表 7 共通試料を用いた菌種別・機種別試験結果 -換算菌数とCt値-

A Cil Partitigens 5 GE+07 120 120 120 120 120 120 120 120 120 120	group	対象菌種	換算菌数		ਠੋ	值		group	対象菌種	換算菌数		Ö	Ct值	
Cir Perfinens Cir Perfinens Gh/mL ABI Stratagene Takeha E S. aureus chi/mL ABI Stratagene Cir Perfinens 50E+08 152 130 126 146 E S. aureus 14E+09 168 150 142 50E+06 230 217 126 136 218 219 214 262 241 262 279 14E+09 236 237 224 50E+03 282 — — 282 —				7500	7500FAST	1	TP800			•	7500	7500FAST	Mx3000P	TP800
C. Perfingens 50E+08 152 130 126 146 E S. aureus 14E+09 168 150 142 50E+07 130 17.1 164 176 <th></th> <th></th> <th>cfu/mL</th> <th>ABI</th> <th>ABI</th> <th>Stratagene</th> <th>TaKaRa</th> <th></th> <th></th> <th>cfu/mL</th> <th>ABI</th> <th>ABI</th> <th>Stratagene</th> <th>TaKaRa</th>			cfu/mL	ABI	ABI	Stratagene	TaKaRa			cfu/mL	ABI	ABI	Stratagene	TaKaRa
50E+07 190 171 164 176 146+08 146+08 2204 195 184 184 176 186 146+07 226 227 224 195 184 184 176 186 146+07 226 227 224 146+07 226 227 224 146+07 226 227 224 146+07 226 227 224 146+07 226 227 225 227 226 227 226 227 226 227 226 227 226 227 226 227 226 227	∢	Cl. Perfringens	5.0E+08	15.2	13.0	12.6	14.6	Ш	S. aureus	1.4E+09	16.8	15.0	14.2	17.0
C. jojuni P. G. joluni P. G.			5.0E+07	19.0	17.1	16.4	17.6			1.4E+08	20.4	19.5	18.4	20.1
SiDE-405 24.2 25.5 24.1 25.2 1.4E+06 27.4 26.8 25.4 SiDE-404 26.0 - 28.2 27.9 1.4E+06 27.4 26.8 25.4 SiDE-403 26.0 - 28.2 27.9 1.4E+06 30.0 SiDE-404 26.0 - 28.2 27.9 1.4E+06 30.0 - 4.9E+07 18.8 18.1 16.8 19.1 15.8 19.1 16.8 4.9E+06 22.4 22.8 21.7 22.5 4.1E+07 19.5 18.1 16.8 4.9E+06 22.4 22.8 21.7 22.5 4.1E+07 21.9 21.7 20.6 4.9E+07 22.8 21.7 22.5 26.0 4.1E+07 21.9 21.7 20.6 4.9E+03 27.1 - - - - - B. cereus 33E+04 25.0 20.3 22.3 23.9 21.6 22.8 22.7 21.6 B. cereus 33E+05 29.2 - - - B. cereus 33E+07 21.0 19.7 18.8 20.6 G ascA@HE.coll 1.1E+07 19.7 19.5 18.7 B. cereus 33E+07 21.0 19.7 18.8 20.6 G ascA@HE.coll 1.1E+08 16.5 15.2 14.1 B. cereus 33E+07 2.9 - - - - 3.3E+0.2 - - - - - - 3.3E+0.3 1.5E+0.8 19.4 17.9 20.3 6.3E+0.8 2.5 2.11 20.2 5.5E+0.5 29.3 - 26.4 26.9 - 5.5E+0.5 29.3 - 26.4 26.9 - 5.5E+0.5 29.3 - 26.4 26.9 5.5E+0.5 29.3 22.1 24.1 5.5E+0.5 29.3 - 26.4 26.9 5.5E+0.5 29.3 -			5.0E+06	23.0	21.7	20.8	21.8			1.4E+07	23.6	23.7	22.4	23.7
C. Jejuni 50E+04 26.0 - 28.2 27.9 14E+05 30.0 - <			5.0E+05	24.2	25.5	24.1	25.2			1.4E+06	27.4	26.8	25.4	26.5
C. jejuni 4.9E+08 15.8 1.4 1.3 F ton陽性 4.1E+04 -			5.0E+04	26.0	1	28.2	27.9			1.4E+05	30.0	1	1	29.1
C. jejuni 4.9E+08 15.8 14.0 13.1 15.8 F td/light 4.1E+07 16.1 13.8 13.4 4.9E+07 18.8 18.1 16.8 19.1 V. parafhaemolyticus 4.1E+07 19.5 18.1 16.8 4.9E+06 22.4 22.8 21.7 22.5 2.6 2.6 2.9 2.1 2.6			5.0E+03	28.2	ı	ı	ı			1.4E+04	1	1	1	ł
49E+07 18.8 18.1 16.8 19.1 1. V. parahaemolyticus 4.1E+07 19.5 18.1 16.8 18.1 4.9E+07 18.8 18.1 16.8 19.1 V. parahaemolyticus 4.1E+06 2.2.4 2.2.8 2.1.7 2.2.5 2.5.2 4.9E+06 2.2.4 2.2.8 2.1.7 2.2.5 2.6.0 2.5.2 4.1E+06 2.2.4 2.6.4 2.5.0 2.6.0 2.5.2 4.1E+06 2.2.4 2.6.4 2.5.0 2.6.0 2.5.2 2.6.0 2.5.	8	C. jejuni	4.9E+08	15.8	14.0	13.1	15.8	L	tdn陽性	4.1E+07	16.1	13.8	13.4	19.8
4.9E+06 22.4 22.8 21.7 22.5 4.1E+06 21.9 21.7 20.6 4.9E+05 24.4 26.4 25.0 26.0 4.1E+06 24.2 26.0 25.2 4.9E+04 25.7 - 28.8 28.2 4.1E+04 26.9 - 29.0 4.9E+04 25.7 - 28.8 28.2 4.1E+04 26.9 - 29.0 4.9E+03 27.1 - - - - - - - 29.0 A.9E+04 25.7 21.0 19.7 18.8 20.6 G ascAGBLE coli 11E+04 26.9 - 29.0 B. cereus 3.3E+05 - - 26.9 27.0 11.1E+09 14.6 11.1 11.1 B. cereus 3.3E+04 - - - - - - - - - 29.0 - - 29.0 - - - - - - - - - - - - - -			4.9E+07	18.8	18.1	16.8	19.1		V. parahaemolyticus	4.1E+07	19.5	18.1	16.8	22.7
4.9E+05 244 26.4 25.0 26.0 4.1E+05 24.2 26.0 25.2 4.9E+04 25.7 - 28.8 28.2 4.1E+04 26.9 - 29.0 4.9E+04 25.7 - 28.8 28.2 - - - 29.0 Emetic toxin producing 3.7E+03 21.0 19.7 18.8 20.6 G ascAGRITE coll 1.1E+04 26.9 - 29.0 B. cereus 3.3E+05 25.2 23.7 22.3 23.9 2.0 1.1E+04 1.1E+04 <t< td=""><td></td><td></td><td>4.9E+06</td><td>22.4</td><td>22.8</td><td>21.7</td><td>22.5</td><td></td><td></td><td>4.1E+06</td><td>21.9</td><td>21.7</td><td>50.6</td><td>26.1</td></t<>			4.9E+06	22.4	22.8	21.7	22.5			4.1E+06	21.9	21.7	50.6	26.1
