

# Method comparison for the detection of hepatitis E virus in lettuce and water samples

**Gloria Sánchez**

Department of Preservation and Food Safety Technologies (IATA-CSIC)

*gloriasanchez@iata.csic.es*

**@FoodViruses**

**Hepatitis E workshop**  
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# Methods for virus detection



Shellfish



Berries



Leafy greens



Bottled water



## Enteric viruses (Norovirus and HAV) in food (CEN/TC 275– WG 6– TAG4)



**ISO 15216-1:2017**  
Microbiology of the  
food chain --  
Horizontal method for  
determination of  
hepatitis A virus and  
norovirus using real-  
time RT-PCR -- Part 1:  
Method for  
quantification



# Virus detection workflow (ISO 15216)

Elution & concentration

RNA extraction

RT-qPCR



Chop 2.0g of **digestive gland**, add equal volume of **proteinase K** solution, incubate 37°C and 60°C then clarify by centrifugation



25g sample to 40ml TGBE buffer (with pectinase for soft fruit), elute viruses by shaking and filter eluate. Precipitate using **PEG/NaCl**. For soft fruit further clarify using chloroform:butanol.



Filter onto a **positively charged membrane**, elute in TGBE buffer and concentrate using centrifugal filter device

Based on virus capsid disruption with **chaotropic reagents** and adsorption of RNA to **silica particles**

**One-step** RT-qPCR assay  
Use of hydrolysis probes  
Use of a standard curve for quantification

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## Public health risks associated with hepatitis E virus (HEV) as a food-borne pathogen

EFSA Panel on Biological Hazards (BIOHAZ),  
Antonia Ricci, Ana Allende, Declan Bolton, Marianne Chemaly, Robert Davies,  
Pablo Salvador Fernandez Escamez, Lieve Herman, Kostas Koutsoumanis, Roland Lindqvist,  
Birgit Nørrung, Lucy Robertson, Giuseppe Ru, Moez Sanaa, Marion Simmons,  
Panagiotis Skandamis, Emma Snary, Niko Speybroeck, Benno Ter Kuile, John Threlfall,  
Helene Wahlström, Ilaria Di Bartolo, Reimar Johnne, Nicole Pavio, Saskia Rutjes,  
Wim van der Poel, Petra Vasickova, Michaela Hempen, Winy Messens, Valentina Rizzi,  
Francesca Latronico and Rosina Girones



## 5. Recommendations

- The validation and standardisation of methods for detection and quantification of HEV from meat and meat products should be a high priority. Also, detection methods for other food matrices (e.g. shellfish, fruit and vegetables, food contact surfaces) and bottled water as described in ISO15216 should be validated in order to demonstrate their suitability for the detection of HEV.

