

Phenotypic and molecular characterization of multidrug-resistant extended-spectrum beta-lactamase-producing *Salmonella* prevalent in raw chicken meat vended in Nigerian markets

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Abstract. In Nigeria, there is still a scarcity of data on the recovery of multidrug-resistant ESBL-producing *Salmonella* in chicken meat. Hence this study characterized the probable multidrug-resistant extended-spectrum beta-lactamase-producing *Salmonella* prevalent in chilled raw chicken meat vended in Nigerian markets. Detection of *Salmonella* was performed by meat rinse centrifugation-plating technique. Presumptive *Salmonella* colonies were identified by phenotypic and 16S rRNA gene sequencing. The confirmed *Salmonella* isolates were tested for multidrug resistance by the Kirby Bauer disc diffusion test. Detection and confirmation of extended-spectrum beta-lactamase (ESBL) phenotypes were performed by double disc synergy and combination disc tests. PCR and DNA sequencing of the ESBL-encoding genes (*bla*_{SHV}, *bla*_{TEM}, and *bla*_{CTX-M}) were also performed. The conserved and three-dimensional (3D) domains in ESBLs were respectively characterized by the reverse position-specific BLAST (RPS-BLAST) and Cn3D modeling tool. Of the 229 presumptive *Salmonella* isolates examined, 52 isolates were confirmed as *Salmonella* species, 46 isolates were multidrug-resistant and 41 isolates confirmed as multidrug-resistant ESBL-producing *Salmonella* species. The main serotypes were *Salmonella enterica* subsp. *enterica* serovar Typhimurium (35/52; 67.31%) and *Salmonella enterica* subsp. *enterica* serovar Enteritidis (17/52; 32.69%). Overall, the prevalence of chilled raw chicken meat contaminated with *Salmonella* was estimated at 0.17 (40/240). This value of prevalence exceeded the limits (≤ 0.1) set by the Meat Industry Guide, United Kingdom. All CTX-M, TEM, and SHV beta-lactamases produced by the *Salmonella* isolates were confirmed by RPS-BLAST and Cn3D modeling tool as serine-based hydrolases that consisted of two 3D domains with unique ligands such as sodium ion, formic acid, and glycerol. This study showed that multidrug-resistant ESBL-producing *Salmonella* was widespread in raw chicken meat vended in Nigerian markets. Thus, there is a need for relevant regulatory agencies to enforce safety.

Keywords: *Salmonella*; multidrug-resistant; extended-spectrum beta-lactamase; RPS-BLAST; Cn3D modeling tool.

1. Introduction

Million cases still occur annually from salmonellosis in both humans and animals [1]. Salmonellosis has been variously linked to poultry products resulting in economic losses, as well as animal and human losses [2]. Foodborne infections have been underreported worldwide, especially, in developing countries where there are inadequate health facilities and personnel that are needed to carry out scientific investigations [3]. The open markets and other premises in the developing countries where chicken meat is vended are often not monitored by the relevant regulatory authorities, thereby creating a high probability of improper sanitary practices amongst the retailers and other meat handlers. This lack of regulatory surveillance might have contributed to a high prevalence of isolation of *Salmonella* chicken meat from the developing countries [4, 5]. The risk factors that have contributed to the high frequency of *Salmonella* in chicken meat from the developing countries include storage temperature,

rearing conditions, and the sources of chicken [4, 6, 7]. The prevalence of *Salmonella* in chicken meat from the developing countries ranged from 11% to 65% [8, 9]. Irrespective of the stringent measures implemented in the developed countries to control salmonellosis on poultry farms and retailing outlets, *Salmonella* has been reported at a prevalence that ranged from 4 to 20% [10, 11]. TEM (Temoneira), SHV (sulfhydryl variable active sites) and CTX-M (cefotaximase hydrolyzing activity) beta-lactamases have been variously reported in *Salmonella* species [12-15]. Currently, many countries have witnessed a rise in the CTX-M variants [16, 17]. Several researchers have stated that extended-spectrum beta-lactamase-producing *Salmonella* species are usually multidrug-resistant and have been recovered from foods of animal origin [18, 19]. The present study evaluated the prevalence of multidrug-resistant extended-spectrum beta-lactamase-producing *Salmonella* in chilled raw chicken meat sold in markets situated in Nigeria.

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2. Experimental

2.1. Study area

The study areas included four major open markets in South-Southern Nigeria, namely, Oja-Oba and Effurun main markets situated in Delta State (5.7040° N, 5.9339° E) and Ondo State (6.9149° N, 5.1478° E) respectively, as well as Oja-Oba and Oba markets situated in Ekiti State (7.7190° N, 5.3110° E) and Edo State (6.6342° N, 5.9304° E) respectively.

2.2. Sample collection

The sampling regime was carried out between October 2017 and September 2020. The samples were collected using simple random sampling methods. The portions of the chilled raw chicken meat used for bacteriological analysis included both the skin and its muscle tissues. Two hundred and forty chicken meat samples were collected from all the markets that were sampled. The samples were placed in sterile stomacher bags and sealed appropriately. All the samples were conveyed to the laboratory after collection in black polyethylene bags placed within ice packs.

