



Changes in Acid-pH Resistance of Food Spoilage and Pathogens Spore-Forming Bacteria in Cameroonian Indigenous Sorghum-Based Acidic Beers before and after Sublethal Thermal Stresses

James Ronald Bayoi^{1*}, Roger Djoulde Darman² and Francois-Xavier Etoa³

¹Department of Biological Sciences, Faculty of Science, University of Maroua, P.O.Box 814 Maroua, Cameroon.

²Department of Agriculture, Livestock and Postharvest Technology, National Advanced School of Engineering, University of Maroua, P.O.Box 46 Maroua, Cameroon.

³Department of Microbiology, Faculty of Science, University of Yaounde I, P.O.Box 812 Yaounde, Cameroon.

Authors' contributions

This work was carried out in collaboration among all authors. Author JRB designed the study, wrote the protocol, managed the analyses of the study, performed the statistical analysis and wrote the first draft of the manuscript. Authors RDD and FXE read and corrected the first draft of the article. All authors read and approved the final manuscript.

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ABSTRACT

Fermented alcoholic beverages play a major role in the socio-cultural lives of people of Northern Cameroon. However, reports of shelf-life and health problems associated with indigenous sorghum-based alcoholic beverages are a major call for concern. This study aimed to highlight the additional effects of sublethal temperatures (no thermal treatment and 10, 45, 50 and 60°C for 45, 90, 180 min) and acidic pH of beers (2.79 and 2.63 for 45, 90, 180 min) on fate of four food spoilage and pathogens spore-forming bacteria. The experiments were carried out on real food products formed by two indigenous sorghum-based alcoholic beverages. Pasteurized traditional

beers were significantly efficient on all unstressed bacterial spores after 180 minutes of treatment. In addition, spores of *B. megapterium* and *G. stearothermophilus* were more sensitive in white beer pH 2.79 and red beer pH 2.63 respectively. Previous thermal treatments of spores at certain sublethal temperatures have significantly ($P=0.05$) decreased the effect of both acidic beers on stressed spores. It was noticed that the spores of *B. subtilis* stressed at 10°C, *G. stearothermophilus* (former *Bacillus stearothermophilus*) spores submitted at 45°C and the spores of *B. cereus* thermally stressed at 50°C and 60°C for 45, 90, 180 minutes were significantly ($P=0.05$) less affected by the white beer at pH 2.79. Whereas, in the red beer at pH 2.63, the spores of *B. subtilis* sublethally stressed at 10°C and the spores of *B. cereus* stressed at 45°C, 50°C and 60°C were more acid resistant and very weakly affected by acid pH of the alcoholic beverages. The study delivered some overview on the potential microbial (stability and safety) consequences of the current tendency towards milder cold and heat treatments which are greatly used in the food-grade industry.

Keywords: *Bacillus* spores; alcoholic sorghum-based beverages; acid pH; sublethal thermal stresses; food safety.

ABBREVIATIONS

BC: *Bacillus cereus* unstressed spores; *B. cereus*: *Bacillus cereus*; *BM*: *Bacillus megapterium* unstressed spores; *B. megapterium*: *Bacillus megapterium*; *BS*: *Bacillus subtilis* unstressed spores; *B. subtilis*: *Bacillus subtilis*; *cfu*: colonies forming bacteria; *GS*: *Geobacillus stearothermophilus* unstressed spores; *G. stearothermophilus*: *Geobacillus stearothermophilus*; *HCA*: hierarchical clustering analysis; *PCA*: principal component analysis; *PC1*: principal component 1; *PC2*: principal component 2.

1. INTRODUCTION

Fermented beverages are one of the indispensable components of the dietary culture of every community in the world [1]. The traces of the first artisanal fermentation dated about 6000 - 7000 BC, were found by archaeologists in the Blue Nile valley [2,3]. More than any other fermented beverages, beer is one of the oldest and most frequently consumed alcoholic beverages of mankind [4]. In Africa, sorghum is used to produce various kind of traditional beers named indigenous sorghum beers [5] such as *pito*, *dolo*, *tchapalo* [6,7] in some west Africa countries. In the sudano-sahelian zone of Cameroon, brewing technology is a basic activity for the rural folks. This is the case of people from kapsiki land, located in plains of the Mandara Mountains in the Far-North region of Cameroon. For this people, beer's brewing technology is on the basis of know-how and social organization of the kapsiki society. This mountainous community is specialized in the processing of two indigenous alcoholic beverages named as red *kapsiki* and white *kapsiki* locally called "Té" and "Mpedli" respectively [8,9], and sometimes assimilated to "bil-bil", which is a common name of cereal-based alcoholic beverage brewed in the country. The kapsiki beers are opaque with red or white color, and slightly foamy. They have an alcohol

content of 2.5% to 4.5%, a total soluble solids from 4°B to 8°B. They are largely consumed at room temperature as refreshing drink and sometimes warmed and mixed with a bit of liquid pepper. The indigenous sorghum beers are usually consumed as a nutritious beverage to quench hunger and thirst. They are relatively low priced as compared to manufactured beers, and serve as lucrative business particularly for the poorest rural folks. According to several studies, moderate consumption of indigenous beers might improve the functioning of the digestive and immune systems, and could play a key role in preventing acute diarrhea, malaria, hemorrhoid, cardiovascular diseases and some cancer [10,11]. Potential microbes that can contaminate indigenous beers include bacteria such as *E. coli*, fecal *Streptococcus*, and spore-forming bacteria [9]. It is known that acidic environment is quite effective in controlling bacterial growth even that of spore-forming bacteria, a good fence against any bacterial proliferation and largely used to prevent contamination. Unfortunately, the acidic character of these kind of beers with pH far lower than 4.5 (values range from 2.6 to 2.80) are not sufficient to avoid a high load of bacterial spores [8,9]. The presence of spore-forming bacteria in beverages is not as dangerous, but it is their germination and growth to vegetative cells which

remains a serious threat to the health of consumers. In this situation, the persistent presence of spore-forming bacteria in indigenous beers possess a serious problem. In spite of rich literature on spore-forming bacteria in cereals, there is paucity of information with regards to the presence of bacterial spores in some indigenous beers (red kapsiki beer and white kapsiki beer) produced in the sudano-sahelian zone of Cameroon. To this date, it has not been well documented the key role of sublethal thermal stress on the persistent presence of spore-forming bacteria in acidic indigenous beers brewed in Africa. Considering the large population of rural residents who consume one or both of these drinks, giving the health risks posed by spore-forming bacteria to man due to the potential for bacterial spores to cause foodborne diseases and at the time where the adaptation of bacteria to environmental stresses have received significant interest because of its implications in the food safety, the aim of this work was to describe the fate of four spore-forming bacteria strains in two indigenous beers with different acid pH, before and after sublethal thermal treatments. To simulate the environmental stresses occurring during the processing and storage of these beers, the acidic pH values tested were in the range of those reported in our previous studies [8,9] on the quality of indigenous sorghum-based beers produced in northern Cameroon.