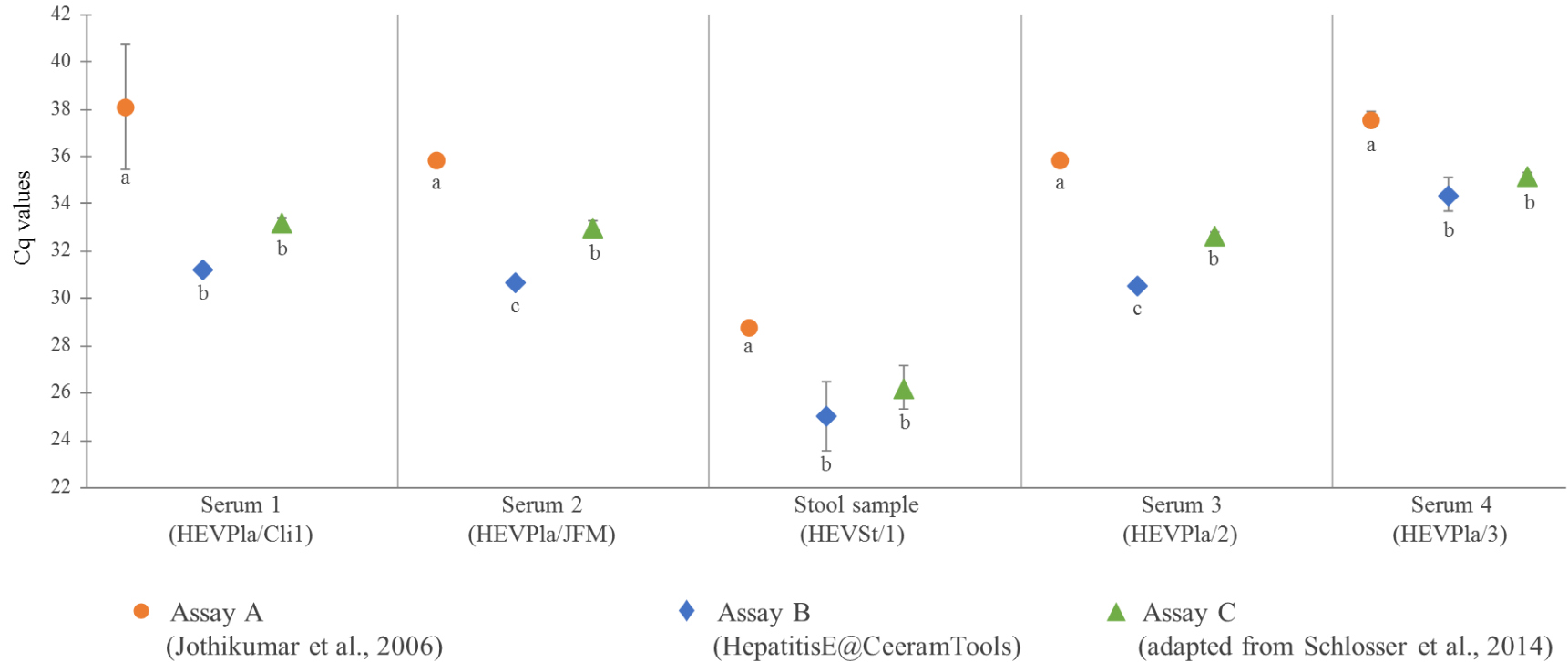
# RT-qPCR comparison

Assay	Amplification region	Primers and probe	Sequence 5'-3'	RT-qPCR conditions	Location*	Reference
<b>A</b>	ORF2/3	JVHEVF	GGTGGTTTCTGGGGTGAC	RT 50°C for 30 min 95°C for 15 min PCR (45x)  95°C for 10" 55°C for 20" 72°C for 15"	5304-5373 (69 nt)	<b>Jothikumar et al. (2006)</b>
		JVHEVR	AGGGGTGGTTGGATGAA			
		JVHEVP	FAM-TGATTCTCAGCCCTTCGC-BHQ			
<b>B</b>	ORF2/3	NA	NA	RT 45°C for 10 min 95°C for 10 min PCR (40x)  95°C for 15" 60°C for 45"	NA	<b>HepatitisE@CeeramTools</b>
<b>C</b>	ORF3	HEV.Fa	GTGCCGGCGGTGGTTTC	RT 50°C for 30 min 95°C for 15 min PCR (45x)  95°C for 10" 55°C for 25" 72°C for 25"	5296-5377 (81 nt)	<b>Schlosser et al. (2014) with modified probe</b>
		HEV.Fb	GTGCCGGCGGTGGTTTCTG			
		HEV.R	GCGAAGGGGTGGTTGGATG			
		HEV.P	FAM-TGACMGGGT/ZEN/TGATTCTCAGCC/3IABkFQ			

# RT-qPCR comparison

		Jothikumar et al. (2006)		CeeramTools		Schlosser et al. (2014)	
		(+/total)	Mean Cq ± SD	(+/total)	Mean Cq ± SD	(+/total)	Mean Cq ± SD
<b>WHO HEV standard</b>	$2.5 \times 10^5$	4/4	31.14±0.30 <sup>a</sup>	4/4	28.62±0.15 <sup>b</sup>	4/4	28.82±0.10 <sup>b</sup>
6329/10	$2.5 \times 10^4$	4/4	34.33±0.81 <sup>a</sup>	4/4	29.56±0.46 <sup>b</sup>	4/4	32.43±0.15 <sup>c</sup>
(IU/ml)	$2.5 \times 10^3$	3/4	37.45±0.70 <sup>a</sup>	4/4	32.65±0.25 <sup>b</sup>	4/4	35.55±0.30 <sup>c</sup>
	$2.5 \times 10^2$	0/4		4/4	35.70±0.55 <sup>a</sup>	1/4	36.98 <sup>b</sup>
Efficiency (%)			105.82		96.69		98.23
Regression coefficient			0.9502		0.9963		0.9914
Slope			-3.190		-3.404		-3.365
Intercept			40.012		35.577		38.329