2.3. Reagents

Buffered peptone water (Becton and Dickinson, USA), Xylose Lysine Deoxycholate (XLD) agar (HiMedia Laboratories, India), Novobiocin (Sigma-Aldrich, Germany), ExoSAP-IT (ThermoFisher Scientific, USA), *Salmonella* O and H antisera (Difco, USA), Antibiotic discs (Abtek Biologicals Ltd., UK),

2.4. Detection and enumeration of multidrug-resistant extended-spectrum beta-lactamase (ESBL)-producing *Salmonella*

Detection and enumeration of *Salmonella* spp. in the raw chicken meat was performed by the meat rinse centrifugation-plating technique as previously described [20-22]. 25 g portions of each chicken meat sample were cut into small pieces with sterile forceps/scissors and placed in a sterile bag containing 150 ml sterile 0.1% buffered peptone water (Becton and Dickinson, USA). The chicken meat was massaged and rotated in the sterile bag for at least 2 minutes to rinse the meat into the peptone water. 25 ml of the rinsate was collected in a sterile bottle and centrifuged at 4470 g for 20 minutes, followed by the removal of 1 ml sediment that was used to make serial dilutions up to 10⁻⁶. 10 µl of each of the dilutions was spread plated onto sterile duplicate Petri dishes containing Xylose Lysine Deoxycholate (XLD) agar supplemented with novobiocin (15 mg/l). The inoculated plates were then incubated at 37 °C for 48 hours. After incubation, colonies on the Petri plates were counted. The colony counts were used to deduce the presumptive *Salmonella* counts (PSC), expressed as presumptive *Salmonella* colony-forming units per milliliter of the rinsate.

2.5. Genus-level identification of the presumptive *Salmonella* isolates

Genus-level identification of presumptive *Salmonella* colonies was performed by previously described phenotypic techniques [23].

2.6. Species-level identification of the *Salmonella* isolates

Species-level identification was performed by polymerase chain reaction (PCR) and sequencing of 16S rRNA amplicons [24]. Ultrapure DNA templates were extracted from the identified *Salmonella* isolates using the Zymo-Spin column (Zymo Research Corporation, Irvine, CA, USA). Universal 16S rRNA bacterial primers (Table 1) were used to detect 16S rRNA gene in the *Salmonella* isolates and *Salmonella enterica* subsp. *enterica* serovar Typhimurium ATCC 14028 was used as a positive control strain for the PCR. The DNA sequencing of PCR amplicons was performed by the dideoxy chain termination method [25]. ExoSAP-IT (ThermoFisher Scientific, Waltham, MA) was used to clean the PCR amplicons. The cleaned amplicons were then subjected to cycle sequencing with the Big Dye Terminator version 3.1 (Applied Biosystems) followed by quality checking and proofreading with Sequencher version 4.10.1 (Gene Codes Corporation, Ann Arbor, MI). Comparison of the experimentally derived nucleotide sequences (query sequences) against the reference sequence database (rRNA_typestrains/prokaryotic_16S_ribosomal_RNA) was performed with BLASTN 2.8.0+ program (National Center for Biotechnology Information [NCBI]) to confirm the species of the *Salmonella* isolates.

Table 1. Primers used for detection and sequencing of target genes

Target	Primer	Sequence (5'-3')	Size (bp)	References
16S rRNA	27F 1492R	AGAGTTTGATCTMTGGCTCAG GGTTACCTTGTTACGACTT	1466	[24]
<i>bla</i> _{SHV}	<i>bla</i> _{SHV} -F <i>bla</i> _{SHV} -R	ATGCGTTATATTCCHCCTGTG TGCTTTGTTCCGGGCCAAAC	774	[30]
<i>bla</i> _{TEM}	<i>bla</i> _{TEM} -F <i>bla</i> _{TEM} -R	ATAAAAATTCITGAAGACGAAA GACAGTTACCAATGCTTAATC	1080	[29]
<i>bla</i> _{CTX-M}	<i>bla</i> _{CTX-M} -F <i>bla</i> _{CTX-M} -R	CCCATGGTTAAAAACACTGC CAGCGCTTTTGCCGCTCTAAG	950	[31]

bp: base pair

2.7. Serological examinations

Confirmed *Salmonella* isolates that were identified by the phenotypic tests and 16S rRNA gene sequence analysis were used for the serological examination. The antigenic formula of a pure *Salmonella* culture was identified by a slide agglutination test that was performed by separately mixing one drop of the different *Salmonella* O and H antisera with a saline emulsion of the pure culture on a slide for 1 minute followed by observing for agglutination using indirect lighting over a dark background. The antigenic formula derived upon completion of the agglutination tests was used to identify the *Salmonella* serotype by referring to a Kauffmann-White reference scheme [26]. The antigenic formula gave the O antigens first, followed by the H antigens, precisely, in the following order: O antigens - Vi antigens (when present) - H antigens phase 1 - H antigens phase 2 (when present), with colons separating the major antigens and commas separating the components of the antigens.

