

## 20. BfR-Forum Verbraucherschutz Bakteriophagen, Berlin, Deutschland

07. – 08. November 2019

### ***Lactococcus lactis* bacteriophages in raw milk samples – a unique and diverse phage world**

Natalia Wagner<sup>1</sup>, Erik Brinks<sup>1</sup>, Christina Michel<sup>2</sup>, Zeynep Atamer<sup>2</sup>, Jörg Hinrichs<sup>2</sup>, Horst Neve<sup>1</sup>, Charles M.A.P. Franz<sup>1</sup>

<sup>1</sup>Max Rubner-Institut, Federal Research Institute of Nutrition and Food, Department of Microbiology and Biotechnology, Hermann-Weigmann-Str. 1, 24103 Kiel, Germany

<sup>2</sup>University of Hohenheim, Institute of Food Science and Biotechnology, Department of Dairy Science and Technology, Garbenstr. 21, 70593 Stuttgart, Germany

Raw milk has been reported as a critical source for virulent bacteriophages in dairies. During milk fermentation (i.e. for cheese production), *Lactococcus lactis* phages can accumulate resulting in severe fermentation problems. Members of *L. lactis* phage groups 936, c2 and P335 are the most common phages found in dairies. However, recent studies have shown that raw milk also contains phages of uncommon and “rare” phage groups.

In our recent 1-year monitoring study, 64 raw milk samples were regularly obtained from 7 dairies and analysed for the presence of *L. lactis* phages. In ca. 50% of these raw milk samples, phages could be detected after enrichment with a representative set of *L. lactis* (laboratory) strains. Phage titers in the original raw milk samples were low and rarely exceeded the detection limit of 10 plaque-forming units (pfu) per ml (maximum titer was  $1 \times 10^3$  pfu/ml). The raw milk phages could be divided into 8 morphologically distinct phage groups: P335 phages (i), novel (atypical) *L. lactis* P335 / *Streptococcus thermophilus* “hybrid” phages (ii), 1706-like phages (iii), 949 phages (iv), 936 phages (v), 1358 phages (vi), c2 phages (vii) and P087 phages (viii).

In conclusion, raw milk phage populations are significantly different from phage communities persisting in dairies. While 936 phages are clearly dominating in dairies, phages in raw milk are mainly representatives of uncommon phage groups rarely detected in dairy plants.