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## Antimicrobial resistance among Salmonella enterica serovar Infantis from broiler carcasses in Serbia

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Abstract. This study aimed to investigate antimicrobial resistance of Salmonella Infantis isolates from poultry carcasses in Serbia. A total of 48 Salmonella isolates were examined for antimicrobial resistance. A panel of 10 antibiotics was selected for testing. Isolates showed resistance to sulfamethoxazole, ceftazidime and cefotaxime (100%). However, the highest number of Salmonella Infantis isolates were sensitive to chloramphenicol. The usage of antibiotics in food producing animals could result in antimicrobial resistance pathogenic bacteria especially Salmonella spp. in poultry, which may be transmitted to humans through the food chain and increase risk of treatment failures.

#### 1. Introduction

Poultry meat is essential for a complete diet, since it contains high amounts of highly digestible proteins, unsaturated lipids (mainly found in the skin and easily removed), B-group vitamins (mainly thiamin, vitamin B6, and pantothenic acid), and minerals (like iron, zinc, and copper) which makes it highly acceptable for consumption by consumers of all ages [1, 2]. However, poultry meat is involved in the transmission of several food-borne pathogens, which are distributed across the whole production chain, from chicken birth to the final product [3]. Salmonella food poisoning is one of the most common and widely distributed diseases in the world [4], whereby outbreaks are usually connected with consumption of contaminated poultry meat. Perhaps more concerning is the fact that multidrug resistance (MDR), is being increasingly detected among numerous Salmonella serotypes recovered from animals and humans worldwide [5, 6]. The recovery of antimicrobial-resistant Salmonella in foods of animal origin has raised concerns that loss of antibiotic efficiency may compromise the treatment of human salmonellosis, because antimicrobial-resistant strains appear to be more often associated with severe disease [7, 8]. It has been reported that Salmonella exhibiting lower susceptibility to several antibiotics such as fluoroquinolones (e.g., ciprofloxacin) and extended-spectrum cephalosporins (e.g., ceftiofur and ceftriaxone), which are important in treatment of human salmonellosis, in both adults and children, respectively [9, 10, 11]. Some authors have confirmed the presence of a Salmonella enterica subspecies enterica serovar Infantis (6, 7, r, 1, 5) in all 17 samples, and also same serovars isolated in the case of diseased humans [12]. Therefore, the aim of this study was to investigate the antimicrobial resistance of Salmonella Infantis isolated from broiler carcasses in Serbia.

#### 2. Materials and Methods

The study included a total of 48 Salmonella Infantis isolates, where 39 were originating from the broiler meat and 9 isolates were isolated from the skin of the broiler neck. The isolates were revitalized in 10 mL of BHI broth (Lab, UK), and incubated for 24h at 37°C. After incubation period, Salmonella suspensions

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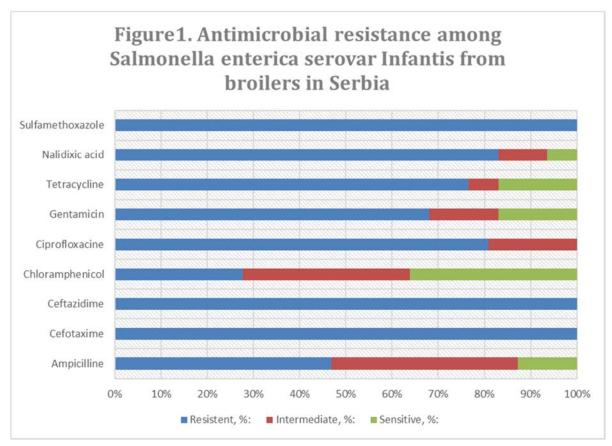
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were transferred by sterile swabs on Mueller-Hinton agar, followed by antibiotic discs application (automatic applicator, Oxoid, UK), and incubated for 24 hours at 37°C. After 24 hours of incubation the growth inhibition zones were measured, and the results were interpreted according to Clinical and Laboratory Standards Institute (CLSI) 2006[] recommendations as sensitive, intermediate sensitive and resistant. The following antibiotic discs (Oxoid, UK) were used: ampicillin 10 mg, cefotaxime/clavulanic acid (cephalosporin) 30 mg, ceftazidime 10 mg + 30 mg, chloramphenicol 30 mg, ciprofloxacin (quinolone) 5 mg, gentamicin (aminoglycoside antibiotic) 30 mg, tetracycline 30 mg, nalidixic acid (quinolone) 30 mg, trimethoprim/sulfamethoxazole (inhibitors of folic acid) 30 µg.

#### 3. Results and Discussion

From a total of 48 *Salmonella* Infantis isolates from poultry carcasses, all were resistant to sulfamethoxazole, ceftazidime and cefotaxime. However, the highest number of *Salmonella* spp. isolates were sensitive to chloramphenicol. Antimicrobial resistance (intermediate sensitive and sensitive) of *Salmonella* Infantis isolated from broiler carcasses is shown in Figure 1.



The usage of antibiotics in food producing animals could result in antimicrobial resistance pathogenic bacteria especially *Salmonella* spp. in poultry, which may be transmitted to humans through the food chain and increase risk of treatment failures. Due to the massive use of *S.* Enteritidis and *S.* Typhimurium vaccine as part of *Salmonella* the eradication programs, probably lead to the high prevalence of *S. Infantis* in the poultry [13]. The presence of *S.* Infantis in broiler meat in the recent years is constantly increasing [12]. *Salmonella* spp. isolated from poultry carcasses showed resistance to ampicillin and nalidixic acid (95.5%), tetracycline (91%) and cefotaxime (68.25%) [12]. However, our results show resistance to the same antibiotics, with the highest resistance to cefotaxime (100%) and the lowest resistance to ampicillin (47%).

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Some authors compared the results of *Salmonella* antimicrobial resistance in 2007 to 2013-2014, where they found that resistance was significant different [13]. In 2007, resistance was most frequently to amoxicillin and sulfametoxazol [13], which coincides with our results, where resistance to sulfamethoxazole was 100%. During 2013 and 2014, we detected significant resistance of *S.* Infantis to nalidixic acid and tetracycline [13], also in accordance with our results (tetracycline 78%, nalidixic acid 82%). This indicates that *Salmonella* have a tendency to behave clonally as has been confirmed by genotype and resistotype [14].

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