2.8. Antibiotic susceptibility testing

Multidrug resistance in the *Salmonella* isolates was detected by the Kirby Bauer disc diffusion test as previously described by the Clinical and Laboratory

Standards Institute (CLSI) [27]. Inhibitory zone diameter around each of the *Salmonella* colonies was interpreted as sensitive, intermediate, or resistant according to interpretive standards set by the CLSI. The reference strain was *Staphylococcus aureus* ATCC 25923. Ampicillin (10 µg), Amoxicillin/Clavulanic acid (20 µg), Amikacin (30 µg), Ceftazidime (30 µg), Cefotaxime (30 µg), Ceftriaxone (30 µg), Streptomycin (10 µg), Tobramycin (20 µg), Gentamycin (10 µg), Nalidixic acid (30 µg), Ofloxacin (5 µg), Ciprofloxacin (5 µg), Sulfamethoxazole/trimethoprim (25 µg), Tetracycline (30 µg) and Chloramphenicol (30 µg) were the antibiotic discs (Abtek Biologicals Ltd., UK) that were tested.

2.9. Estimation of multidrug-resistant *Salmonella*

The tested *Salmonella* species were confirmed to be multidrug-resistant if they exhibited resistance to at least three antibiotics from three different antibiotic classes. The prevalence of multidrug-resistant *Salmonella* (P) in each of the samples examined in this study was deduced as follows:

$$P = \frac{\text{Count of } Salmonella \text{ isolates that were multidrug-resistant}}{\text{Totalcount of } Salmonella \text{ isolates examined}} \quad (1)$$

The count of multidrug-resistant *Salmonella* (MRS) in each of the samples examined in this study was deduced using Equation 2:

$$MRS = P \times \text{Presumptive } Salmonella \text{ count (PSC)} \quad (2)$$

where: P = prevalence of multidrug-resistant *Salmonella*.

2.10. Estimation of multiple antibiotic resistance indices

The multiple antibiotic resistance indices (MAR) of the *Salmonella* isolates used to estimate the risk of acquiring multidrug-resistant *Salmonella* from the raw chicken meat samples were determined according to the method previously described by Krumperman [28]. MAR value (Equation 3) of greater than 0.2 is indicative of a high-risk source of acquiring multidrug-resistant *Salmonella* from the raw chicken meat.

$$MAR = \frac{\sum(AR)}{A \times B} \quad (3)$$

where: MAR = mean multiple antibiotic resistance indices; AR = antibiotic resistance scores of each *Salmonella* isolate (AR is defined as the sum of antibiotic classes to which a particular *Salmonella* isolate exhibited resistance); A = total number of antibiotic classes tested; B = total count of *Salmonella* isolates examined.

2.11. Phenotypic detection of Extended-Spectrum Beta-lactamases (ESBL)

ESBL phenotype in the multidrug-resistant *Salmonella* isolates was determined by double-disc synergy test (DDST) and the combination disc test as previously described [27]. *Salmonella enterica* subsp. *enterica* serovar Typhimurium ATCC 14028 was used as a positive control strain for the ESBL production test.

2.12. Characterization of the ESBL genes

Characterization of the multidrug-resistant *Salmonella* isolates exhibiting ESBL phenotypes were further analyzed to detect their ESBL gene variants by PCR and DNA sequencing of the ESBL-encoding genes (bla_{SHV} , bla_{TEM} , and bla_{CTX-M}). The primers employed for ESBL confirmation are shown in Table 1. The PCRs were performed in a MyCycler PCR system (Bio-Rad, Hercules, CA) under conditions described in earlier works [29-31]. The PCR assay was carried out in a 0.2 ml thin wall tube. Each tube consisted of a 25 µl mixture containing 1.5 mM $MgCl_2$, 0.2 µM of each primer, 200 µM of each of the deoxynucleoside triphosphates (dNTPs), 1.5 U of Taq polymerase (CinnaGen, Tehran, Iran), and 2.0 µl of DNA template. The PCR cycling condition for bla_{CTX-M} and bla_{SHV} was maintained as follows: initial denaturation at 94 °C for 7 minutes; 30 cycles of amplification with denaturation at 94 °C for 30 seconds; annealing at 57 °C for 30 seconds; extension at 72 °C for 30 seconds and a final extension at 72 °C for 5 minutes. For the bla_{TEM} gene, the PCR cycling condition was the same as those for bla_{CTX-M} and bla_{SHV} except that the annealing temperature for the bla_{TEM} gene was maintained at 53 °C.

The PCR products were subsequently run on a 2% agarose gel and sequencing performed as previously described. Comparison of the experimentally derived nucleotide sequences (query sequences) against the reference sequence database (non-redundant protein sequences) was performed with BLASTX 2.8.0+ program (NCBI) to identify the specific class A extended-spectrum beta-lactamases expressed by the ESBL genes in the multidrug-resistant *Salmonella* isolates. All non-redundant GenBank CDS translations + PDB + SwissProt + PIR + PRF excluding environmental samples from WGS projects were searched for protein sequences that were homologous to the translated nucleotide query sequences of each of the multidrug-resistant *Salmonella* isolates.