# RT-qPCR comparison



# Elution method

Elution & concentration

RNA extraction

RT-qPCR

**A**

**ISO 15216**

**25 g** lettuce

**40 ml TGBE** buffer/shaker

Precipitate using

PEG/NaCl precipitation



**B**

**Modified ISO 15216**

**25 g** lettuce

**90 ml TGBE** buffer/shaker

PEG/NaCl precipitation



**C**

**Sánchez et al., 2012**

**10 g** lettuce

**90 ml BPW/Pulsifier**

PEG/NaCl precipitation




**Schlosser et al. (2014)**








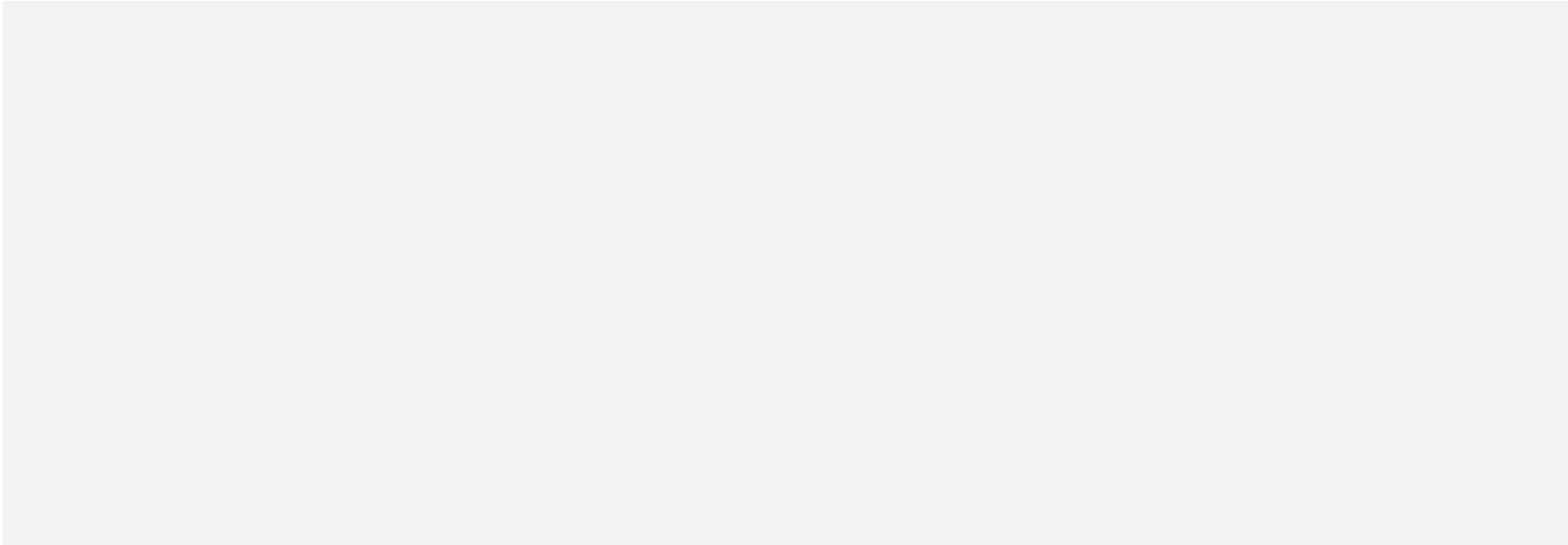
# Elution method

Concentration method	Undiluted RNA			10-fold diluted RNA		
	HEV samples (+/total)	Cq± SD	Mean HEV recovery (min-max) (%)	HEV samples (+/total)	Cq± SD	Mean HEV recovery (min-max) (%)
 <b>A</b> ISO 15216	3/3	29.62±0.47a	3.98 (2.56-5.20)	3/3	33.51±0.88	2.89 (1.72-4.85)
<b>B</b> Modified ISO 15216	3/3	31.27±0.22b	1.21 (1.10-1.37)	3/3	34.65±0.73	1.21 (0.50-1.50)
<b>C</b> Sánchez et al. 2012	3/3	31.43±0.69b	1.15 (0.46-1.51)	1/3	34.47*	1.25

# Validation of eluting conditions described on the ISO15216

	Levels of inoculated HEV (IU/25 g)						Mean mengovirus recovery (min-max) (%)
	Undiluted RNA			10-fold diluted RNA			
	$1.9 \times 10^6$	$1.9 \times 10^5$	$1.9 \times 10^4$	$1.9 \times 10^6$	$1.9 \times 10^5$	$1.9 \times 10^4$	
	3/3 (1.29±0.81)*	2/3	2/3	3/3 (1.38±0.68)*	1/3	0/3	11.08 (5.20-18.12)
	3/3 (0.46±0.34)	3/3	2/3	2/3 (0.71±0.62)	1/3	0/3	9.64 (3.04-17.36)
	3/3 (3.95±1.12)	3/3	1/3	3/3 (1.21±0.65)	1/3	0/3	10.11 (3.61-21.07)

# Screening for HEV contamination in lettuce and water samples



Nov 2016 to Dec 2016

0/36

# Screening for HEV contamination in lettuce and water samples



CSIC 001611 - 0010

Comparative HEV detection in sewage by three different RT-qPCR.