2. MATERIALS AND METHODS

2.1 Raw Material

Two local "Mouskwari" sorghum (*S. bicolor* L. Moench) varieties, red and white ones suitable for the production of red and white kapsiki beers were purchased from Maroua central market in Far north region, Cameroon. However, in the rainy season, "Djigari" sorghum variety can also be chosen. The plant material was taken to the laboratory in cellophane bag and subsequently verified by taxonomist experts, Department of Biological Sciences, University of Maroua.

2.2 Brewing of Indigenous Alcoholic Beverages

Processing of indigenous beers from fermented red and white sorghum were followed in fifteen production sites distributed into four localities of Mogode sub-division, Mayo-Tsanaga division (Cameroon)

2.3 Processing of White Beer

The production process involves three main stages: malting, brewing and fermentation. The smallest quantity approximately the sixth of the white sorghum "mouskwari" grain was soaked and left to settle for 24 h. Supernatant and suspended matter were removed and the hydrated grains was drained. The grains were germinated in the dark at room temperature for 48 h, sun-dried for 10 h and ground into a coarse malt sorghum flour which was kept for further use. A large quantity of the white sorghum "mouskwari" grains (about of 5/6) was cleaned and ground in raw sorghum flour which was soaked for 72 h and the wet floury pellet was separated from the supernatant. The pellet was mixed with distilled water, cooked for 3 h and the roasted dough was obtained. After cooling, the kept sorghum malt flour was added to the raw dough and the mixture was hand-kneaded until the must dough was obtained. After pouring into earthenware pots, a spontaneous alcoholic fermentation occurred and lasted for 48 h. The final product was filtered using a special clean tissue and the opaque liquid obtained constituted the white beer also known as "mpedli" [8].

2.4 Processing of Red Beer

The processing started with the quenching of red "mouskwari" sorghum grain for 12-24 h, followed by germination for 2 days at room temperature and sun-drying to bring moisture of the germinated grain at 15–20%. After milling of the dried grains, a malted flour was obtained and kept in the dark for 2 days before brewing. The flour was mixed out with distilled water. The mixture obtained was decanted for 3 h, and the supernatant was separated from a mealy bottom. This bottom was pre-cooked for 5 h and later mixed with the previous supernatant to give a sour must after a night spontaneous fermentation. The sour must was cooked for 10 h to give the sweet must. After cooling, it was poured into earthenware pots and inoculated with dried starter culture harvested from previous brew for alcoholic fermentation which lasted 12-24 h. The liquid obtained afterwards is generally referred to "té" also known as the red beer [9].

2.5 Spore-forming Bacteria Strains

Four bacterial species grouped in *Bacillus* and *Geobacillus* genera were used to simulate the effect of environmental sublethal stresses on the

fate of bacterial spores in acid locally brewed beers. We used in the experiments, the spores of T, 8174 and NCTC 3610 strains of *B. cereus*, *B. megaterium* and *B. subtilis* respectively from the collection of the Microbiology Laboratory Institute of Food Research of Reading, Reading, United Kingdom. The strain CNCH 5781 of *G. stearothermophilus* (former *B. stearothermophilus*) spores was obtained from the Institute Appert, Paris, France.

2.6 Culture of Mature Spores

The mature spores used in this work were produced from the stored spore collection. Culture was carried out in two stages according to the protocol earlier described by Bayoï et al. [12]. Firstly, the vegetative cells were produced from the stored spores. They were heat-activated at 100°C for 10 min and spread on trypticase soya broth for a night. Cultures were incubated for 24 h at 35°C for *B. cereus*, *B. megaterium*, *B. subtilis* and 65°C for *G. stearothermophilus*. At the end of the incubation, the vegetative cells were obtained. Secondly spores were produced from freshly grown vegetative cells. The vegetative cells (100 µL) of each bacterial species were spread on sporulation fortified agar, and plates were incubated for 5-7 days at the optimal growth temperature previously used for each bacterial species. The spore crop obtained after incubation was washed twice and re-suspended in sterile distilled water. To ensure maturity and stability of bacterial spores before use, purified spores were kept at 4°C for 3 months.

2.7 Fate of the Unstressed Spores in Acid Sorghum-based Beers

To perform this test, the method earlier described was used [12]. A hundred (100 µL) microliter of thermally unstressed spores (1.6×10^7 cells/ml) of each bacteria test was used, introduced into 9.4 ml of heat-pasteurized red kapsiki and white kapsiki beers. The white beer was stabilized at pH 2.79 and the red one at 2.63. The different preparations were neutralized using 0.5 ml of a solution of sodium hydroxide 10% after 45, 90 and 180 min of treatment at room temperature. Then, a hundred milliliter of appropriate dilution heat-activated (100°C/10 min) of each preparation were spread on nutrient agar. The plates were incubated at optimal growth temperature of each bacterial species. Each experiment was performed three times and the

seeding was done in triplicate. After incubation, the number of colonies forming units (cfu) from spores treated with acid beers were enumerated and expressed in terms of recovery percentage as compared to control spores which was unstressed and added to the same volume of sterile distilled water. Recovery percentage was calculated according to the formula (1) below:

$$\text{Recovery percentage (\%)} = \left(\frac{\text{number of cfu from spores unstressed and acid beer treated samples}}{\text{number of cfu from control spores no thermally stressed and no acid beer treated samples}} \right) \times 100. \quad (1)$$

where, cfu means colonies forming units.