2.13. Characterization of the ESBL expressed by the ESBL genes

To understand the structure/sequence/function relationships associated with the ESBL enzymes, putative conserved domains in the translated nucleotide query sequences of each of the multidrug-resistant *Salmonella* isolates were annotated by performing a reverse position-specific BLAST (RPS-BLAST) search with the conserved domain database program version 3.16 (NCBI). The three-dimensional (3D) domains of the ESBL were also annotated with the Cn3D version 4.3 modeling software.

2.14. Estimation of multidrug-resistant ESBL-producing *Salmonella*

The prevalence of multidrug-resistant ESBL-producing *Salmonella* (P) in each of the samples examined in this study was deduced as follows:

$$P = \frac{\text{Count of multidrug-resistant } Salmonella \text{ isolates that produced ESBL}}{\text{Totalcount of } Salmonella \text{ isolates examined}} \quad (4)$$

The count (concentration) of multidrug-resistant ESBL-producing *Salmonella* ($MRES$) in each of the

samples examined in this study was deduced using Equation 5:

$$MRES = P \times \text{Presumptive } Salmonella \text{ count (PSC)} \quad (5)$$

where: P = prevalence of multidrug-resistant ESBL-producing *Salmonella*

2.15. Statistical analysis

NCSS version 12 data analysis software was employed for descriptive statistical analysis of *Salmonella* counts and prevalence datasets. Shapiro–Wilk normality test and Fisher (F) one-way ANOVA test for normally distributed datasets were also implemented. The test of the hypothesis was considered statistically significant if the achieved level of significance (p) was less than 0.05.

3. Results and discussion

3.1. Isolated *Salmonella* species

The results of the phenotypic tests for all the *Salmonella* isolates agreed with the expected standard results for the genus- *Salmonella*. 16S rRNA gene sequencing test showed that *S. enterica* was the main species that were present in the chicken meat samples. Of the 229 presumptive *Salmonella* isolates examined, 52 isolates were confirmed as *Salmonella* species. Ugwu *et al.* [18], Akbar and Kumar [32], and Pedro *et al.* [33] detected *S. enterica* in the raw chicken meat samples that they examined. Abdel-Aziz [34] reported a *Salmonella* incidence of 6.6% in chicken carcasses collected from Egypt.

3.2. *Salmonella* serology

All the confirmed *Salmonella* isolates examined belonged to two antigenic formulae. One of the antigenic formulae (1,4,[5],12:i:1,2 representing O antigen factors 1, 4, [5] and 12; the flagella H antigen I [1st phase] and the flagella H antigens 1 and 2 [2nd phase]) indicated the presence of *Salmonella enterica* subsp. *enterica* serovar Typhimurium. The other antigenic formula (1,9,12:[f],g,m,[p]:[1,7] representing O antigen factors 1, 9 and 12; the flagella H antigen factors [f], g, m, [p] [1st phase] and the flagella H antigen [1,7] [2nd phase]) indicated the presence of *Salmonella enterica* subsp. *enterica* serovar Enteritidis in the raw chicken meat samples. *Salmonella enterica* subsp. *enterica* serovar Typhimurium occurred more frequently (35/52; 67.31%) when compared to *Salmonella enterica* subsp. *enterica* serovar Enteritidis (17/52; 32.69%). The results of serological assay from this study significantly agreed with the work of Abdel-Aziz [34] who identified *S. Typhimurium*, *S. Enteritidis*,

and *S. Kentucky* in the chicken meat samples that were examined. *S. enterica* subsp. *enterica* serovar Typhimurium and *S. enterica* subsp. *enterica* serovar Enteritidis have been variously asserted to be the most frequently isolated serovars that cause foodborne outbreaks in the world [35, 36]. GenBank accession numbers for representative *Salmonella* serotypes isolated from the raw chicken meat samples were *Salmonella enterica* subsp. *enterica* serovar Typhimurium strain OGUAKINNIBOSUN 234 (MW426267), *Salmonella enterica* subsp. *enterica* serovar Enteritidis strain OGUAKINNIBOSUN 235 (MW426268), *Salmonella enterica* subsp. *enterica* serovar Typhimurium strain OGUAKINNIBOSUN 236 (MW426269), *Salmonella enterica* subsp. *enterica* serovar Typhimurium strain OGUAKINNIBOSUN 237 (MW633955), *Salmonella enterica* subsp. *enterica* serovar Typhimurium strain OGUAKINNIBOSUN 238 (MW639905) and *Salmonella enterica* subsp. *enterica* serovar Enteritidis strain OGUAKINNIBOSUN 239 (MW641980).