#	Sample	Assay A Jothikumar et al., 2006	Assay B HepatitisE@CeeramTools	Assay C Schlosser et al. (2014)	Concentration averages* (Log IU/l)
1	March-1	2/2	1/2	2/2	4.07 ± 0.32
2	March-2	2/2	2/2	1/2	< LOQ
3	Abril-1	0/2	0/2	2/2	< LOQ
4	Abril-2	2/2	1/2	2/2	< LOQ
5	May-1	0/2	0/2	0/2	nd
6	May-1	0/2	2/2	1/2	< LOQ
7	June-1	0/2	0/2	0/2	nd
8	June-2	0/2	0/2	0/2	nd
9	July-1	0/2	2/2	2/2	4.82 ± 0.02
10	July-2	0/2	2/2	1/2	4.49
11	August-1	0/2	1/2	1/2	4.99
12	August-1	0/2	0/2	0/2	nd
13	September-1	0/2	1/2	1/2	4.86
14	September-2	2/2	2/2	2/2	< LOQ
Total		4/14	9/14	10/14	
Prevalence (%)		28.57	64.29	71.43	



0/36

# Assessing infectivity by RT-qPCR

## Genome integrity

Food Environ Virol (2009) 1:129–136  
DOI 10.1007/s12560-009-9016-7

ORIGINAL PAPER

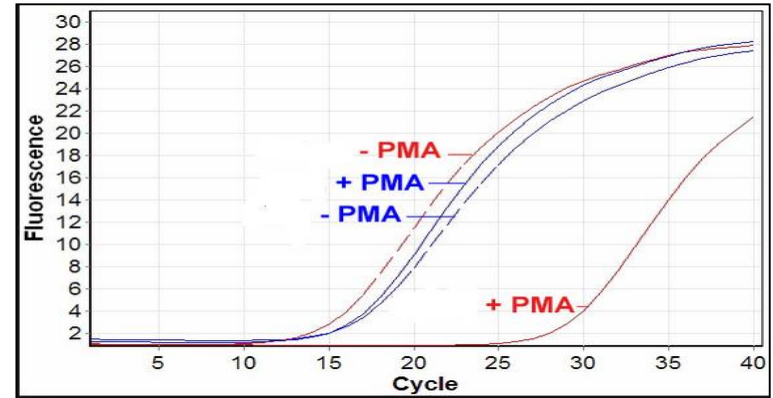
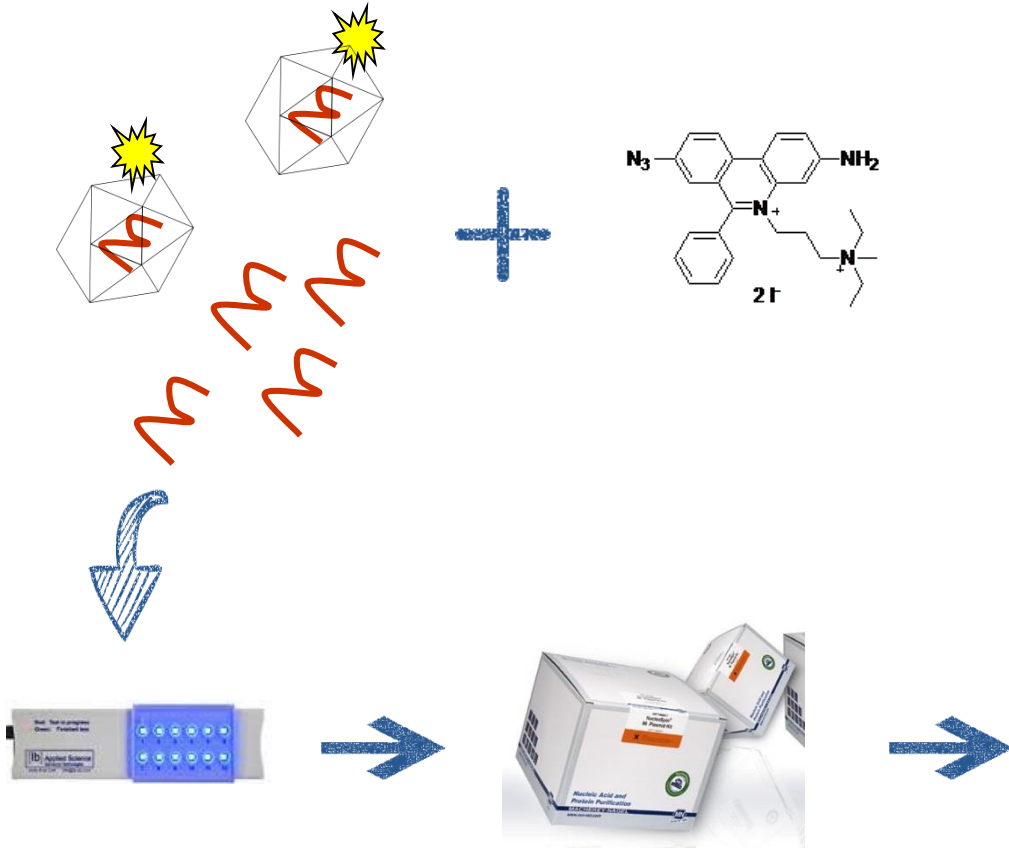
### Long-Range Reverse Transcription as a Useful Tool to Assess the Genomic Integrity of Norovirus