2.8 Fate of the Thermally Stressed Spores in Acidic pH Indigenous Sorghum Beers

The adapted method to that described by Bayoï et al. [13] was used to perform this experiment. Five (5) milliliters of spores (1.6×10^7 cells/ml) suspension of each bacterial species were filled in a pyrex tube, corked, and introduced into a cooling system (Superser, China) or a water bath (Mettmert GmbH + Co. KG, Germany). The thermal shocks were carried out at various sublethal temperatures (10°C, 45°C, 50°C, 60°C) during 45 min, 90 min and 180 min according to the method at constant temperature as described by bayoï et al. [12]. One hundred (100 µL) microliter of each bacterial spore species thermally stressed was inoculated into 9.4 ml of the heat-pasteurized red beer (pH 2.63) and white beer (pH 2.79). Preparations were incubated with slight stirring for 180 min. A group of unstressed and untreated spores with both indigenous beers was used as witness sample. At the end of each treatment, spore preparations were neutralized by adding 0.5 ml of sodium hydroxide 10% and the suspension spores were heat-activated at 100°C for 10 min. A hundred microliter of appropriate dilution was spread on nutrient agar medium and culture was done in triplicate as described above. After incubation, the number of colonies forming units (cfu) from stressed spores and treated with acid indigenous beer was counted and expressed in terms of recovery percentage as compared to unstressed and no beer-treated control spores, according to the equation (2) below:

$$\text{Recovery percentage (\%)} = \left(\frac{\text{number of cfu from spores thermally stressed and acid beer treated samples}}{\text{number of cfu from control spores}} \right)$$

unstressed and no acid beer treated samples) x
100. (2)

where, cfu means colonies forming units.

2.9 Data Analysis

The results were expressed as recovery percentages that were used to draw the plots with EXCEL program (Microsoft Office Professional 2013, Windows, USA). One-way ANOVA (Analysis of Variance) and Tukey's HSD test were performed with STAGRAPHICS software centurion version 16.1 (Technologies Inc., Virginia, USA) to compare the means. Statistical differences with P=0.05 were considered significant. The multivariate analysis, especially Principal Component Analysis (PCA) based on the correlation matrix and Hierarchical Clustering Analysis (HCA) were performed to compare the responses of the stressed spores samples obtained from different conditions. PCA allowed the measured variables to be grouped into new variables called components. HCA allowed to draw dendrogram used to analyze relationship between the different spores' species after thermal stresses and beer treatments. The SPSS statistical program (SPSS20, IBM Inc., Armonk, New York, USA) was used for performing the multivariate analysis.

3. RESULTS

3.1 Recovery of the Unstressed Spores in Acid pH Indigenous Beers

Fig. 1 shows the effect of white beer pH 2.79 on the recovery of colonies from germinated unstressed spores. Regardless to the nature of the non-thermally stressed bacterial spores, we observed a significant decrease (P = 0.05) in the recovery percentages, depending on stay time of the spore. Until the duration of 90 minutes, the spores of *B. cereus* were more sensitive than those of *G. stearothermophilus* to the action of the white beer at pH 2.79. But, after 90 minutes and up to 180 minutes, we noticed a reverse sensitivity between both spores' species. At that time, we have obtained the recovery percentages of 31.8% for *B. megapterium* spores, 31.75% for *B. subtilis* spores, 28.3% for *B. cereus* spores and only 15.9% for *G. stearothermophilus* spores. With the red beer at pH 2.63 (Fig. 2), we had a significant effectiveness (P=0.05) of the beer pH on the bacterial spores after an action time of 180 minutes. This was more pronounced on the spores of *B. megapterium* compared to the other bacterial spores' species. The effectiveness was shown by the recovery percentages of 90.5%, 68.4%, 41.25% and 17.5% respectively with the spores of *B. subtilis*, *B. cereus*, *G. stearothermophilus* and *B. megapterium*.

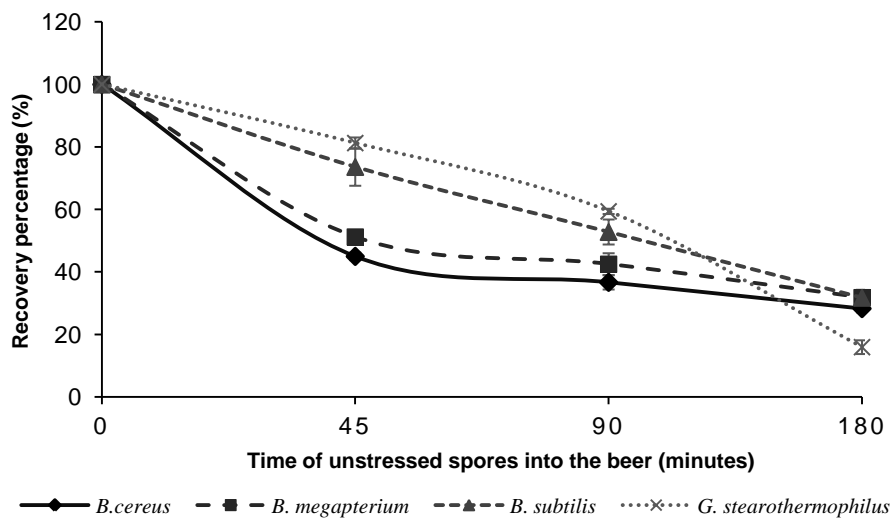


Fig. 1. Survival of unstressed spores contained in white beer at pH 2.79 and recovered in nutrient agar