3.3. Antibiotic resistance profile and multiple antibiotic resistance indices estimates

The antibiotic resistance profile of *Salmonella* isolates obtained from the chicken meat samples is presented in Table 2. Of the 52 *Salmonella* isolates tested, 46 *Salmonella* isolates were found to be multidrug-resistant. Multidrug-resistant *Salmonella* isolates were most prevalent in raw chicken meat samples vended in Edo State and least prevalent in Ekiti State. Overall, the *Salmonella* isolates were most resistant to ampicillin (96.15%) but were more sensitive to gentamycin (40.39%). Amongst the *Salmonella* isolates obtained from the chicken meat samples collected from the different sampling locations, MAR ranged from 0.69 to 0.87. Overall, MAR was estimated at 0.83. These MAR values in the raw chicken meat samples collected from all the sampling locations exceeded the recommended limit of 0.2, thus, indicating that raw chicken meat from South-Southern Nigeria was a potential source of multidrug-resistant *Salmonella* with a probable significant health risk. Antunes *et al.* [11], Ugwu *et al.* [18], and Parvin *et al.* [19] have also detected multidrug-resistant *Salmonella* in chicken meat samples. Thus, poultry products are currently identified as a public health concern. The huge data on the association of multidrug-resistant *Salmonella* with chicken meat is extremely worrying due to the probable resistance of *Salmonella* to an array of antibiotics that are clinically relevant [11].

Table 2. Antibiotic resistance pattern of the *Salmonella* isolates

Sampling locations	B	Prevalence of antibiotic resistance														MR	Σ (AR)	A	MAR	
		AMC	AMP	AK	CTX	CAZ	CRO	CN	TOB	STR	CIP	NAL	OFX	SXT	TET					CAM
		20 μ g (%)	10 μ g (%)	30 μ g (%)	30 μ g (%)	30 μ g (%)	30 μ g (%)	10 μ g (%)	20 μ g (%)	10 μ g (%)	5 μ g (%)	30 μ g (%)	5 μ g (%)	25 μ g (%)	30 μ g (%)					30 μ g (%)
Delta State	14	64.29	100.00	50.00	50.00	50.00	50.00	50.00	71.43	100.00	50.00	64.29	85.71	57.14	85.71	57.14	12	75	7	0.77
Ondo State	9	77.78	100.00	77.78	77.78	77.78	77.78	77.78	77.78	100.00	77.78	77.78	88.89	77.78	88.89	77.78	8	55	7	0.87
Edo State	23	82.61	95.65	73.91	52.17	82.61	65.22	30.44	82.61	100.00	56.52	82.61	91.30	82.61	91.30	82.61	21	144	7	0.89
Ekiti State	6	50.00	83.33	0.00	0.00	50.00	0.00	0.00	50.00	83.33	0.00	50.00	83.33	50.00	83.33	50.00	5	29	7	0.69
All sampling locations	52	73.08	96.15	59.62	50.00	69.23	55.77	40.39	75.00	98.08	51.92	73.08	88.46	71.15	88.46	71.15	46	303	7	0.83

B: Counts of *Salmonella* isolates; AMC: Amoxicillin/Clavulanic acid; AMP: Ampicillin; AK: Amikacin; CTX: Cefotaxime; CAZ: Ceftazidime; CRO: Ceftriaxone; CN: Gentamycin; TOB: Tobramycin; STR: Streptomycin; CIP: Ciprofloxacin; NAL: Nalidixic acid; OFX: Ofloxacin; SXT: Sulfamethoxazole/Trimethoprim; TET: Tetracycline; CAM: Chloramphenicol; MR: Counts of multidrug-resistant *Salmonella*; AR: Antibiotic

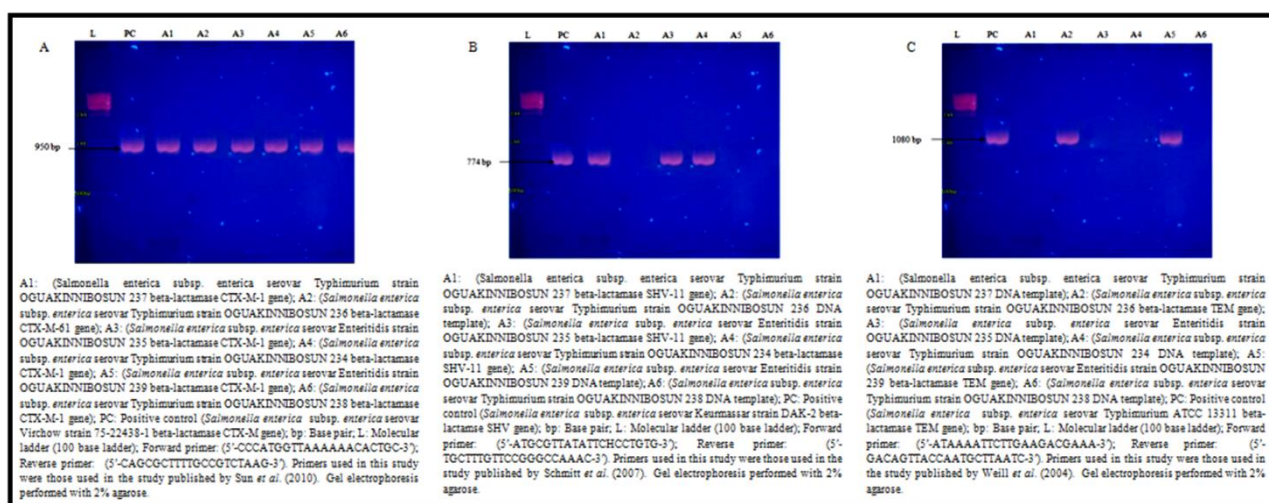
resistance scores; A: Counts of antibiotic classes; MAR: Mean multiple antibiotic resistance indices. Zone diameter interpretive standards stipulated by the Clinical and Laboratory Standards Institute were used to determine the susceptibility or resistance of the selected antibiotics to the *Salmonella* species isolated from the raw chicken meat samples.

