> treated once and four times.....	279
Figura 5.5.3.4. Eggs laid by worms fed by untreated <i>S. Typhimurium</i> and <i>S. Typhimurium</i> treated once and four times by HHP in first two time intervals.....	281
Figura 5.5.3.5. Mobility of worms fed by untreated <i>S. Typhimurium</i> and <i>S. Typhimurium</i> treated once and four times by HHP.....	282
Figura 5.6.1. <i>S. Typhimurium</i> inactivation curves under the incubation with cauliflower by-product infusion obtained in a lab scale (100 mL) and pilot scale (50 L).....	292
Figura 6.1. Subproductos cítricos (mandarina (M), naranja (N) y limón (L)) al 10 % (p/v) en agua de peptona (0.1 %).....	299
Figura 6.2. Infusiones en caliente de subproducto de coliflor y mandarina al 10 %.....	301
Figura 6.3 Ciclos logarítmicos de inactivación de <i>S. Typhimurium</i> tras la incubación durante 75 horas con el subproducto bruto y la infusión en caliente de coliflor al 10 % a 10 °C.....	302
Figura 6.4. Porcentaje de células intactas, dañadas y muertas después de 24 horas en incubación con infusión de mandarina al 10 % tras haber recibido o no un tratamiento previo de PEF.....	306
Figura 6.5. Porcentaje de células intactas, dañadas y muertas después de 6 horas en incubación con infusión de coliflor al 10 % tras haber recibido o no un tratamiento previo de HHP.....	309
Figura 6.6. Evolución de la microbiota intestinal, propia: (verde) - patógena (rojo), en <i>C. elegans</i> a medida que avanza el ciclo de vida del nematodo (Cabreiro y Gems, 2013).....	314

ÍNDICE DE TABLAS

Tabla 5.1.1.1. Total polyphenol content in by-product extracts.....	60
Tabla 5.1.1.2. Values of C, B and M parameters of modified Gompertz equation and the growth/dead rate (μ) for <i>S. Typhimurium</i> inactivation with 0%, 5%, 10% and 15% of cauliflower at 5, 10 and 22 °C. R2 and MSE values are indicators of goodness of fit.....	67
Tabla 5.1.2.1. Modified Gompertz equation kinetic parameters (μ_{max} and t_{lag}) and accuracy of model fit (adjusted-R2 and MSE) for <i>L. monocytogenes</i> inactivation under exposure to 5%, 10% and 15% (w/v) cauliflower by-product concentrations at 5 °C, 10 °C and 22 °C.....	90
Tabla 5.1.3.1. Minimum inhibitory concentration (MIC) and Minimum bactericidal concentration (MBC) for <i>S. Typhimurium</i> in the conditions tested.....	108
Tabla 5.1.3.2. Minimum inhibitory concentration (MIC) and Minimum bactericidal concentration (MBC) for <i>E. coli</i> O157:H7 in the conditions tested.....	111
Tabla 5.1.3.3. pH values measured for mandarin, orange, and lemon by-products at concentrations of 5 and 10%.....	112
Tabla 5.1.3.4. Total polyphenol content in by-product extracts.....	113
Tabla 5.1.3.5. Weibull kinetic values for <i>S. Typhimurium</i> inactivation under the citrus by-product effect at various concentrations (% (w/v)) and temperatures (°C).....	114
Tabla 5.1.3.6. Weibull kinetic values for <i>E. coli</i> O157:H7 inactivation under the citrus by-product effect at various concentrations (% (w/v)) and temperatures (°C).....	115
Tabla 5.1.3.7. Inactivation levels (\log_{10} cycles) achieved in the food matrices studied for both <i>S. Typhimurium</i> and <i>E. coli</i> O157:H7 by the intervention of mandarin (MND) by-product added at MBC 5% during a refrigerated storage period of 144 h at 5 °C.....	117
Tabla 5.1.3.8. Weibull kinetic parameters of <i>E. coli</i> O157:H7 and <i>S. Typhimurium</i> inactivation in Oat beverage and Oat beverage e fruit juice mixture when supplemented/not supplemented with 5% (w/v)	