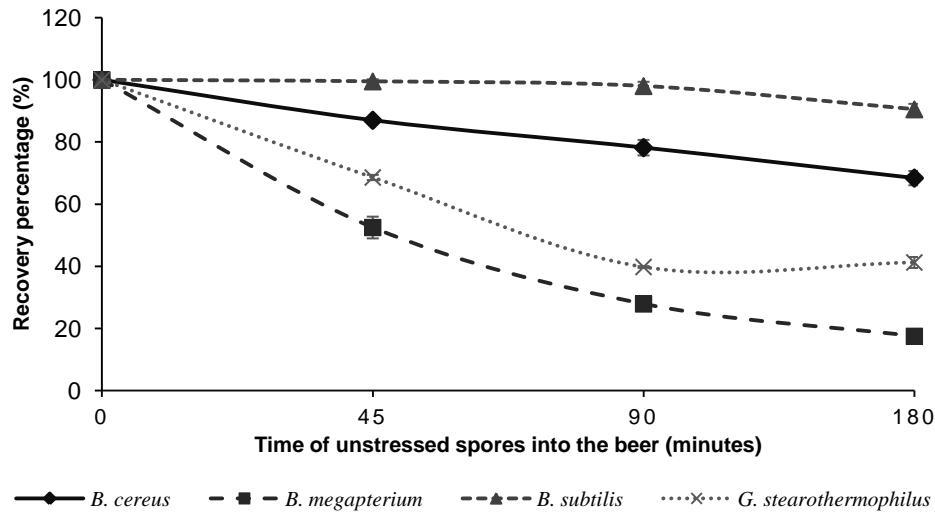


Fig. 2. Survival of unstressed spores contained in red beer at pH 2.63 and recovery in nutrient agar

3.2 Enhancement of Recovery of the Spores in Acid pH Beers after Sublethal Thermal Stresses

Fig. 3 presents the effect of sublethal temperatures on the behaviour of spores in white beer at pH 2.79 for 180 minutes. Compared to non-thermally stressed spores, we observed a significant increase ($P=0.05$) in the recovery percentages of *B. cereus* spores after sublethal stresses with all the four temperatures (10°C, 45°C, 50°C and 60°C) used. Similar effect was noticed for the spores of *B. megapterium* stressed at 10°C and 45°C. Spores of *B. subtilis* pretreated at 10°C and 50°C and those of *G. stearothermophilus* stressed at 10°C, 50°C and 60°C showed similar behaviour. Effect of sublethal thermal stresses on the behaviour of spores in the red beer at pH 2.63 is presented in Fig. 4. We had a significant increase ($P = 0.05$) in the recovery percentages for the spores of *B. cereus* stressed at 60°C and for 45 and 90 minutes at 10°C, *B. megapterium* spores stressed at 10°C and to a lesser extent at 45°C, spores of *G. stearothermophilus* stressed at 10°C for 45 minutes, at 50°C for 45 minutes and 180 minutes, and 60°C.

3.3 Multivariate Analysis of the Indigenous Beer Samples Contaminated with Unstressed and Thermally Stressed Spore-forming Bacteria

To simplify the interpretation of the results, the principal component analysis (PCA) was applied

to the recovery percentages obtained after action of the indigenous beers on the unstressed and sublethally stressed spore-forming bacteria. As shown in Fig. 5 below, the four biological variables represented by each unstressed spore-forming bacteria species introduced into the white opaque beer pH 2.79 and red homemade beer pH 2.63 were reduced in two main components (PC1 and PC2). The components PC1 and PC2 explained 99.85% and 99.75% of the total data variance after varimax rotation, respectively, for the white beer at pH 2.79 and the red beer at pH 2.63. The PCA analysis showed with the white beer containing unstressed spores that variables which contributed positively to PC1 were BC (unstressed *B. cereus*) and BM (unstressed *B. megapterium*) whereas the variable GS (unstressed *G. stearothermophilus*) positively loaded to PC2. Moreover, we found a very strong positive correlation ($r^2 = 0.996$) between the fate of the unstressed spores of *B. cereus* and *B. megapterium* and a positive correlation ($r^2 = 0.937$) between the fate of the unstressed spores of *B. subtilis* and *G. stearothermophilus* in the white beer at pH 2.79. With the red beer at pH 2.63, the fate of unstressed *B. megapterium* (BM) and unstressed *G. stearothermophilus* (GS) spores were strongly correlated ($r^2 = 0.974$) and each other are positively loaded to PC1 while the behaviour of unstressed *B. subtilis* (BS) spores was highly correlated to PC2. Unstressed spores of *B. subtilis* and *G. stearothermophilus* were very poorly correlated ($r^2 = 0.419$) in the red beer at pH 2.63. Consequently, it would be likely that fate of unstressed spore-forming bacteria greatly

varies with the pH of the indigenous beer and the genus or species of the bacteria. However, we noticed that all the four variables which contributed positively to the total data variance were on the same side in the space created by both dimensions of PCA. This showed that beers acted in the same manner on

bacterial spores, and that the red indigenous beer was more effectiveness than the white indigenous beer on unstressed spores of *G. stearotherophilus*, whereas both traditional beers had approximately the same effectiveness on the three other unstressed spores.