3.4. Detected ESBL genes

The double-disc diffusion synergy and combination tests confirmed 41 isolates as multidrug-resistant ESBL-producing *Salmonella* species out of the 46 multidrug-resistant *Salmonella* isolates tested. The sequence analysis of the PCR products (Figure 1) with BLASTX software revealed the presence of *bla*_{TEM}, *bla*_{SHV}, and *bla*_{CTX-M} genes in the *Salmonella* isolates examined. The *bla*_{CTX-M} genes were found to be the most prevalent genes since they occurred in 92.68% of the multidrug-resistant *Salmonella* isolates examined, while *bla*_{TEM} were the least prevalent beta-lactamase genes (31.71%) amongst the multidrug-resistant *Salmonella* isolates examined. The *bla*_{SHV} genes occurred in 68.29% of the multidrug-resistant *Salmonella* isolates examined. Fifty percent of the multidrug-resistant *Salmonella* isolates co-carried the *bla*_{CTX-M} and *bla*_{SHV} genes, while 34.15% of the isolates co-carried the *bla*_{CTX-M} and *bla*_{TEM} genes. Qiao *et al.* [13], Saliu *et al.* [14], Huijbers *et al.* [16], Valentin *et al.* [17], Abdel-Azeez [34], and Friese *et al.* [37] have reported the presence of ESBL in chicken meat. Friese *et al.* [37] documented that ESBL-producing bacteria relatively occurred more in poultry meat than other types of meat. As was also reported in this study, Huijbers *et al.* [16] and Valentin *et al.* [17] indicated that CTX-M-1 appeared to be the most prevalent ESBL in poultry meat. They also reported the presence of SHV and TEM in poultry meat. However, an important controversy is whether poultry only serves as a reservoir of ESBL-producing bacteria or is also connected with human infections [14]. GenBank

accession numbers for representative ESBL genes obtained from multidrug-resistant ESBL-producing *Salmonella* serotypes isolated from the chicken meat samples were *S. enterica* subsp. *enterica* serovar Typhimurium strain OGUAKINNIBOSUN 237 beta-lactamase CTX-M-1 gene (MW662674), *S. enterica* subsp. *enterica* serovar Typhimurium strain OGUAKINNIBOSUN 236 beta-lactamase CTX-M-61 gene (MW662668), *S. enterica* subsp. *enterica* serovar Enteritidis strain OGUAKINNIBOSUN 235 beta-lactamase CTX-M-1 gene (MW662673), *S. enterica* subsp. *enterica* serovar Typhimurium strain OGUAKINNIBOSUN 234 beta-lactamase CTX-M-1 gene (MW662672), *S. enterica* subsp. *enterica* serovar Enteritidis strain OGUAKINNIBOSUN 239 beta-lactamase CTX-M-1 gene (MW662676), *S. enterica* subsp. *enterica* serovar Typhimurium strain OGUAKINNIBOSUN 238 beta-lactamase CTX-M-1 gene (MW662675), *S. enterica* subsp. *enterica* serovar Typhimurium strain OGUAKINNIBOSUN 237 beta-lactamase SHV-11 gene (MW662671), *S. enterica* subsp. *enterica* serovar Enteritidis strain OGUAKINNIBOSUN 235 beta-lactamase SHV-11 gene (MW662670), *S. enterica* subsp. *enterica* serovar Typhimurium strain OGUAKINNIBOSUN 234 beta-lactamase SHV-11 gene (MW662669), *S. enterica* subsp. *enterica* serovar Typhimurium strain OGUAKINNIBOSUN 236 beta-lactamase TEM gene (MW678648) and *S. enterica* subsp. *enterica* serovar Enteritidis strain OGUAKINNIBOSUN 239 beta-lactamase TEM gene (MW678649).

Figure 1. PCR showing beta-lactamase extended-spectrum beta-lactamase gene amplification in some of the multidrug-resistant *Salmonella* isolates obtained from the raw chicken meat

