# **Temperature step changes:**

## A novel approach to control biofilms



Geoff Knight



G.C. Knight, R.S. Nicol & T.A. McMeekin (2004). *Int. J. Food Microbiol.*, 93, 305-318

# **Research Team**

- Prof Tom McMeekin
- Australian Food Safety Centre for Excellence, University of Tasmania
- · Geoff Knight
  - Food Science Australia (previously at Uni of Tas)
- Dr Ross Nicol
  - Birubi Innovation Pty Ltd (previously at Dairy Process Engineering Centre Dairy Australia
- Petros Rozekeas
  Dairy Process Engineering Centre
- · Technical Assistance/Students
  - Graeme Nurse
  - Fleur MacNamara
  - Michael Lee
    James Benso



#### Summary

- Background
- Description of pilot plant
- Objectives of study
- Temperature step changes
- Mechanism
- Conclusions

#### Background

- In Australia milk used for production of cheese must undergo pasteurisation
  - Held at 72  $^{\circ}\mathrm{C}$  for 15 seconds
  - Cooled to 35  $^{\circ}\mathrm{C}$  for cheese making
- Processing time of 2-3 minutes
- Literature
  - Growth of thermoduric streptococci after 12 h production
  - Counts increase from 10<sup>3</sup> to 10<sup>6</sup> cfu ml<sup>-1</sup>
  - Cool down side of regenerative section (50-35 °C)





## Biofilms

- Definition: A community of microorganisms adhering to a surface and embedded in a matrix of extracellular polymer material
- Are ubiquitous in nature
- Any surface placed into an aqueous environment will develop a biofilm community
- "Natural" mode for bacterial growth



- Steps in biofilm development

## Biofilms in dairy processing equipment

- Milk is highly nutritious
- Heat treatment processes
  - provide numerous surfaces at ideal temperatures for bacterial growth
- Trend to increase production run times between cleaning





## Pilot plant-scale pasteuriser

- Trial conditions
  - 3000 l h-1 milk flow rate
  - Raw whole milk
  - Natural microflora

## Sampling of the pilot plant

- Sample ports were located before and after each section of the pilot plant
- First cooling section (K1)
  - Cools from 72 to 35 °C
  - Internal sample points (55, 50, 45 °C)



## Objectives of study

- Confirm that thermoduric streptococci grow on surfaces in the pilot plant
- Confirm location of thermoduric growth
- Develop a method to control thermoduric growth and achieve 20 h continuous production



Location of growth - cool down side











# Temperature profiles - cool down side



## Temperature step changes

- Step change temperature 55 °C
- 10 min step change duration
- 60 min normal operating conditions
- Variables
  - Step change temperature (50, 55, 65 °C)
  - Step change duration (5, 10, 20 min)
  - Time between step changes (60, 120 min)

Influence of step change temperature



influence of step change duration (55  $^{\circ}$ C)



## Influence of period between step changes (55 °C)



#### Summary: Temperature step change

- 20 h continuous production can be achieved using step change conditions of:
  - 55 °C step change temperature
  - 10 min duration
  - 60 min interval between step changes
- · Increased production time
  - Increase step change temperature
    - Increase duration

# Mechanism - How do step changes work?

- Biofilm development represents a balance between:
- Microbial metabolism
  - Reproduction (nutrients, temperature)
  - Production of extracellular polymers (EPS) provides strength for adhesion
- Shear stress
  - Firmly bound bacteria remain attached
  - Weakly bound bacteria detach
  - Areas with low shear forces ideal for biofilm development

## Mechanism - standard conditions



Biofilm development in areas with low shear forces
 Cell replication, EPS production



# Conclusions

- Growth of thermoduric streptococci occurred on the cooling side of the pilot plant between 50 and 35 °C
- Implementation of step changes results in a reduction in energy efficiency
- 20 h continuous production can be achieved using step change conditions of:
  - 55 °C step change temperature
  - 10 min duration
  - 60 min interval between step changes