4.9E+04 25.7 - 28.8 28.2 4.1E+04 26.9 - 29.0 4.9E+03 27.1 - <td></td> <td></td> <td>4.9E+05</td> <td>24.4</td> <td>26.4</td> <td>25.0</td> <td>26.0</td> <td></td> <td></td> <td>4.1E+05</td> <td>24.2</td> <td>26.0</td> <td>25.2</td> <td>28.3</td>			4.9E+05	24.4	26.4	25.0	26.0			4.1E+05	24.2	26.0	25.2	28.3
Emetic toxin producing 3.3E+07 21.1 - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - -			4.9E+04	25.7	1	28.8	28.2			4.1E+04	26.9	1	29.0	ı
Emetic toxin producing 3.3E+07 21.0 19.7 18.8 20.6 G astA陽性E. coli 1.1E+09 14.6 11.5 11.1 B. cereus 3.3E+06 25.2 23.7 22.3 23.9 1.1E+07 11.E+07 19.7 19.7 14.1 3.3E+05 29.2 - 26.9 27.0 - - 1.1E+07 19.7 19.5 14.1 3.3E+04 - - - - - - - 2.2 2.2 2.2 18.7 18.7 18.7 18.7 18.7 18.7 18.7 18.7 18.7 18.7 18.7 18.7 18.7 18.7 18.7 18.7 18.7 18.7 18.7 18.2 18.7 18.2			4.9E+03	27.1	ı	ŀ	ı			4.1E+03	28.6	ı	ı	
B. cereus 3.3E+06 25.2 23.7 22.3 23.9 1.1E+08 16.5 15.2 14.1 3.3E+05 29.2 - 29.2 - 29.2 1.1E+07 19.7 19.5 18.7 3.3E+04 - - - - 29.2 1.1E+06 22.8 22.7 21.6 3.3E+03 - - - - - - - 2.6.3 25.2 26.8 25.4 3.3E+03 - - - - - - - - - - 1.5E+09 16.5 15.2 14.5 17.5 H Salmonella spp. 6.3E+04 28.7 - - 1.5E+08 19.4 17.9 20.3 24.1 24.1 24.1 24.1 25.7 24.1 25.9 - - - 1.5E+06 25.7 - 26.4 26.9 - - - - - - - 1.5E+06 25.7 - 26.4 26.9 - - - - - - 1.5E+06 25.7 - - - - - - - -	ပ	Emetic toxin producing	3.3E+07	21.0	19.7	18.8	20.6	ŋ	astA陽性E. coli	1.1E+09	14.6	11.5	11.1	17.3
3.3E+05 29.2 - 26.9 27.0 1.1E+07 19.7 19.5 18.7 3.3E+04 - - - - 29.2 1.1E+06 22.8 22.7 21.6 3.3E+03 - - - - - - - 29.2 21.6 22.8 22.7 21.6 3.3E+03 - - - - - - - - 2.2.7 21.6 22.7 21.6 21.6 21.6 22.7 21.6 21.6 22.7 21.6 21.6 22.7 21.6 21.6 22.7 21.6 22.7 21.6 22.7 21.1 20.2 21.1 20.2 21.1 20.2 21.1 20.2 21.1 20.2 21.1 20.2 21.1 20.2 21.1 20.2 21.1 20.2 21.1 20.2 21.1 20.2 21.1 20.2 21.1 20.2 21.1 20.2 21.1 20.2 21.1 20.2 21.1 20.2 21.1 20.2 21.1 20.2 20.2 <t< td=""><td></td><td>B. cereus</td><td>3.3E+06</td><td>25.2</td><td>23.7</td><td>22.3</td><td>23.9</td><td></td><td></td><td>1.1E+08</td><td>16.5</td><td>15.2</td><td>14.1</td><td>50.6</td></t<>		B. cereus	3.3E+06	25.2	23.7	22.3	23.9			1.1E+08	16.5	15.2	14.1	50.6
3.3E+04 - - - 29.2 1.1E+06 22.8 22.7 21.6 3.3E+03 - - - - - - - 1.1E+06 25.2 26.8 25.4 3.3E+03 - - - - - - - - 26.8 25.4 1.5E+09 16.5 15.2 14.5 17.5 H Salmonella spp. 6.3E+08 19.9 17.3 16.2 1.5E+08 19.8 19.4 17.9 20.3 H Salmonella spp. 6.3E+07 23.2 21.1 20.2 1.5E+08 23.5 23.3 22.1 24.1 24.1 25.8 -			3.3E+05	29.2	ı	56.9	27.0			1.1E+07	19.7	19.5	18.7	24.0
3.3E+03 - - - - - - - - - 1.1E+05 25.2 26.8 25.4 3.3E+02 -			3.3E+04	ı	1	ı	29.2			1.1E+06	22.8	22.7	21.6	27.1
ase陽性E. coli 1.5E+09 16.5 15.2 14.5 17.5 H Salmonella spp. 6.3E+08 19.9 17.3 16.2 1.5E+08 16.5 15.2 14.5 17.9 20.3 H Salmonella spp. 6.3E+08 19.9 17.3 16.2 1.5E+08 19.8 19.4 17.9 20.3 20.3 21.1 20.2 21.1 20.2 1.5E+07 23.5 23.3 22.1 24.1 6.3E+06 26.1 25.8 - 1.5E+06 25.7 - 26.4 26.9 6.3E+06 26.1 25.8 - 1.5E+05 29.3 - - - - - - - 1.5E+04 29.7 -			3.3E+03	ı	ı	1	ı			1.1E+05	25.2	26.8	25.4	29.0
eae陽性E. coli 1.5E+09 16.5 15.2 14.5 17.5 H Salmonella spp. 6.3E+08 19.9 17.3 16.2 1.5E+08 19.8 19.4 17.9 20.3 20.3 20.3 21.1 20.2 1.5E+07 23.5 23.3 22.1 24.1 6.3E+06 26.1 25.8 - 1.5E+06 25.7 - 26.4 26.9 6.3E+05 - - - 1.5E+05 29.3 - - - - 6.3E+04 - - - 1.5E+04 29.7 - - - - 6.3E+03 - - -			3.3E+02	ı	1	ı	ı			1.1E+04	28.7			
19.8 19.4 17.9 20.3 6.3E+07 23.2 21.1 20.2 23.5 23.3 22.1 24.1 6.3E+06 26.1 25.8 - 25.7 - 26.4 26.9 6.3E+05 - - - 29.3 - - - - - - 29.7 - - - - - 29.7 - - - - -	۵	eae陽性E. coli	1.5E+09	16.5	15.2	14.5	17.5	I	Salmonella spp.	6.3E+08	19.9	17.3	16.2	21.9
23.5 23.3 22.1 24.1 6.3E+06 26.1 25.8 - 25.7 - 26.4 26.9 6.3E+05 - - - 29.3 - - - - - - - - 29.7 - - - 6.3E+03 - - - -			1.5E+08	19.8	19.4	17.9	20.3			6.3E+07	23.2	21.1	20.2	24.5
25.7 - 26.4 26.9 6.3E+05 - - - 29.3 - - - - - - 29.7 - - - - - -			1.5E+07	23.5	23.3	22.1	24.1			6.3E+06	26.1	25.8	ı	27.0
29.3 6.3E+04 29.7			1.5E+06	25.7	ı	26.4	56.9			6.3E+05	į	4	t	28.2
29.7 6.3E+03			1.5E+05	29.3	1	ı	ı			6.3E+04	ı	ı	1	1
			1.5E+04	29.7	ı	1	ı			6.3E+03	ı	1	ı	ı