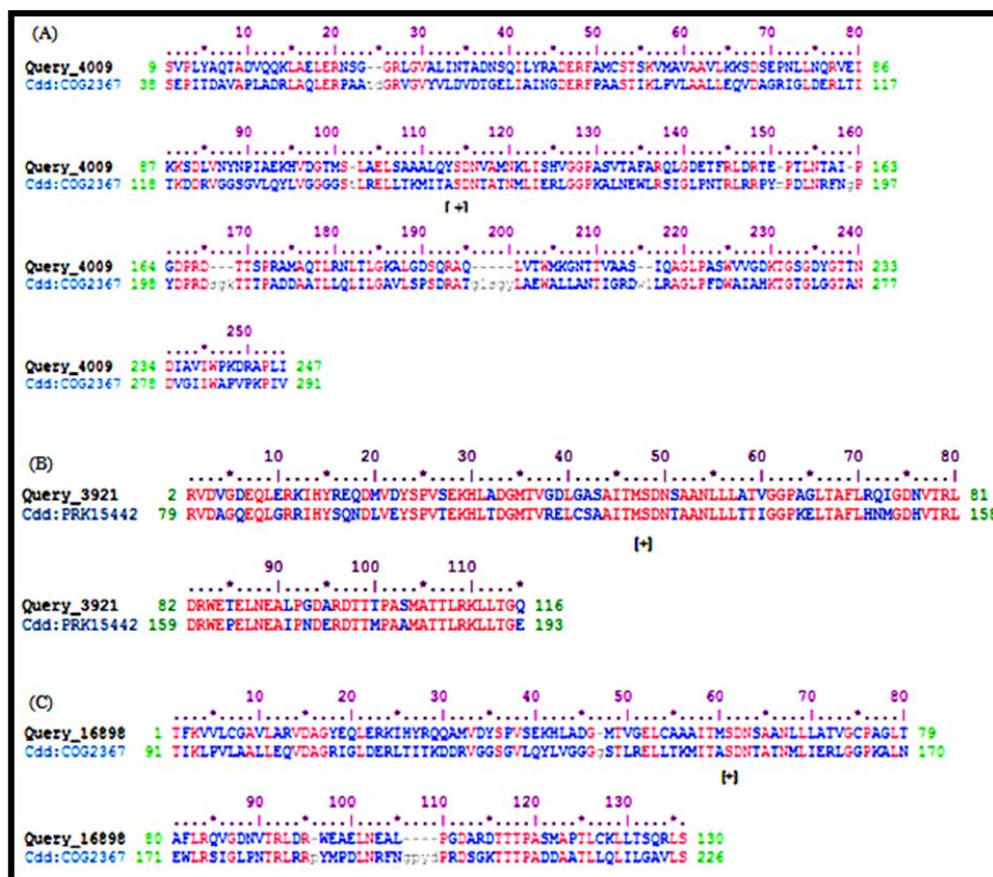


(A): PCR showing beta-lactamase CTX-M gene amplification (B) PCR showing beta-lactamase SHV gene amplification (C) PCR showing beta-lactamase TEM gene amplification

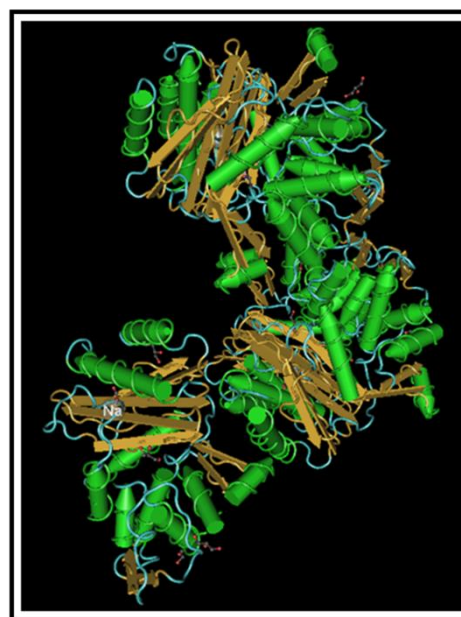
3.5. Characterized ESBL

The conserved domains in the translated ESBL genes characterized by the RPS-BLAST are presented in Figure 2. All the CTX-M, TEM, and SHV beta-

lactamases identified by BLASTX were confirmed by the RPS-BLAST as serine-based hydrolases that could cleave to beta-lactam antibiotics and ultimately convert them to substituted beta-amino acids.

Figure 2. RPS-BLAST performed on ESBP proteins detected in the raw chicken meat

The 3D domain structure of all the class A ESBP found in the raw chicken meat samples is presented in Figure 3. The Cn3D software revealed the two main domains that constitute the 3D structures of the class A ESBP proteins, as well as unique ligands such as sodium ion (Na⁺), formic acid (FMT), and glycerol (GOL). GenBank accession numbers for representative CTX-M family class A ESBP obtained from multidrug-resistant ESBP-producing *Salmonella* serotypes isolated from the chicken meat samples were QTP72438, QTP72442, QTP72443, QTP72444, QTP72445, and QTP72446. GenBank accession numbers for representative SHV family class A ESBP were QTP72439, QTP72440, and QTP72441, while those of the TEM family class A ESBP were QTP72447 and QTP72448.

**Figure 3.** 3D structure of the class A beta-lactamase enzymes produced by the *Salmonella enterica* strains isolated from the

raw chicken meat revealing the two domains which constitute the protein. Each 3D domain is shown in the same color. It was implemented in the Cn3D modeling software.

3.6. Prevalence and counts of *Salmonella* in the raw chicken meat

Prevalence and counts of presumptive *Salmonella*, multidrug-resistant *Salmonella* and multidrug-resistant ESBL-producing *Salmonella* present in the raw chicken meat samples are presented in Table 3.