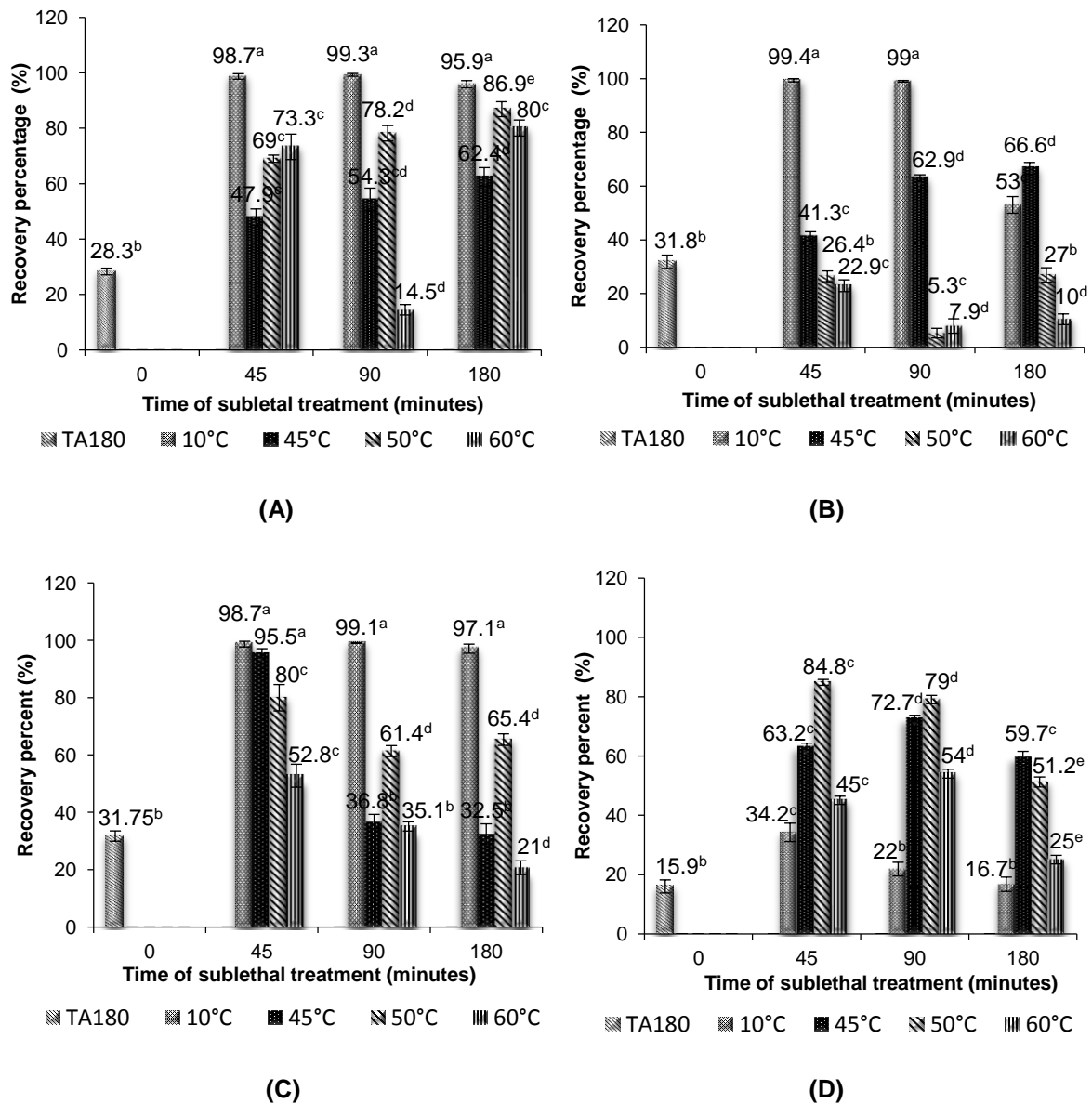


Fig. 3. Evolution of recovery from unstressed (TA180) and thermally stressed (10°C, 45°C, 50°C, and 60°C) spores of *B. cereus* (A), *B. megapterium* (B), *B. subtilis* (C), *G. stearotherophilus* (D) treated in the white beer at pH 2.79 for 180 minutes

The values were mean of three independent trials. Mean values with the same letter were not different at 5% level of significance

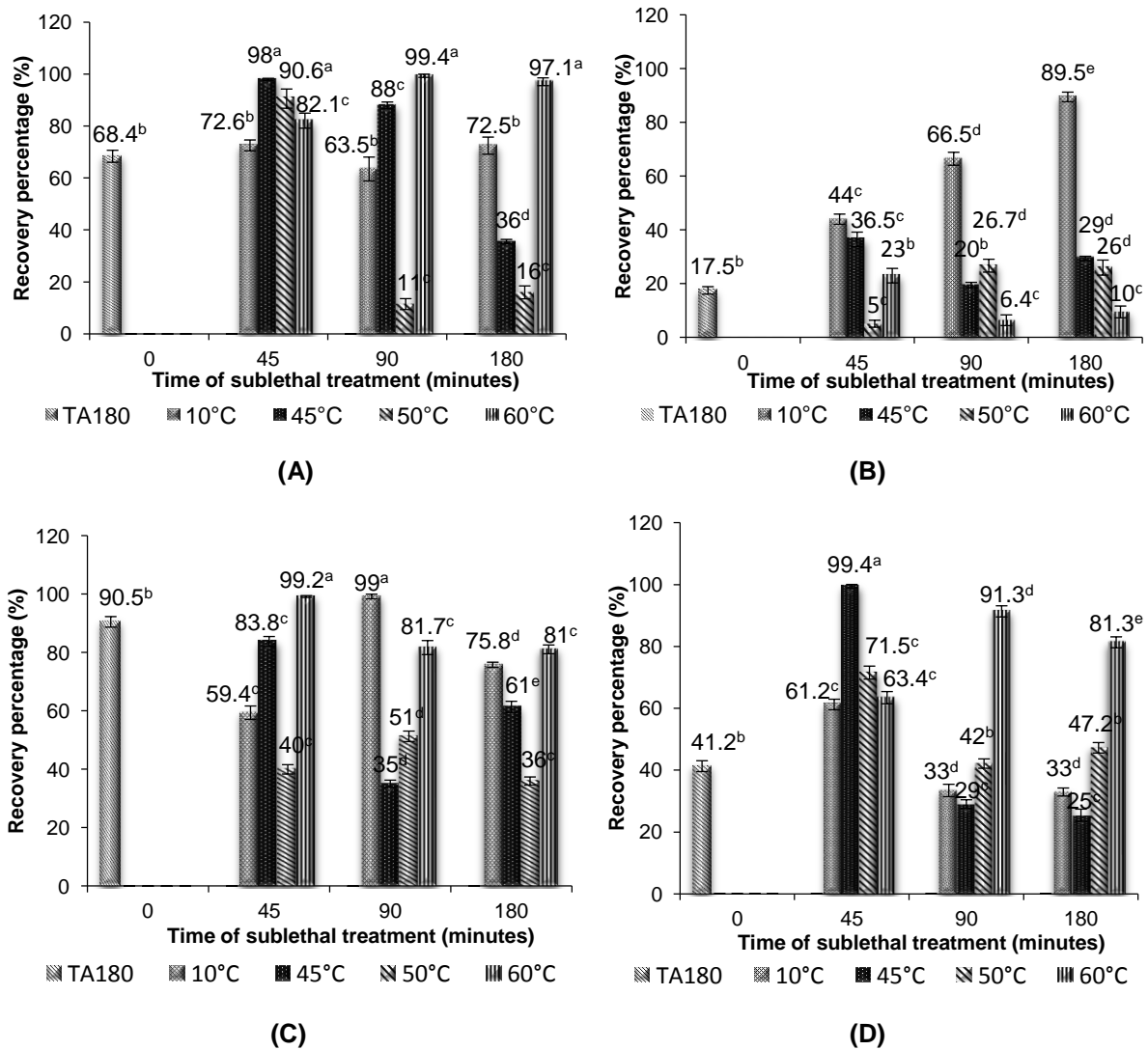


Fig. 4. Evolution of recovery from unstressed (TA180) and thermally stressed (10°C, 45°C, 50°C, and 60°C) spores of *B. cereus* (A), *B. megapterium* (B), *B. subtilis* (C), *G. stearothermophilus* (D) treated in the red beer at pH 2.63 for 180 minutes