表 8 SYBR Green 法に供した食中毒事例の便試料と検査結果 (FP/08-12 事例)

番	分類	事例区分	遊	症状			ウェルシュ菌	超					,	セレウス菌		
			世豐	下海	摇	裍	RPLA	PCR		SYBR	捆	RPLA	Д	PCR	XS SX	SYBR
					直接塗抹	増	. 便*	便增菌	菌株		超	海 州	下網幕	雪工 蝉	下痢毒	電吐羹
1	有症者便	A-1	×	0	+	+	+			+	 			A CANADA MANAGA	 	 -
2	有症者便	A-1	×	0	+	+	+	+		+	ı			٠	I	ł
က	有症者便	A-2	×	0		+	NT	+ '	+	i	+	+			ı	ı
4	有症者便	A-3	×	0	+	+	+	+	+	+	ı				l	1
rc	有症者便	A-3	×	0	+	+	+	+	+	+	+	ì	ı	ı	I	I
9	有症者便	A-3	×	0	+	+	NŢ	+	+	+	+	ī	Ĭ		l	**
2	有症者便	A-4	×	0	+	+	+	+		+	l				I	1
∞	有症者便	A-5	×	0	+	+	+	+		+	+	*****	1	***	I	
6	有症者便	A-1	×	0	+	+	NT	+		ı	+	ı	ı	+	I	1
10	有症者便	A-3	×	0	+	+	+	+		+	. 1				ì	I
11	有症者便	A-3	×	0	+	+	+	+		+	1				I	I
12	有症者便	A-2	×	0	I	+	NT	+		+	+	+	+		I	I
13	有症者便	A-6	×	0	+	+	L	+		+	+	+	+		I	1
14	有症者便	A-6	×	0	+	+	NT	+		+	+	+	+		ı	ı
15	有症者便	A-6	×	0	ı	+	LZ	+	+	1	+	ı	ı	+	ı	I
16	有症者便	A-5	0	0		1	Ϋ́	+	ı	ı	+	ı	. 1	+	ı	1
17	有症者便	A-5	0	×	ı	+	NT	+		+	+	+		I	I	1
18	従事者便	A-7	ı	ı	***	I	I	I	1	+	+	+	+	-	1	
19	従事者便	A-7	ı	ı	+	ı	ı	I	ı	+	+	+	+	i	I	I
20	従事者便	A-7	ı	ı	+	1	1	I	1	I	+	+	+	l	I	

NT: not tested

SYBR Green 法に供した食中毒事例の食品試料と検査結果(FP/08-12 事例) 表 9

						Clostridium	Clostridium perfringens											Becillus	Bacillus cereus					
			養培養			ď	PCR			SYBR	SYBR Green			#8	蘭培養			آ ا	PCR			SYBR Green	Green	
	原材料	被被	₩ 品A	報	東村本	# #K	A B B	基 品B	原材料	被氣	A B A	表品B	原材料	被	W BB	黎 智B	海杜斯	載	雅品A	発品器	原材料	横	Æ.a.A	80 80 80 80 80 80 80 80 80 80 80 80 80 8
後を 整石 を でんじゃく		×	0	×		×	0	0		0	0	0		×	0	0		×	0	0		×	0	. 0
横巻 みな密			×				×				×				0				0				0	
なに砂油		×	×	×		×	×	×		×	0	×		×	0	0		×	×	0		×	0	×
白菜おひたし		×	×	×		×	×	×		×	×	×		×	0	0		×	×	×		×	×	×
カニ甲醛様げ		×				×				×				×		,		×	,			×		
サンマイモ天ぷら			×	×			×	×			×	×			0	×			0	×			0	×
着ならキャイジ			,				:								· .									
烧き魚		×		×		×		×		×		×		×		×		×		×		×		×
エビフライ	×	×			×	×			×	×			×	×	T		×	×			×	×		
チニーレタス	×		×	×	×		×	×	×		0	0	×		0	×	×		0	×	×		0	×
スパゲティケチャップ和え		×	:			×				×				×	,			×				0	1	
卵焼き																								
メンチカツ	×	×	,	×	×	×	,	×	×	×	,	×	×	×	×	0	×	×	×	0	×	×	×	×
スパゲティサラダ		×	٠			×	٠			×			_	×				×				×		
大根漬け物		×	×	×		×	×	×		×	×	×		×	×	×		×	×	×		×	×	×
页			×	×			×	×			×	×			×	×			×	×			0	×
実勢枠は食品が単品に分離できなかったために「種類として検査したもの。	かったために	種類として	検査したもの																					

