

## BACTERIAL DIVERSITY IN SOME SELECTED AGRICULTURAL FOOD PRODUCTS

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### Abstract

A total of 27 bacterial strains were isolated from apple, potato, turnip, onion, cucumber, zinger, lemon, spinach, radish and mint marketed in Lahore, Pakistan. Highest frequency of occurrence (4%) was recorded for each of *Enterobacter agglomerans*, *Ensifer adhaerens* and *Bordetella pertussis*, *Brassica rapa* and *Kurthia gibsonii* showed 30% frequency of occurrence. Frequency of all other bacterial strain ranged from 10 - 20%. Highest number (7) of bacterial species were recorded from lemon and potato while the minimum number (4) was represented by each of apple, onion, ginger, spinach and radish.

Bacteria enter plant tissue primarily through the root zone; however, aerial portions of plants, such as flowers, stems, and cotyledons, may also be used for entry. Specifically, the bacteria enter tissues via germinating radicles, secondary root, stomata, or as a result of foliar damage. Bacteria inside a plant may either become localized at the point of entry or spread throughout the plant. These microorganisms can reside within cells, in the intercellular spaces, or in the vascular system (Zinniel *et al.* 2002). The aim of the present study was to isolate and identify the bacterial species found in different agronomic crops for their diversity.

Ten infected agricultural products *viz.*: apple (*Malus domestica* L. Borkh.), potato (*Solanum tuberosum* L.), turnip (*Brassica rapa* L.), onion (*Allium cepa* L.), cucumber (*Cucumis sativus* L.), ginger (*Zingiber officinale* L.), lemon (*Citrus limon* L. Burm. f.), spinach (*Spinacia oleracea* L.), radish (*Raphanus sativus* L.) and mint (*Mentha sativa* L.) were collected from markets of Lahore, Pakistan, during September to December 2012. The collected materials were stored in sterilized polyethylene bags for further investigation. Surface sterilization of samples was done by stepwise washing in 70% ethanol for 5 min, sodium hypochlorite solution for 5 min, and 70% ethanol for 30 sec, followed by three rinses in sterile distilled water (Ishaq and Khan 2011). Different types of media *viz.*: Luria Bertani agar (LBA), nutrient agar (NA), trypton agar (TA) and yeast extract agar (YEA) were used for isolation and identification (Ali and Naseem 2011, 2012). The surface of infected samples was removed with a sterilized razor blade, and the inner infected tissue was cut into pieces 4 to 6 mm long and were placed on media plates. Incubation was carried out at 37°C for 24 hrs to allow growth of endophytic bacteria. Moreover, fragments of diseased samples were homogenized in 5 ml of sterile saline solution with a blender. The serial dilutions (1 ml of 10<sup>5</sup>) were spread with sterilized spreader onto media (Ishaq and Khan 2011) incubated at 37°C for 24 hrs. After incubation, distinct individual colonies were selected and sub-cultured by streaking on an agar plate for purification and preservation. Identification of bacterial species was done by following morphological, microscopic characteristics and biochemical tests and consulting the pertinent literature (Holt *et al.* 2000, Koneman *et al.* 1997, Benson 1996). After the identification of bacterial species, following values were determined: (i) percentage of each bacterial isolate in

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the sample, (ii) number of occurrences of each bacterial taxa = number of samples colonized by a specific bacteria, (iii) frequency of occurrence of all taxa (%) = number of samples colonized by a specific bacteria divided by the number of sample examined  $\times 100$  (Bajwa *et al.* 2009).

**Table 1. Frequency of occurrence (%) of bacterial species isolated from agricultural food products.**

Bacteria	Food product	Number of occurrence	Occurrence frequency (%)
<i>Klebsiella</i> sp.	Apple	1	10
<i>Burkholderia pseudomallei</i>	Apple, lemon, mint	3	30
<i>Yersinia ruckeri</i>	Apple	1	10
<i>Corynebacterium minutissium</i>	Apple, radish	2	20
<i>Bacillus farraginis</i>	Potato, onion, spinach	3	30
<i>Kurthia gibsonii</i>	Potato, turnip, lemon	3	30
<i>Enterobacter agglomerans</i>	Potato, cucumber, spinach	4	40
<i>Ralstonia solanacearum</i>	Potato	1	10
<i>Azospirillum lipoferum</i>	"	1	10
<i>Acinetobacter lwoffii</i>	Potato, onion	2	20
<i>Peptococcus</i> sp.	Turnip, mint	2	20
<i>Acidovorax facilis</i>	Turnip	1	10
<i>Ensifer adhaerens</i>	Turnip, cucumber, lemon, mint	4	40
<i>Acinetobacter calcoaceticus</i>	Turnip, lemon	2	20
<i>Curtobacterium albidum</i>	Onion, ginger	2	20
<i>Acetobacter aceti</i>	Cucumber	1	10
<i>Acidovorax temperans</i>	"	1	10
<i>Bordetella pertussis</i>	Cucumber, lemon, radish, mint	4	40
<i>Lactococcus lactis</i>	Ginger, radish	2	20
<i>Pantoea</i> sp.	Ginger	1	10
<i>Spirillospora albida</i>	"	1	10
<i>Aerococcus</i> sp.	Lemon	1	10
<i>Syntrophospora</i> sp.	"	1	10
<i>Micrococcus luteus</i>	Spinach	1	10
<i>Proteus vulgaris</i>	"	1	10
<i>Microbacterium lacticum</i>	Radish	1	10
<i>Arthrobacter</i> sp.	Mint	1	10
Total		48	480

