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Dynamics and Rapid Detection Method of *Vibrio parahaemolyticus*, a Halophilic Food Poisoning Bacterium, in Salted Cuttlefish

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Summary

Japanese people like raw seafood. Therefore we must pay attention to the handling of them. There was a large food-poisoning outbreak by Vibrio parahaemolyticus in the Kanto area on September 2007. The cause of this outbreak was salted cuttlefish produced in the Tohoku area. The salted cuttlefish which is called Ika-no-shiokara in Japanese is a traditional salted food in Japan. High levels of salt in this food prevent growth of putrefactive bacteria and food-poisoning bacteria. On the other hand, low-salt one which is popular now is suitable for the growth of them. This food which caused the large outbreak was the latter case. Virulent strains of Vibrio parahaemolyticus cause a Vibrio parahaemolyticus infection for human. The major virulence factors of Vibrio parahaemolyticus are thermostable direct hemolysin (TDH) and TDH-related hemolysin (TRH). The virulent strain of Vibrio parahaemolyticus has one or both virulent genes. The purpose of this study is to clarify the relations of the salinity in salted cuttlefish and the growth of Vibrio parahaemolyticus. Both marketed and self-cooked salted cuttlefish was used in this study. Vibrio patrahaemolyticus was able to grow in an environment of 1 - 8% salinity. There were two types of the salted cuttlefish in the market. One was the low salinity (around 5%), and the other was high salinity (over 10%). There were no strains of Vibrio parahaemolyticus in both types. After inoculation of Vibrio parahaemolyticus, a number of bacteria of Vibrio parahaemolyticus drastically decreased in these foods. Concerning the difference of the salinity, there was no difference in the growth of Vibrio parahaemolyticus. On the other hand, the viable bacterial counts in low salinity of salted cuttlefish were higher than that in high salinity.