×で示した枠はそれぞれの方法で対象数もしくは対象過伝子が検出されなかったもの。Oで示した枠はそれぞれの方法で対象数もしくは対象過伝子が検出されたもの。

表 10 平成 19 年度島根県における食中毒事例の検査

	36 11 m n+	10-t n+	oo ₁L ↓L = π.	E CA D	ch de Mil. John A. de		(陽	糞便 陽性検体	€検査 :数/検(本数)
事例番号	発生日時	快 宜日時	発生施設	原因食品	患者数/喫食者	原因菌	•	ex SYBR en PCR	!	分離
							初回	2回目	最終	-培養
1	7/4	7/10	飲食店	食事 (生牛レバー)	6/11	C. jejuni	2/3	-		2/3
2	10/21	10/22	飲食店	食事	7/13	EPEC P. shigelloides	2/5	2/5		0/5 2/5
3	11/26	11/30	飲食店	食事 (生鶏レバー)	8/8	C. jejuni astA 陽性E.coli	3/5 1/5		4/7 1/7	4/8 1/8

表 11 RFBS24 を用いたリアルタイム PCR 法と従来法との比較

<u>-</u>		ハーハニハリ		い。このは、ことと、アノート・コンカードンは大	くよりない。して				
No	検査時の	摂食者	原因食	患者数/総数	Real time PCR		站養法		備考
	日数経過				陽性数/検査数	病原体	PCR 陽性数	陽性数/	
		el telefore de la tel					/検査数	検函数	the second secon
-	7	仕事仲間	ちらし寿司	13/15	0/2	Salmonella Enteritidis	1/2	3/4	
2	9	市民	焼き肉	4/4	3/4	C. jejuni	3/4	3/4	
က	2	市民	不明	13/44	2/5	STEC 063 (stx2f)	1/5	1/5	eaeA and astA 1/5
4	13	市民	おにぎり	4/4	0/2	Salmonella Enteritidis	2/2	2/2	
2	3~7	従業員	不明	I	3/7	EHEC 0157	4/7	4/7	
9	က	グループ	半	171/296	7/1	C. perfringens	L//L	16/17	
7		投宿者	新	11/21	4/4	S. aureus	4/4	6/9	
8	4	中田田田田田田田田田田田田田田田田田田田田田田田田田田田田田田田田田田田田田田	不明	9/16	4/4	C. jejuni	4/4	4/4	

表 12 食中毒事例の原因と考えられた菌種別のリアルタイム PGR と培養法の比較

萬種 菌群	事例数	SY	SYBR	站赛	撇	Ś	SYBRが陽性多い	多 い	如	培養が陽性多い	118
		村町	4	种间	1 4	事例	SYBR 陽	培養陽	4	SYBR 陽	培養陽
		F20 II	<u>a</u>	H.W.	<u>-</u>	鰲	性/計	性/計	事刎剱	性/計	性/計
1 Campylobacter jejuni	14	51	7.7	50	77	-	9/9	9/1	2	4/7	5/7
										4/7	<i>L/</i> 9
2 Clostridium perfringens	Ω.	25	34	28	34	0		THE PROPERTY OF THE PROPERTY O	2	4/7	1/9
										5/6	3/6
3 EPEC, EHEC, astA 陽性	9	18	40	20	40	0			2	4/7	2/7
	and the state of t									3/7	4/7
4 <i>Salmonella</i> spp.	က	က	=	7	=	0			က	0/2	1/2
										0/2	2/2
	and the state of t									3/7	4/7
5 Staphylococcus aureus, Bacillus cereus	က	9	13	ω	13	0			2	1/5	2/5
		-								1/4	2/4
Vibrio parahaemolyticus Plesiomonas											- Aller Control of the Control of th
6 shigelloides		9	18	7	18	0			-	1/7	7/2
+	34	109	193	120	193	-			12		
。 (女 / トロ) 田女) 朱母 子 ゴーイ () ユニロ # 4 (¾ 4) ぐぐ([] ご comitant/mi]	/ vat.		- Andrews								

Fukushima et al¹³⁾ならびに表 11 について本研究事業の結果のみを合算した

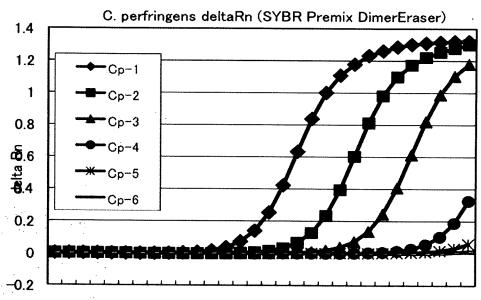
図 1 Rapid Foodborne Bacteria Screening 24 の各ウェル