A total of 27 bacterial strains representing 24 genera were isolated from ten different types of agricultural products. Two species belonged to genus *Acinetobacter* and *Acidovorax* whereas the rest of the genera *Klebsiella* sp., *Burkholderia pseudomallei*, *Yersinia ruckeri*, *Corynebacterium minutissium*, *Bacillus farraginis*, *Kurthia gibsonii*, *Enterobacter agglomerans*, *Ralstonia solanacearum*, *Azospirillum lipoferum*, *Peptococcus* sp., *Ensifer adhaerens*, *Curtobacterium albidum*, *Acetobacter aceti*, *Bordetella pertussis*, *Lactococcus lactis*, *Pantoea* sp., *Spirillospora albida*, *Aerococcus* sp., *Syntrophospora* sp., *Micrococcus luteus*, *Proteus vulgaris*, *Microbacterium lacticum* and *Arthrobacter* sp. were represented by a single species (Table 1). The

**Table 2. Percentage of composition of bacteria in individual agricultural food products.**

Sample No.	Substrate/host	Place of collection	Bacteria	No. of colonies	% of bacteria
01	Apple	Fruit market, Lahore, Cantt.	<i>Klebsiella</i> sp.	04	26
			<i>Burkholderia pseudomallei</i>	03	20
			<i>Yersinia ruckeri</i>	05	33
			<i>Corynebacterium minutissimum</i>	03	20
02	Potato	Vegetable market, Lahore, Cantt.	<i>Bacillus farraginis</i>	08	25
			<i>Kurthia gibsonii</i>	07	22
			<i>Enterobacter agglomerans</i>	07	22
			<i>Ralstonia solanacearum</i>	03	9.6
			<i>Azospirillum lipoferum</i>	04	12
			<i>Acinetobacter lwoffii</i>	02	6.4
			03	Turnip	Vegetable market, Lahore, Cantt.
<i>Kurthia gibsonii</i>	04	25			
<i>Acidovorax facilis</i>	02	12.5			
<i>Ensifer adhaerens</i>	03	18			
<i>Acinetobacter calcoaceticus</i>	04	25			
04	Onion	Vegetable market, Lahore, Cantt.	<i>Bacillus farraginis</i>	04	25
			<i>Enterobacter agglomerans</i>	03	18
			<i>Curtobacterium albidum</i>	06	37
			<i>Acinetobacter lwoffii</i>	03	18
05	Cucumber	Vegetable Market, Lahore, Cantt.	<i>Acetobacter aceti</i>	04	24
			<i>Acidovorax temperans</i>	05	29
			<i>Bordetella pertussis</i>	03	18
			<i>Ensifer adhaerens</i>	02	12
			<i>Enterobacter agglomerans</i>	03	18
06	Ginger	Vegetable market, Lahore, Cantt.	<i>Lactococcus lactis</i>	04	31
			<i>Pantoea</i> sp.	03	23
			<i>Spirillospora albida</i>	02	15
			<i>Curtobacterium albidum</i>	04	31
07	Lemon	Fruit market, Lahore, Cantt.	<i>Bordetella pertussis</i>	04	22
			<i>Acinetobacter calcoaceticus</i>	03	17
			<i>Ensifer adharrens</i>	04	22
			<i>Aerococcus</i> sp.	01	05
			<i>Kurthia gibsonii</i>	02	11
			<i>Syntrophospora</i> sp.	01	05
			<i>Burkholderia pseudomallei</i>	03	17
08	Spinach	Vegetable market, Lahore, Cantt.	<i>Micrococcus luteus</i>	03	25
			<i>Enterobacter agglomerans</i>	02	17
			<i>Proteus vulgaris</i>	04	33
			<i>Bacillus farraginis</i>	03	25
09	Radish	Vegetable market, Lahore, Cantt.	<i>Microbacterium lacticum</i>	02	20
			<i>Lactococcus lactis</i>	03	30
			<i>Corynebacterium minutissimum</i>	03	30
			<i>Bordetella pertussis</i>	02	20
10	Mint	Vegetable market, Lahore, Cantt.	<i>Peptococcus</i> sp.	04	27
			<i>Burkholderia pseudomallei</i>	03	20
			<i>Ensifer adhaerens</i>	02	13
			<i>Arthrobacter</i> sp.	03	20
			<i>Bordetella pertussis</i>	03	20

dominance of genera in the present study accorded with the results of (Hung and Annapurna 2004). Bacterial isolates from different agronomic plants and especially *Enterobacter agglomerans*, *Ensifer adhaerens* and *Bordetella pertussis* those one with highest occurrence frequency showed that these are physiologically more versatile, not only in coping with the harshness of the climate but also have strong resistance to pollutants like heavy metals, herbicides, pesticides and antibiotics produced by other microorganisms and/or plants (Bajwa *et al.* 2009). Conversely, some species were isolated from a single locality, perhaps because they prefer a particular type of chemicals present in that locality or they lack competitive saprophytic ability to fight against antibiotics/ toxic substances produced by other flora and/or plants. Data also showed that percentage composition of bacterial flora was considerably influenced by the type of the plant (Table 2). The performance and stability of terrestrial ecosystems are determined by biodiversity and species composition. Distribution patterns of microorganisms provide important clues about the underlying mechanisms that structure ecological communities and are central to setting conservation priorities (Bajwa *et al.* 2009).

Bacterial strains isolated in the present investigation are a novel addition to the microdiversity of agricultural crops in Pakistan.

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