The values were mean of three independent trials. Mean values with the same letter were not different at 5% level of significance

In an attempt to better assess the effect of sublethal thermal stresses on the behaviour of the spores contained in both handcraft beers, four thermal values combined to three treatment times were reduced by two main components as shown in Table 1. The components PC1 and PC2 explained 94.5% and 96.5% of the total variance from the beers at pH 2.79 and pH 2.63 containing sublethally stressed spores. The PCA analysis showed that with the white beer samples, the sublethal stresses at 50°C and 60°C for 45 and 90 minutes positively contributed to the main component PC1, while the sublethal stresses at 10°C positively contributed to the main component PC2 (loadings > 0.75). On the other hand, sublethal treatments at 45°C were

negatively loaded to component PC2. This component opposed the sublethal stresses at warm temperatures to sublethal stresses at low temperatures, whereas component PC1 provides information only on sublethal stresses at very warm temperatures. With the red beer at pH 2.63, the component PC1 was mainly described by sublethal stresses at 45°C, 50°C and 60°C, all of them found on the positive side, while only sublethal stresses at 10°C positively contributed to the component PC2. Components PC1 and PC2 described heating-stress (the sublethal stresses at warm temperatures) and cooling-stress (the sublethal stresses at cold temperatures) respectively.

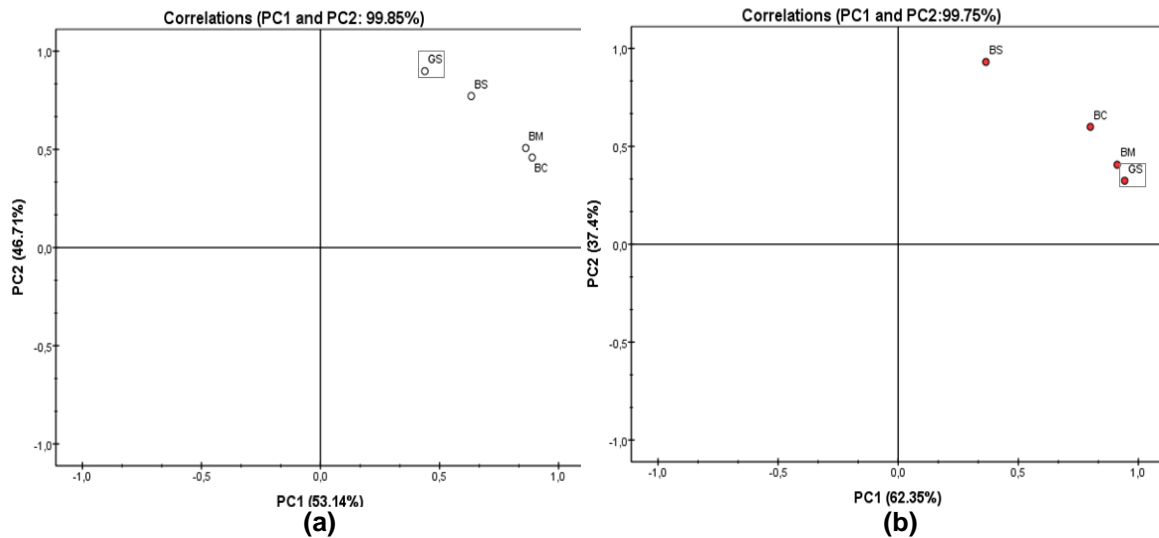


Fig. 5. Loadings resulting from PCA of the unstressed spores into the white beer at pH 2.79 (a) and the red beer at pH 2.63 (b)

Notes. BC: *Bacillus cereus* spores; BM: *Bacillus megapterium* spores; BS: *Bacillus subtilis* spores; GS: *Geobacillus stearothermophilus* spores. Any spore-forming bacteria species was not submitted to sublethal thermal stress. Only the effect of the acid pH on spore-forming bacteria was followed

Table 1. Loadings resulting from principal component analysis of samples of the white beer at pH 2.79 and the red beer at pH 2.63 containing thermally stressed spores

Treatments	White beer (pH 2.79)		Red beer (pH 2.63)	
	PC1 (51.3%)	PC2 (43.2%)	PC1 (73.6%)	PC2 (22.9%)
No sublethal treatment	0.247	0.966	0.874	0.451
Sublethal treatment at 10°C	0.089	0.996	0.102	0.994
Sublethal treatment at 45°C	-0.099	- 0.995	0.941	0.109
Sublethal treatment at 50°C	0.972	- 0.201	0.791	- 0.557
Sublethal treatment at 60°C	0.971	- 0.097	0.996	- 0.082
Sublethal treatment for 45 min	0.778	0.446	0.965	- 0.185
Sublethal treatment for 90 min	0.996	- 0.053	0.962	0.270
Sublethal treatment for 180 min	0.734	0.541	0.868	0.449

Note: Rotation method used was Varimax with Kaiser normalization (eigenvalue > 1)

The plot obtained in space created by the two main components (PC1 and PC2) shows that the sublethal thermal stresses oppose on dimension 1 behaviour of *B. cereus* and *B. megapterium* stressed spores and dimension 2 the behaviour of stressed spores of *B. subtilis* and *G. stearothermophilus* contained in the indigenous beer samples. In the white beer, the stressed spores of *B. cereus* at 50°C and 60°C during 45, 90, 180 minutes were no longer affected by very low acid pH (2.79) of beer for 180 minutes while the spores of *B. megapterium* thermally stressed under the same conditions were more affected by the white beer at pH 2.79. The sublethal stresses at 10°C and 45°C also strongly affected behaviour of *B. subtilis* and *G. stearothermophilus* spores respectively in the white beer pH 2.79 (Fig. 6A). Independently of

the time, the sublethal stresses at 45°C, 50°C and 60°C positively impacted the behaviour of *B. cereus* spores and negatively affected the behaviour of *B. megapterium* spores dropped on the artisanal red beer pH 2.63. Whereas sublethal stresses at 10°C negatively acted on the spores of *G. stearothermophilus* and positively on the spores of *B. subtilis* (Fig. 6B). Moreover, the two plots confirm that white and red beers are more effective on unstressed spores of *G. stearothermophilus* and *B. megapterium* respectively. Despite the similarity on the dispersion of the observations in the score plot obtained with the white and red beers, we noticed slight modification on the position of stressed spores of *B. cereus* and *B. subtilis* on the positive side of the space described by the two components. Therefore, the

type of beer could influence the behaviour of stressed spores of *B. cereus* and *B. subtilis*.