mandarin by-product under refrigerated storage (144 h, 5 °C).....	119
Tabla 5.1.4.1. Inactivation levels (log cycles) of <i>S. Typhimurium</i> under exposure to mandarin by-product at different conditions of temperature and by-product concentration.....	136
Tabla 5.1.4.2. Inactivation levels (log cycles) of <i>S. Typhimurium</i> under exposure to orange by-product at different conditions of temperature and by-product concentration.....	136
Tabla 5.1.4.3. Inactivation levels (log cycles) of <i>S. Typhimurium</i> under exposure to lemon by-product at different conditions of temperature and by-product concentration.....	136
Tabla 5.2.1: Total phenol content in by-product extracts.....	157
Tabla 5.2.2: Total phenol content and antimicrobial effect of vegetable extracts (50 µl), tested by disk diffusion method, against <i>L. monocytogenes</i> , <i>B. cereus</i> , <i>S. Typhimurium</i> and <i>E.coli</i> O157:H7 (10 ⁵ CFU/mL).....	158
Tabla 5.2.3: Total phenol content and antimicrobial effect of vegetable extracts (50 µl), tested by disk diffusion method, against <i>L. monocytogenes</i> , <i>B. cereus</i> , <i>S. Typhimurium</i> and <i>E. coli</i> O157:H7 (10 ⁷ CFU/mL).....	159
Tabla 5.3.1. Total polyphenol content of cauliflower and mandarin by-product infusions at 10%.....	180
Tabla 5.3.2. Weibull kinetic parameters (scale factor “ <i>b</i> ” and form factor “ <i>n</i> ”) for <i>S. Typhimurium</i> inactivation with different concentrations of mandarin by-product (0, 1, 5, and 10%) at different incubation temperatures (10, 22, and 37 °C). R ² and MSE values are indicators of goodness of fit.....	189
Tabla 5.3.3. Weibull kinetic parameters (scale factor “ <i>b</i> ” and form factor “ <i>n</i> ”) for <i>S. Typhimurium</i> inactivation with different concentrations of mandarin by-product (0, 1, 5, and 10%) at different incubation temperatures (10, 22, and 37 °C) after PEF treatment. R ² and MSE values are indicators of goodness of fit.....	190
Tabla 5.3.4. Weibull kinetic parameters (scale factor “ <i>b</i> ” and form factor “ <i>n</i> ”) for <i>S. Typhimurium</i> inactivation with different	

concentrations of cauliflower by-product (0, 1, 5, and 10%) at different incubation temperatures (10, 22, and 37 °C). R2 and MSE values are indicators of goodness of fit.....	191
Tabla 5.3.5. Weibull kinetic parameters (scale factor “ <i>b</i> ” and form factor “ <i>n</i> ”) for <i>S. Typhimurium</i> inactivation with different concentrations of cauliflower by-product (0, 1, 5, and 10%) at different incubation temperatures (10, 22, and 37 °C) after PEF treatment. R2 and MSE values are indicators of goodness of fit.....	192
Tabla 5.4.1. HHP treatments tested against <i>S. Typhimurium</i>	206
Tabla 5.4.2. Weibull kinetic parameters (<i>b</i> and <i>n</i>) of <i>S. Typhimurium</i> inactivation with/without cauliflower or mandarin by-product infusion, with or without HHP treatment, and the combination of them. R2 and MSE values are indicators of goodness of fit.....	217
Tabla 5.5.1.1. Percentiles for <i>C. elegans</i> lifespan when fed with the different <i>S. Typhimurium</i> populations.....	235
Tabla 5.5.2.1: Percentiles for <i>C. elegans</i> lifespan when fed with the different <i>S. Typhimurium</i> populations.....	254
Tabla 5.5.3.1. Percentiles for lifespan (days) of <i>C. elegans</i> fed with untreated <i>S. Typhimurium</i> and <i>S. Typhimurium</i> treated once and four times.....	278
Tabla 5.6.1. Conditions of cauliflower by-product infusion (1000 mL).....	290
Tabla 5.6.2. Inhibition halo (mm) of <i>S. Typhimurium</i> under different cauliflower by-product infusions (1000 mL).....	291
Tabla 6.1. Contenido total de polifenoles en los subproductos de coliflor y mandarina brutos deshidratados y las infusiones en caliente obtenidas a partir de los mismos.....	298
Tabla 6.2 Tiempo necesario para la inactivación completa de una población inicial de 10 ⁸ ufc/mL de <i>S. Typhimurium</i> durante su incubación con infusión de coliflor al 10 % (p/v), en combinación o no con un tratamiento de PEF.....	305
Tabla 6.3 Tiempo necesario para la inactivación completa de una población inicial de 10 ⁸ ufc/mL de <i>S. Typhimurium</i> durante su incubación con infusión de mandarina al 10 % (p/v), en combinación o	

no con un tratamiento de PEF.....	305
Tabla 6.4 Tiempo necesario para la inactivación completa de una población inicial de 10^8 ufc/mL de <i>S. Typhimurium</i> durante su incubación con infusión de coliflor al 10 % (p/v), en combinación o no con un tratamiento de HHP.....	307
Tabla 6.5 Tiempo necesario para la inactivación completa de una población inicial de 10^8 ufc/mL de <i>S. Typhimurium</i> durante su incubación con infusión de mandarina al 10 % (p/v), en combinación o no con un tratamiento de HHP.....	308
Tabla 6.6. Valores del parámetro cinético <i>b</i> de Weibull obtenidos para la inactivación microbiana de <i>S. Typhimurium</i> en presencia de infusión de coliflor y mandarina al 10 %, combinadas o no con tratamientos previos de HHP o PEF durante su incubación a 10 y a 37 °C.....	311