		2	3	4	5	9	7	8	6	10	11	12
反応系	なたコントロー ル	IACコントロール	陽性コントロール	陽性コントロール	陽性コントロール 陽性コントロール	被称	森	茶	森	森	被存	茶
	紅薬A: 16μl					IAC 2.5 加咸	IAC 2.5 加試薬Aを各wellに18ml	lų8				
A: GAP+PAG +JMS2+yersH2	74: 4µl	Ж: 2µJ	PC-A1 ウエルシュ菌 2μ1	PC-A2 P. a 2µl	PC-A3 EHEC 2μl	後体1: 2µJ	梭体2: 2µl	核体 3: 2µl	後体 4: 2µl	核体5: 2µl	後体6: 2μl	後体7: 2µl
	試薬B: 16山					IAC 2.5 加缸	IAC 2.5 加試薬Aを各wellに18μl	8µl				
B: ceuE+AB +trh250+yersH2	光: 4μl	Ж: 2µI	PC-B1 C.coli 2µl	PC-B2 C. jejuni 2µl	PC-B3 TRH V.p 2µl	校体 1: 2µl	核体 2: 2加	梭体3: 2µJ	梭体4: 2µl	後体 5: 2µl	校体 6: 2µl	後体 7: 2μl
	試薬C: 16µl					IAC 2.5 加試	IAC 2.5 加試薬Aを各wellに18µl	8µl				
C:+yersH2 hly+ces+LT	水: 4µl	Ж : 2μΙ	PC-C1 リステリア菌 2μl	PC-C2 嘔吐型B.c 2μl	PC-C3 ETEC 2µl	後体1: 2µl	後体 2: 2 ^{td}	後体3: 2µl	後体 4: 2µl	後体5: 2μl	梭体6: 2μl	核体7 : 2μl
	試薬D: 16ml					IAC 2.5 加試	IAC 2.5 加試薬Aを各wellf=18μl	8μ1				
D: STA-cactvirA +ycrsH2	Ж:4µ l	Ж: 2µi	PC-D1 ETEC 2µl	PC-D2 ΕΗΕC 2μl	PC-D3 赤角菌 2 ^山	核体 1: 2µl	楼体2: 2μ1	後体 3: 2µl	核体 4: 2μl	梭体5: 2µl	検体 6: 2μl	後体 7: 2µl
	試薬 E: 16µl					IAC 2.5 加鼠	IAC 2.5 加試薬Aを各wellに18μl	8μ1				
E: aggR+JMS1+FcmB +yersH2	术: 4μl	Ж: 2µl	PC-E1 EAEC 2µl	PC-E2 ΕΗΕC 2μl	PC-E3 ブドウ球菌 2μl	後体 1: 2μl	校体 2: 2μl	後体 3: 2µl	稜体 4: 2μl	核体 系 2μl	校体 6: 2µl	接体 7: 2μl
	試薬F: 16µ1					IAC 1 加試	IAC 1 加試業Aを各welliこ18μl	lut				
F: tdh176+yadA+PSG +ycrs79	水: 4μl	Ж: 2μ1	РС-F1 ТDH V. р 2µl	PC-F2 エルシニア菌 2μl	PC-F3 P. s 2μl	後体1: 2µl	梭体2: 2µl	後体3 : 2μl	梭体4: 2µl	核体 5: 2µl	後体 6: 2μl	校体 7: 2µl
Ö	試薬G: 16µ1					IAC 1 加試到	IAC 1 加試薬Aを各welliこ18μl	լու				
ompW+EAST +AHH1+yers79	ग्र ः 4µ1	Ж: 2µ1	19: コレラ蘭 2µl	20: ΕΑΕC 2μl	21: エロモナス菌 2μl	梭体1: 2µl	核体2: 2µl	梭体3: 2µl	後体 4: 2µl	核体 5: 2μl	後体 6: 2 ^j 山	梭体7: 2μl
H:	lijði :H 変料					IAC 1 加試	IAC 1 加試薬Aを各welliこ18μl	lu!				
SG+inv.A+daaD +yers79	ж: 4µl	Ж: 2µ1	22: 下角型B. c 2µl	23: サルモネラ 2µl	24: DAE C 2μl	梭体1: 2µl	梭体2: 2ml	梭体3: 2µl	梭体4: 2µl	梭体5: 2µl	後体 6: 2µl	後体7: 2µl
サール の 神事サート・デードナー なら	L	1 1 6 4 5 1	こがとましたまうせ	ı	1 一計 く 見 り た せ	T. L.C.V.		2 2 2 2	11 - G	44	110年二人/11	87 / 23

①各反応系において反応試薬の反応液の調合方法に従い、添付の混合プライマーとSYBR Premix、ROX Reference Dye II、水を12.5well分調製し、軽く混和後その16µlを第1wellに分注。 ②残りの試薬にIAC液23µlを入れ、軽く混和後その18µlずつを第2~12wellに分注。 ③各行の第1wellにPCRグレード水4µを分注(陰性コントロール) ④各行の第2wellにPCRグレード水2µlを分注(IACコントロール) ⑤各行の第3~5wellに各食中毒原因菌の鋳型DNAを2µlずつ分注(陽性コントロール) ⑥各行の第6~12wellに患者糞便から抽出した鋳型DNAを2µlずつ分注

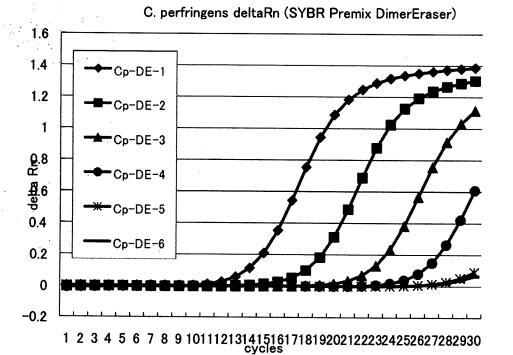
図 2 ABI7500FAST を用いた RFBS24 結果(C. perfringens)

施設A



1 2 3 4 5 6 7 8 9 101 1121 31 41,5161,7181 9202 1222 3242 5262 7282 930

施設B



1	Simultaneous Screening of 24 Target Genes of Foodborne Pathogens in 35
2	Foodborne Outbreaks Using Multiplex Real-time SYBR Green PCR Analysis
3	
4	Hiroshi Fukushima, 1* Jun Kawase, 1 Yoshiki Etoh, 2 Kumiko Sugama, 3 Shunshuke Yashiro, 4
5	Natsuko Iida, ⁵ Keiji Yamaguchi, ⁶
6	
7	Shimane Prefectural Institute of Public Health and Environmental Science, 582 Nishihamasada,
8	Matsue, Shimane 690-0122, Japan, ¹
9	Fukuoka Institute of Health and Environmental Science, 39 Mukaizano, Dazaifu, Fukuoka
10	818-0135, Japan, ²
11	Fukushima Institute of Public Health, 16-6 Houkida-aza-mitouchi, Fukushima, Fukushima
12	960-8560, Japan, ³
13	Kumamoto Prefectural Institute of Health and Environmental Science, 1240-1 Kurisaki, Udo,
14	Kumamoto, 869-0425, Japan, ⁴
15	Shizuoka Institute of Environment and Hygiene, 4-27-2 Kitayasuhigashi, Aoi, Shizuoka,
16	Shizuoka, 420-8637, Japan ⁵
17	Hokkaido Institute of Public Health, West 12, Nort 19, North Ward, Sapporo, Hokkaido 060-0819
18	Japan ⁶
19	
20	Corresponding author:
21	Jun Kawase.

- 22 Shimane Prefectural Institute of Public Health and Environmental Science
- Nishihamasada 852-1, Matsue City, Shimane 690-0122, Japan
- 24 Phone: 0852-36-8181, Fax: 0852-36-8171
- Email: <u>kawase-jun@pref.shimane.lg.jp</u>

26

- 27 Key words: Multiplex real-time SYBR green PCR, Internal amplification control, Foodborne
- 28 pathogens, Foodborne outbreak
- 29 Running Head: Multiplex Real-time PCR Analysis of foodborne outbreak

- 31 Abstract:
- 32 A set of 8 multiplex real-time SYBR Green PCR (SG-PCR) assays including 3 target primers and
- an internal amplification control (IAC) primer was simultaneously evaluated in 3 h or less with
- regard to detection of 24 target genes of 23 foodborne pathogens in 7 stool specimens of
- 35 foodborne outbreak using a 96-well reaction plate. This assay, combined with DNA extraction
- 36 (QIAamp DNA Stool Mini kit), offered detection of greater than 10³-10⁴ foodborne pathogens per
- g in stool specimens. The products formed were identified using melting point temperature (Tm)
- 38 curve analysis. This assay was evaluated for the detection of foodborne pathogens from 33 of 35
- 39 foodborne outbreaks, using different 4 PCR instruments in different 5 laboratories. No
- 40 interference from the multiplex real-time SG-PCR assay, including IAC, was observed in stool
- 41 specimens in any analysis. We found multiplex real-time SG-PCR assay for simultaneous
- detection of 24 target genes of foodborne pathogens to be comprehensive, rapid, inexpensive,
- accurate, of high selectivity, and good for screening probability.