Cluster analysis was applied to the response of bacterial spores after thermal stresses and treatment in acidic fermented indigenous beers by Euclidean distance measurement. Three and two distinct clusters were separated out in the resulting dendrogram after performing cluster analysis on the white beer pH 2.79 and the red beer pH 2.63. Fig. 7 shows dendrogram of four bacterial spores with the eight thermal conditions as variables. In the white beer, *B. cereus* and *B. subtilis* were grouped in the same cluster, which suggested that they were closely related. *B. megapterium* and *G. stearothermophilus* formed the second and third cluster respectively. In the red indigenous sorghum beer, *B. cereus*, *B. subtilis* and *G. stearothermophilus* were in the same cluster with a close relationship between *B. cereus* and *B. subtilis*. Whereas *B. megapterium* was in a separate cluster in the red beer samples. These distinct observations may be caused by the composition and pH of both indigenous beers.

4. DISCUSSION

The positive action of both traditional pasteurized beers on unstressed spores was materialized by an important decrease in recovery percentages, after the germination of the remaining spores in both drinks at the end of the treatment. This effectiveness of beers is probably due to the composition and acidic character of these fermented beverages. Indeed, both indigenous beers have a very low pH, which could be responsible for the high rise of spore's coat permeability following solubilization of some acid proteins of the inner and outer tunics. In most cases, the susceptibility of the unstressed spores was greater in the white beer than in the red beer. This could be related to the difference in biochemical composition of the handicraft beers. Indeed, previous studies carried out on these alcoholic homemade beverages showed that the white beer has higher total acid content than the red beer. This high total acid content is linked to lactic acid bacteria which is strongly involved in the heterofermentative process of white beer and is responsible for the production of organic acids (lactic acid, acetic acid, formic acid). These differences in sensitivity also can be explained by the chemical nature and content of the organic acids in beer. Some authors reported that lactic and acetic acids are more effective on spores than citric and malic acids [14]. In addition,

accumulation of carbon dioxide into the coat of spore and oxidation of membrane lipids by hydrogen peroxide produced by lactic acid bacteria can cause a dysfunction in the permeability of the spore [15,16]. Moreover, Low molecular organic compounds produced by lactobacilli such as reuterin could react irreversibly with the sulfur-rich proteins of the spore's coat layers which could induce inactivation of the spore [17]. Some bacteriocins produced by lactobacilli, endowed with bactericidal activity, can be active against some spoilage spores (*B. subtilis*, *B. megapterium*, *G. stearothermophilus*) and pathogenic spores (*B. cereus*). The Principal Component Analysis (PCA) below carried out confirmed that the spores of *B. megapterium* were sensitive to both craft beers whereas the red beer pH 2.63 had more effect on the spores of *G. stearothermophilus* than the white beer pH 2.79. These results agreed with those of Berendsen et al. [18] and Marshall et al. [19] who showed that resistance of bacterial spores varies from one specie to another and is linked to the sporulation conditions (temperature, composition of the medium). Indeed, these conditions influence the composition, structure, morphology that have strong impact on the resistance of spores.

Some spores of the *Bacillus* and *Geobacillus* species sublethally stressed at temperatures of 10°C, 45°C, 50°C and 60°C before their introduction into the indigenous pasteurized beers at pH of 2.79 and 2.63, presented very high recovery percentages compared to unstressed spores which showed significantly low recovery. Indeed, the sensitivity of spores to the acidity of beers drastically decreased after they were kept at one of the sublethal temperatures. This drop in the spore sensitivity, reflected by the recovery rising, is potentially linked to an increase in the resistance of stressed spores to acidity and some organic substances produced by craft beers. This behaviour, known as thermal-induced bacterial acid resistance, has already been reported by Bayoï et al, [12,13]. These authors reported that sublethal heat stresses at 45°C, 50°C and 60 °C would increase the resistance of *B. subtilis* and *G. stearothermophilus* spores to acetic acid at pH 4.5. Recently, they have shown that spores of *B. cereus* previously maintained at sublethal temperatures of 10°C, 45°C, 50°C and 60°C are more resistant to high acidity (pH 2.01) of flash pasteurized "foléré" beverage, a homemade refreshing drink from Cameroon.

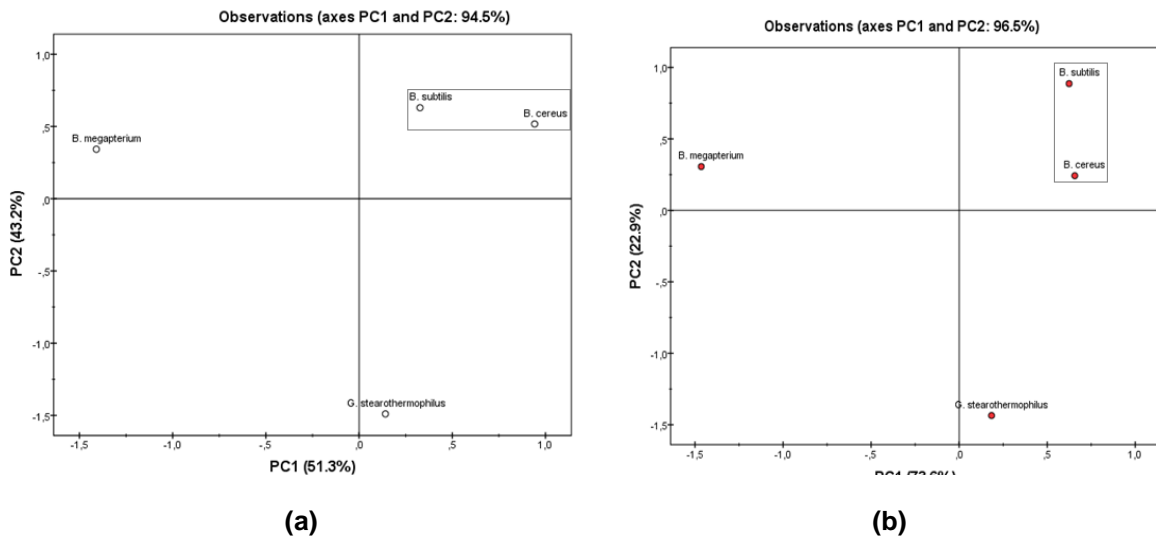


Fig. 6. Score plots of the thermally stressed *Bacillus* and *Geobacillus* spores contained in the white beer at pH 2.79 (a) and the red beer at pH 2.63 (b)