Table 3. Prevalence and counts of *Salmonella* present in the raw chicken meat

Sampling locations	N	Presumptive <i>Salmonella</i>				Multidrug-resistant <i>Salmonella</i>				Multidrug-resistant ESBL-producing <i>Salmonella</i>			
		Prevalence		Counts (PSC)		Prevalence		Counts (MRS)		Prevalence		Counts (MRES)	
		F/X	P (%)	Mean \pm SD (Log ₁₀ CFU/ml)	95% CI (Log ₁₀ CFU/ml)	F/X	P (%)	Mean \pm SD (Log ₁₀ CFU/ml)	95% CI (Log ₁₀ CFU/ml)	F/X	P (%)	Mean \pm SE (Log ₁₀ CFU/ml)	95% CI (Log ₁₀ CFU/ml)
Delta State	60	14/64	21.88	5.79 \pm 5.22	4.47 – 7.11	12/64	18.75	5.06 \pm 5.01	3.79 – 6.33	10/64	15.63	4.98 \pm 4.35	3.88 – 6.08
Ondo State	60	9/41	21.95	4.48 \pm 4.61	3.31 – 5.65	8/41	19.51	3.77 \pm 3.70	2.83 – 4.71	7/41	17.07	3.71 \pm 3.49	2.83 – 4.59
Edo State	60	23/91	25.28	6.74 \pm 6.78	5.03 – 8.46	21/91	23.08	6.10 \pm 5.98	4.59 – 7.61	20/91	21.98	6.08 \pm 5.91	4.59 – 7.58
Ekiti State	60	6/33	18.18	4.74 \pm 4.15	3.69 – 5.79	5/33	15.15	3.92 \pm 3.52	3.03 – 4.81	4/33	12.12	3.82 \pm 3.32	2.98 – 4.66
All sampling locations	240	52/229	22.71	6.19 \pm 6.42	5.38 – 7.00	46/229	20.09	5.54 \pm 5.79	4.81 – 6.27	41/229	17.90	5.52 \pm 5.77	4.79 – 6.25

N: Counts of the raw chicken meat samples examined. F: Counts of *Salmonella* that were identified as presumptive *Salmonella*, multidrug-resistant *Salmonella* or multidrug-resistant ESBL-producing *Salmonella*. P: Percentage prevalence of *Salmonella* in the raw chicken meat. PSC: Presumptive *Salmonella* counts. MRS: Multidrug-resistant *Salmonella* counts. MRES: Multidrug-resistant ESBL *Salmonella* counts. SD: Standard deviation. The counts are presented as mean \pm standard deviation of mean.

Overall, the prevalence of presumptive *Salmonella*, multidrug-resistant *Salmonella*, and multidrug-resistant ESBL-producing *Salmonella* were respectively estimated at 22.71%, 20.09%, and 17.90%, while the mean counts were estimated at 6.19 ± 6.42 log₁₀ CFU/ml, 5.54 ± 5.79 log₁₀ CFU/ml, and 5.52 ± 5.77 log₁₀ CFU/ml respectively. Shapiro-Wilk test showed that the dataset of counts of presumptive *Salmonella* was normally-distributed ($p = 0.79$; $\alpha = 0.05$). The datasets of counts of multidrug-resistant *Salmonella* and multidrug-resistant ESBL-producing *Salmonella* were also normally-distributed ($p = 0.61$ and 0.54 , respectively). Based on the results of the normality test, parametric Fisher one-way analysis of variance (ANOVA) tests within each of the datasets indicated no significant difference ($p = 0.72$, 0.55 , and 0.52 for presumptive *Salmonella*, multidrug-resistant *Salmonella*, and multidrug-resistant ESBL-producing *Salmonella* respectively). The ANOVA test between the *Salmonella* datasets also indicated no significant difference ($p = 0.54$). The counts reported in this study were higher than those reported by Brieha-Harhay *et al.* [38] who worked with chicken meat from the United States. However, Vaidya *et al.* [39], Lindblad *et al.* [40], and Maharjan *et al.* [41] in their various studies did not detect *Salmonella* in the chicken meat samples that were examined. Overall, the prevalence of the chilled raw chicken meat contaminated with *Salmonella* was estimated at 0.17 (40/240). This value of prevalence exceeded the limits (≤ 0.1) set by the Meat Industry Guide, United Kingdom [42]. Improper handling by workers and poor hygienic conditions of the meat processing plants, as well as the meat retailing environment, are the probable sources of contamination of chicken meat sold in the open markets [41]. Improper slaughtering and manual evisceration process of the raw chicken meat intestinal contents could also be an important source of contamination of the meat with *Salmonella* species.

4. Conclusions

This study revealed that multidrug-resistant ESBL-producing *Salmonella* was widespread in raw chicken

meat vended in the Nigerian markets. This might be linked to the extensive use of antibiotics in poultry farms. The probable transmission of ESBL-producing *Salmonella* strains from the contaminated chicken meat to humans is a potential public health threat. Hence there is a need for the relevant regulatory agencies and other policymakers to enforce food safety.

Conflict of interest

No conflict of interest declared.

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