1. Introduction

44

45

46

47

48

49

50

51

52

53

54

55

56

57

58

59

60

61

62

63

64

65

Technological advances in the past 2 decades have substantially increased the possibility of rapid diagnostic testing for many diseases. However, for bacterial pathogens which cause foodborne infections or foodborne outbreak, traditional culture methods, which can take up to 1 week, are still the only method many microbiology laboratories routinely use for diagnosis (1). Real-time PCR is one of the principle methodologies emerging for rapid diagnosis of foodborne outbreak. We previously reported a duplex real-time SYBR Green PCR (SG-PCR) screening system of 8 specific genes of foodborne pathogens in 5 fecal samples. (2, 3, 4) The introduction of this screening system in foodborne outbreak investigations provides an opportunity for comprehensive and rapid detection of pathogens in fecal samples. The results can quickly inform a public health administrator about the causative pathogens of foodborne outbreak, allowing a more accurate, effective and timely response. The real-time SG-PCR assay combined with DNA extraction using a QIAamp DNA Stool Mini kit offered detection of greater than 103-104 foodborne pathogens per g in fecal samples. For diagnosis and management of foodborne outbreaks, this could In this real-time PCR distinguish patients infected with foodborne pathogens from healthy carriers. assay using the LightCycler, a set of 4 duplex PCR should be evaluated from a first run within 2 h for detection of 8 main foodborne pathogens in 5 stool specimens. Other specific genes of approximately 10 foodborne pathogens should be analyzed by the 2nd and 3rd runs within a further 90 (45 and 45 min) min. If it is possible to test for multiple foodborne pathogens including enteric and toxin-producing bacteria at a time, real time PCR tests will certainly be useful for multiplex screening of foodborne pathogens. multiplex PCR tests, if plural bacteria could be simultaneously detected in the same reaction tube or during the same run, molecular diagnosis may prove very cost-effective. However, at present, published evaluations of these assays are insufficient.

One of the risks associated with testing samples by PCR is the occurrence of a false negative resulting 66 from PCR inhibition (5, 6). While positive and negative controls are normally run with every PCR master 67 mix to ensure integrity of the reagents, PCR inhibition by the sample matrix can prevent amplification of 68 the target template, resulting in false-negative reporting (5, 6). Therefore, it is necessary to include an 69 internal amplification control (IAC) in each individual reaction mixture to prevent reporting of false 70 negatives (5). Previous works have utilized various methods for developing and using an IAC for detection 71 of a single target gene, except in the case of 4-target TaqMan multiplex PCR to detect V. parahaemolyticus 72 73 (7).

The objective of the present study was to establish simple and specific methods to simultaneously
detect 24 specific genes of foodborne pathogens in 7 stool specimens in a real-time SG-PCR assay using a
96-well reaction plate containing a universal, noncompetitive IAC.

77

78

2. MATERIAL AND METHODS

- 79 2.1. Bacterial Strains. The 659 foodborne pathogens used in this study are shown in Table 1.
- 80 The 23 foodborne pathogens (enteroinvasive Escherichia coli, enteropathogenic E. coli,
- enterohemorrhagic E. coli, enterotoxigenic E. coli, enteroaggregative E. coli, diffusively adherent
- 82 E. coli, Shigella spp., Salmonella spp., Yersinia enterocolitica, Y. pseudotuberculosis,
- 83 Providencia alcalifaciens, Plesiomonas shigelloides, Campylobacter jejuni, C. coli, Vibrio
- 84 cholerae, TDH-positive V. parahaemolyticus, TRH-positive V. parahaemolyticus, Aeromonas
- 85 hydrophila, Staphylococcus aureus, emetic Bacillus cereus, enterotoxigenic B. cereus,
- 86 Clostridium perfringens and Listeria monocytogenes) described as control strain in Table 1 are
- 87 used as control for PCR analysis. DNA was isolated from cultured bacteria to test the specificity

of the primers used in this study. Bacterial cultures and viable-cell counting were as previously described (8).

2.2. Internal Amplification Control (IAC) and IAC Primers for PCR. An IAC was included in the assay by adding a small amount of PCR products using IAC primers from the bacterium Yersinia ruckeri (JCM15110), which is the causative agent of enteric red-mouth disease in salmonid fish species (9) and is not found naturally in human fecal samples or food samples.

Bacterium used for DNA extraction was grown on brain heart infusion broth (Difco) at 30°C for 2 days. For the IAC primers for amplifying 16S rRNA gene (GenBank accession no. X75275) of Y. ruckeri, two primer sets with different Tm of PCR products were used. One IAC primer was yers described by Lund et al. (10) and the Tm value of PCR product used for this primer was 77.3±0.15°C. Another IAC primer sequence of yersH2-F and yersH2-R were chosen by alignment of 16S rRNA gene sequence from foodborne pathogens shown in Table 2 using the BLAST program within GenBank and was designed by Biosearch Technologies Inc. The Tm value of PCR product used for this primer was 86.0±1.5°C.

2.3. DNA Extraction One milliliter of broth culture was centrifuged at 12,000× g for 3 min. The pellet was then washed in 1 ml of distilled water, centrifuged, and suspended into 1 ml of distilled water. Each 200 microliters of suspension, containing 10⁸ foodborne bacterial cells, was treated with the QIAamp DNA Stool Mini kit (Qiagen) according to manufacturer instructions. DNA preparations were used immediately for PCR amplification and stored at -20 °C. Four μl of DNA sample were used for PCR assay. Stool samples (1 g) were weighed aseptically, placed

into sterile tubes, and homogenized with 9 ml of distilled water. The 200 µl of stool suspension was then treated with the QIAamp DNA Stool Mini kit in 1 h or less.