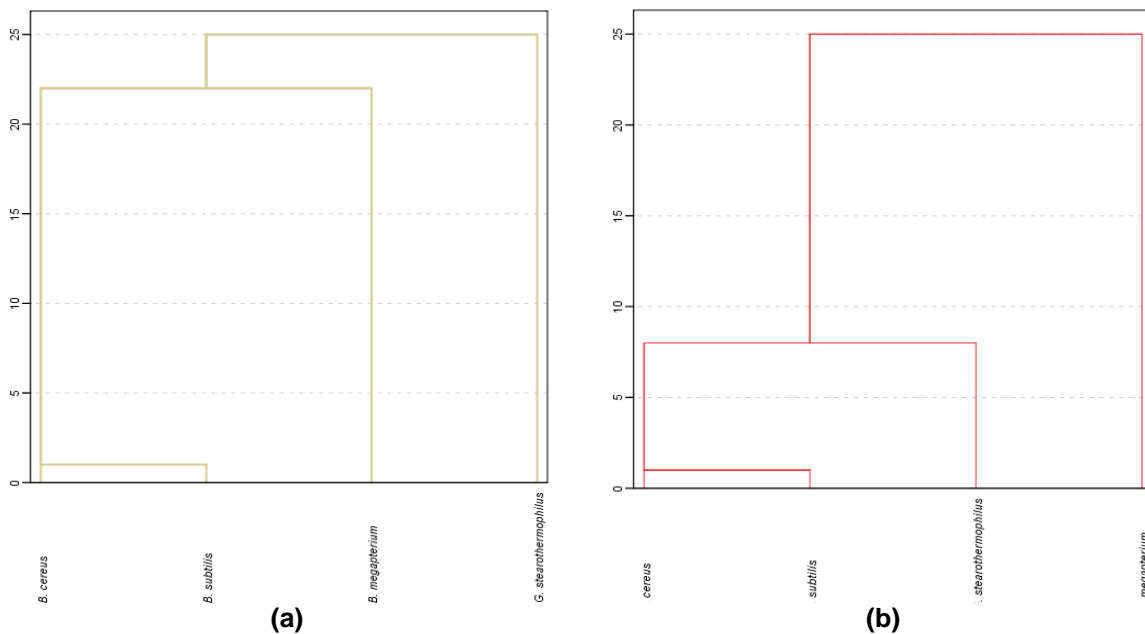


Fig. 7. Dendrogram of *Bacillus* and *Geobacillus* spores thermally stressed into the white beer pH 2.79 (a) and the red beer pH 2.63 (b) samples from the hierarchical cluster analysis using Euclidean distance and minimal jump linkage

This phenomenon, translated as thermal-induced bacterial acid resistance, is still unknown and not well biochemically elucidated. However, it was suggested that some structural changes of proteins and lipids which make up the spore may be responsible for the appearance of the thermal-induced acid resistance phenomenon. One of the potential mechanisms suggests that sublethal stresses at warm temperatures (45°C, 50°C and 60°C) lead to modifications of the

three-dimensional structure of sulfur-rich proteins in tunics and cortex, the activation of the "heat-shock" proteins and small acid soluble proteins also called SASPs synthesized during sporulation and kept respectively in the coat and protoplast of spore. Changes of lipids of the inner and outer membranes of spore would be essentially translated by saturation of the fatty acids or transition of the unsaturated fatty acids from the normal "cis" configuration to the

abnormal "trans" configuration. The sublethal stresses at low temperatures (10°C) could induce a rigidity of the proteins and lipids coat causing the vitrification of the bacterial spore. Incidence of all these modifications will be to drastically reduce the permeability of the spore, preventing the entrance of protons into the protoplast. However, the protons and organic acids which have reached protoplast will be neutralized by the small acid soluble proteins activated before their interaction with DNA or other key enzymes in the spore. The changes in conformation of the spore molecules can also reduce contact between active organic compounds in indigenous beers and the spore membranes.

5. CONCLUSION

The changes in the behaviour of spore-forming bacteria in some indigenous acidic sorghum beers at different thermal sublethal conditions were investigated. Traditional fermented sorghum beers produced at the household level in the northern part of Cameroon were very efficient on unstressed spoilage and pathogens spore-forming bacteria. The reported results could serve as starting point to well understand the key antimicrobial role of our local cereal-based alcoholic beverages if they are produced at hygienic standards. Therefore, thermal sublethal conditions which occurred during processing and storage of beers have significantly reduced antimicrobial activity of pasteurized white beer pH 2.79 and red beer pH 2.69 on spoilage and pathogens spore-forming bacteria. Indeed, some thermal sublethal treatments at 10°C, 45°C, 50°C and 60°C have significantly decreased the efficiency of both indigenous beers on some stressed spores of *Bacillus* and *Geobacillus*. Independent of the nature of both acidic beers, stressed spores of *B. cereus* and *B. subtilis* had the same behaviour and were closely related. This phenomenon known as thermal induced acid resistance, has not been biochemically elucidated, it appears that a rush-study should be carried out to investigate changes that occur at both cellular and molecular levels.

DISCLAIMER

The products used for this research are commonly and predominantly use products in our area of research and country. There is absolutely no conflict of interest between the authors and producers of the products because we do not

intend to use these products as an avenue for any litigation but for the advancement of knowledge. Also, the research was not funded by the producing company rather it was funded by personal efforts of the authors.

COMPETING INTERESTS

Authors have declared that no competing interests exist.

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