Sandro Wolf · Malet Rivera-Aban ·  
Gail E. Greening

## Capsid integrity

- ✓ RNase/Proteinase K pre-treatment
- ✓ Ligand binding
- ✓ Viability dyes

# Viability RT-qPCR



# Binding of intercalating dyes to purified HEV RNA

81 bp

69 bp

189 bp

Intercalating dye	Concentration ( $\mu\text{M}$ )	Assay A (Schlosser et al., 2014)		Assay B (Jothikumar et al., 2006)		Assay C (Mansuy et al., 2014)	
		Cq values	Reduction	Cq values	Reduction	Cq values	Reduction
PMAxx	0	23.03 $\pm$ 0.62A	-	24.78 $\pm$ 1.15A	-	26.54 $\pm$ 0.27A	-
	50	25.46 $\pm$ 0.26B	2.43	26.89 $\pm$ 0.30A	2.11	35.83 $\pm$ 1.24B	9.29
	100	25.70 $\pm$ 0.44B	2.67	27.36 $\pm$ 0.65A	2.58	37.04 $\pm$ 1.19B	10.5
	250	24.67 $\pm$ 0.35B	1.64	27.64 $\pm$ 2.24A	2.86	34.98 $\pm$ 0.57B	8.44

# Binding of intercalating dyes to purified HEV RNA

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	250	24.67 $\pm$ 0.35B	1.64	27.64 $\pm$ 2.24A	2.86	34.98 $\pm$ 0.57B	8.44
PtCl <sub>4</sub>	0	22.55 $\pm$ 0.10A	-	25.08 $\pm$ 0.76A	-	24.49 $\pm$ 0.89	-
	50	36.92*B	14.37	35.61 $\pm$ 6.21**A	10.53	nd	-
	100	38.19*C	16.64	39.46*A	14.38	nd	-
	500	nd	-	35.03 $\pm$ 0.40**A	9.95	nd	-
	1000	nd	-	nd	-	nd	-



# Quantification of thermally inactivated HEV suspensions

	PtCl <sub>4</sub> 500 μM	Levels of HEV (IU/ml)			
		2 x 10 <sup>4</sup>	Reduction	2 x 10 <sup>5</sup>	Reduction
Infectious	-	4.92 ± 0.10AB		5.68 ± 0.15A	
	+	4.67 ± 0.23A	0.26	5.27 ± 0.01B	0.41
Inactivated (5 min at 99 °C)	-	5.12 ± 0.12B	- 0.20	5.73 ± 0.13A	- 0.05
	+	<LOQ <sub>b</sub> C	>2.80	2.93 ± 0.19C	2.75

# Conclusions

- Assays B and C demonstrated the best results for HEV RNA detection and quantification, as 250 IU/ml of the first HEV WHO international standard could be detected.
- The ISO 15216 procedure is suitable for recovering HEV in vegetable samples.
- Considering the low HEV recovery rates in vegetables, improvements to the procedure must be undertaken.
- HEV circulates in sewage and has the potential to contaminate shellfish harvesting areas and water used for agricultural irrigation.
- The use of platinum compounds needs to be developed/optimized for different food manufacturing processes.



**IATA-CSIC**

**R. Aznar**

**W. Randazzo**

**A. Vasquez-García**

**I. de Francisco Puig**

**M.A. Bracho (FISABIO)**

**M.J. Alcaraz (Hospital Clínico Universitario)**

**J. Rodríguez (UVEG)**

**A. Allende (CEBAS-CSIC)**

**M.I. Gil (CEBAS-CSIC)**

**F. López-Gálvez (CEBAS-CSIC)**

**Food Viruses IATA**

**@FoodViruses**

*gloriasanchez@iata.csic.es*



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**Gloria Sánchez**

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