112

111

110

Primers were used for 24 specific genes of 23 foodborne pathogens which 113 2.4. Target Primers belonged to 16 species: Escherichia coli (enteroinvasive E. coli, enteropathogenic E. coli, 114 enterohemorrhagic E. coli, enterotoxigenic E. coli, enteroaggregative E. coli and diffusively 115 116 adherent E. coli), Shigella spp., Salmonella spp., Yersinia enterocolitica, Y. pseudotuberculosis, 117 Providencia alcalifaciens, Plesiomonas shigelloides, Campylobacter jejuni, C. coli, Vibrio cholerae, V. parahaemolyticus (TDH-positive and TRH-positive types), Aeromonas hydrophila, 118 Staphylococcus aureus, Bacillus cereus (emetic and enterotoxigenic types), Clostridium 119 perfringens and Listeria monocytogenes, and the 2 IAC primers are listed in Table 2. The size and 120 121 melting point temperature (Tm) values of PCR products are also listed in Table 2. The specificity and sensitivity of PCR assay using each primer were confirmed in each referred report. 122123 The primer pairs of tdh-F176 and tdh-R422 for the detection of tdh-positive V. parahaemolyticus, yadA-F1757 and yadA-R1885 for the detection of Y. enterocolitica and Y. pseudotuberculosis, 124 PSG-F64 and PSG-R313 for the detection of P. shigelloides, ipaH1672-F and ipaH1761-R for the 125 126 detection of Shigella spp. and EIEC and daaD-F31 and daaD-R263 for the detection of DAEC were chosen by alignment of virulent or specific gene sequences from foodborne pathogens 127 shown in Table 2 using the BLAST (Basic Local Alignment Search Tool) program within 128 129 GenBank and was designed by Biosearch Technologies Inc. (Tokyo). The Tm values of these 130 primers varied from 74.5 to 88.7.

Real-time multiplex SG-PCR and data analysis were 2.5. Real-time Multiplex SG-PCR performed for a total volume of 20 µl using 96-well reaction plates and an ABI7500 or ABI7500 Fast Real Time PCR system (Applied Biosystems), LightCycler 480 (Roche) or Thirmal Cycler Dice^R Real Time System (Takara, Japan). Each reaction tube contained 10 μl of SYBR *Premix* DimerEraser (Takara, Japan), 0.4 µl of ROX Reference Dye II (50×) (for ABI 7500 and ABI7500 Fast), 0.8 µl (for ABI 7500 and ABI 7500 Fast) or 1.2µl (for LightCycler 480 and Thirmal Cycler Dice) of PCR-grade H₂O, each 1.2 μl of a 10 μM primer set for 3 target genes, 1.2 μl of a 10 μM IAC primer set, 2 µl of IAC DNA and 2 µl of sample DNA in a 20-µl PCR mixture. In each of 8 lines (12 wells per line) on a 96-well reaction plate, the samples were set as: negative control (4 µl of dH₂O) in the 1st well, each 2 µl of IAC and dH₂O in the 2nd well, each 2 µl of IAC and 1 out of 3 target positive controls in the 3rd to 5th wells, and 2 µl of IAC and each 7 stool DNA samples in the 6th to 12th wells. The concentrations of positive control and IAC were adjusted to become the C_t values of the amplicons resulting from foodborne pathogens to 17 to 21 and those from IAC to 27 to 29 by dilution of 10³ to 10⁴-fold and 10⁶ to 10⁷-fold, respectively, with Easy Dilution (Takara, Japan). The assay cycling profile was one cycle of 95°C for 30 s followed by 30 cycles of denaturation at 95°C for 5 s (3 s for ABI 7500 Fast), annealing at 55°C for 30 s (34 s for ABI 7500) and then 72°C for 30 s (34 s for ABI 7500) and a dissociation stage of 1 cycle at 95°C for 15 s, 60°C for 60 s, and 95°C for 15 s. The specificity of the reaction was found by the detection of the Tms of the amplification products immediately after the last reaction cycle. These reactions were finished in 2 h or less. Results were analyzed with SDS software provided with each real time PCR system.

132

133

134

135

136

137

138

139

140

141

142

143

144

145

146

147

148

149

150

151

154 2.6. Multiplex Real-time SG-PCR Analysis in 35 foodborne Outbreaks. Multiplex real-time SG-PCR analysis of foodborne outbreak was experimentally tested using the ABI 7500 in 155 156 Shimane (22 cases between 2002 and 2009), Fukuoka (3 cases between 2006 and 2009) and Shizuoka Prefecture 3 cases on 2009), using ABI 7500 Fast in Fukuoka Prefecture (2 cases on 157 2009), using Thirmal Cycler Dice^R Real Time System in Hokkaido (3 cases between 2008 and 158 2009) and using LightCycler 480 in Kumamoto Prefecture (2 cases on 2009) (Table 3). 159 DNA samples were extracted with the QIAamp DNA Stool Mini kit from patient fecal samples 160 (within 1 h) and were set on a 96-well reaction plate as described above. The samples before 2008 161 were used after 1 to 3 years store at -20°C. The multiplex PCR assay was evaluated with regard 162 to detection (in 2 h or less) of 24 specific genes of foodborne pathogens in 7 stool specimens. 163 Each PCR product was generated with a different Tm curve among 4 Tm curves of PCR target 164 gene products. These could all be resolved using each software and Tm curve analysis whenever 165 166 target bacteria were present in the reaction well.

167

168

169

170

171

172

173

174

175

3. Results and Discussion

3.1. Universal Noncompetitive IAC and IAC Primers. In this study, the Y. ruckeri bacterium was successfully used as a universal noncompetitive IAC and for 2 pairs of IAC primer for routine detection of 24 target genes of foodborne pathogens. Using an IAC with real-time PCR detection is important to identify false negative results and to control for the presence of amplification inhibitors (27). It is important to take into account that components of the sample or the competing micro flora may influence the effectiveness of the PCR, especially by reducing the detection limit and producing false negative results. The consequences of false negative

results in the detection of a pathogenic micro organism may potentially be life threatening (28).

The European Standardization Committee, in collaboration with International Standard

Organization (ISO) has proposed a general guideline for PCR testing of foodborne pathogens that requires presence of IAC in the reaction mixture (29).

176

177

178

179

180

181

182

183

184

185

186

187

188

189

190

191

192

193

194

195

196

197

While some design approaches such as cloning require substantial technical skills, others can be done using basic PCR methodology. There are two main strategies for use of an IAC in a diagnostic real-time PCR assay. Their difference lies in whether the IAC is to be used competitively or noncompetitively (5). By using the composite primer technique, the target and the competitive IAC are amplified with one common set of primers and under the same conditions and in the same real-time PCR tube. The competitive IAC method was used for TaqMan PCR to detect S. enterica (27, 30, 31), E. coli O157 (32) and C. botulinum (33) and real-time SG-PCR to detect C. botulinum (34). However, these competitive IAC methods can lower the amplification efficiency, which results in a lower detection limit (5). In the noncompetitive IAC method, the target and IAC are amplified using a different primer set for each. The disadvantage is that amplification of the IAC may not accurately reflect amplification of the target. This method was used for TagMan PCR to detect Campylobacter spp. (10, 35), B. cereus (36), C. botulinum (37), and V. parahaemolyticus (7). These assays were used for the detection of single target gene except for the four-target TaqMan multiplex PCR to detect V. parahaemolyticus (7). Although the main advantage of the noncompetitive IAC method is that it can be used for many different assays in the same laboratory (5), we do not have a unique real-time PCR assay for the detection of almost all foodborne pathogens using universal IAC.

Each previously described method for introduction of an IAC is limited due to primer

approach presented in this paper comprises a separate amplification of target DNA and noncompetitive IAC-DNA using each specific target primer set and two different IAC primer sets on the detection of each foodborne pathogens. The latter is based on 16S rRNA of *Y. ruckeri*, which is not found naturally in human stool and food samples.

The IAC primer yersH2 was used for detection of 15 target genes of foodborne pathogens which Tm values of amplicons were lower than 83°C and shown as primer sets A to E (described in the next section), and the IAC primer yers was used for detection of 9 target genes of foodborne pathogens which Tm values of amplicons were over than 80°C and shown as primer sets F to H (described in the next section). The IAC-specific low peak on a Tm curve analysis was present in all reaction tubes added with IAC and IAC primers and in all the negative results of target PCR in reaction tubes added with IAC primers (Figures 1 and 2).

3.2. Development of PCR Procedures for a Set of 8 Multiplex Assays. We developed the ultimately new PCR screening system for foodborne pathogens in stool specimens. One can simultaneously analyze 24 pathogenic or specific genes of foodborne pathogens in 7 stool specimens by using multiplex real-time SG-PCR containing IAC and 96-well reaction plate. Single or multiple real-time PCR assays were reported for detection of one species among foodborne pathogens, such as *E. coli* (12, 18, 19,23), Salmonella (27, 29, 30), C. jejuni (14, 38), V. cholerae (20), V. parahaemolyticus (398), and S. aureus (22). Comprehensive, rapid real-time SG-PCR procedures, which used 24 primer pairs for detection of 15 bacterial species including: 6 groups of E. coli, 2 subgroups each of B. cereus and V. parahaemolyticus and 2 primer pairs for

an IAC, were developed using a set of 8 multiplex PCR assays with 3 primer pairs for foodborne 220 pathogens and an IAC primer pair. Nineteen pairs of primers for foodborne pathogens were 221 selected from earlier publications (Table 1), and 5 pairs of primers for tdh gene of TDH-positive 222 V. parahaemolyticus, yadA gene of Y. enterocolitica and Y. pseudotuberculosis, gyrB gene of P. 223 shigelloides, ipaH gene of EIEC and Shigella spp., and daaD gene of DAEC were constructed. 224 This was done to make all 24 SG-PCR methods suitable for the same PCR conditions (an 225 annealing temperature of 60 °C). The sequence, target, PCR product size, threshold cycle (C_t) 226 values and Tm values of 24 primer pairs for target genes and 2 primer pairs for IAC are listed in 227 Table 2. The specificity of the PCR assay was tested on 659 strains listed in Table 1. The 228 STa-F and STa-R primer pair could not detect st gene from 5 of 18 st-positive ETEC strains. 229 The ipaH1672-F and ipaH1761-R primer pair cross-reacts with Shigella spp. and EIEC, the 230 eae-F2 and eae-R primer pair cross-reacts with EPEC and EHEC, and the EAST-1S and 231 EAST-1AS primer pair cross-reacts with EAEC and some strains of EPEC, ETEC and DAEC. 232 The yadA667-F and yadA851-R2 for Yersinia adhesion reacts with virulent Y. enterocolitica and 233 Y. pseudotuberculosis, but not with nonpathogenic strains of Yersinia spp. (4). The SG-F and 234 SG-R primer pair cross-reacts with enterotoxigenic and emetic *B. cereus*. 235A Foodborne Outbreak Investigation Report (http://www.mhlw.go.jp/topics/syokuchu/), by 236the Ministry of Health, Labor and Welfare, Japan during 2005 to 2008 shows that 97% of 237 foodborne outbreaks were caused by the following 7 species of foodborne pathogens: C. jejuni 238 (56.5%), S. enterica (16.0%), TDH-positive V. parahaemolyticus (10.0%), S. aureus (6.8%), C. 239 perfringens (3.4%), emetic B. cereus (2.0%), and EHEC (2.4%); and other virulent E. coli (2.1%) 240 which include astA-positive E. coli which is a strain of E. coli that does not possess any 241

diarrheagenic characteristics except the EAEC heat-stable toxin 1 (EAST1) gene and is frequently isolated in diarrhea outbreaks (40). Each primer set was combined with 4 primer pairs designed for 1 of 8 main foodborne pathogens (TDH-positive V. parahaemolyticus, C. perfringens, S. enterica, C. jejuni, S. aureus, emetic B. cereus, EHEC and astA-positive E. coli) and were also designed for IAC and 2 of 16 target genes of other foodborne pathogens (Table 2). In the SG-PCR assay, each PCR product, with 8 primer sets including set A (GAP, PAG, JSM2 and yersH2), set B (ceuE, AB, trh and yersH2), set C (Lm-hly, ces, LT and yersH2), set D (STa, eae, ompW and yersH2), set E (aggR, JMS1, FemB and yersH2), set F (tdh, yadA, PSG and yers), set G (EAST, ipaH, AHH1 and yers) and set H (SG, invA, daaD and yers) could be resolved in the ABI 7500 by using T_m curve analysis (Table 2, Figures 1 and 2). IAC primer yersH2 (T_m value is 86) was used for primer sets A to E (Tm values are under 83) and IAC primer yers (Tm value is 77.3) was used for primer sets F, G and H (*Tm* values are over 80). The fluorescent amplification curves and Tm curves of the multiplex SG-PCR products of the DNA of foodborne pathogens and IAC were shown in Figure 1. The C_t values of the amplicons resulting from foodborne pathogens were 17 to 21 and those of IAC were 27 to 29. In each analysis, the T_m distance was from 0.8 to 6.2°C IP RQI WHWI HWHO H'S SURGETS. The IAC-specific low peak was present in all samples with added IAC (Ct: 27 to 29) using real-time SG-PCR analysis of the 24 target genes of primer sets A to E including primer yersH2 and of primer sets F, G and H including primer yers. IAC was certainly amplified in the IAC-only samples. These could be resolved in the ABI 7500 by using Tm curve analysis when a target bacterium was present in the reaction tube. The Tm values of PCR products of stool samples, including each foodborne pathogens, could be identified with that of control bacteria in the same run based on a Tm curve

242

243

244

245

246

247

248

249

250

251

252

253

254

255

256

257

258

259

260

261

262