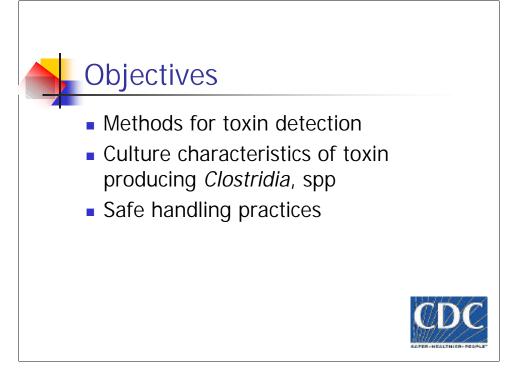
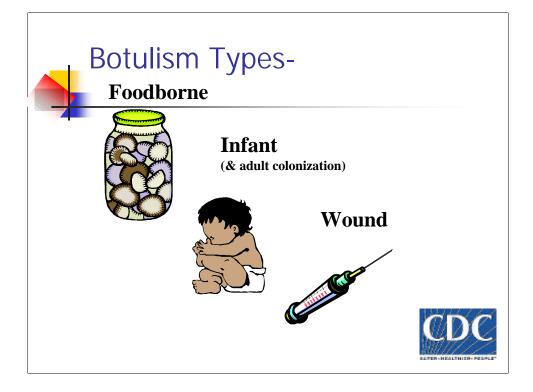


The number of cases of botulism does not begin to compare with the annual rate of say salmonella or camplyobactor infections; however, the fact that Clostridium botulinum produces one of the most potent toxins known to man requires that we place it high on our public health prevention lists particularly since it is a real possibility that botulinum toxin can be used as a biothreat agent.

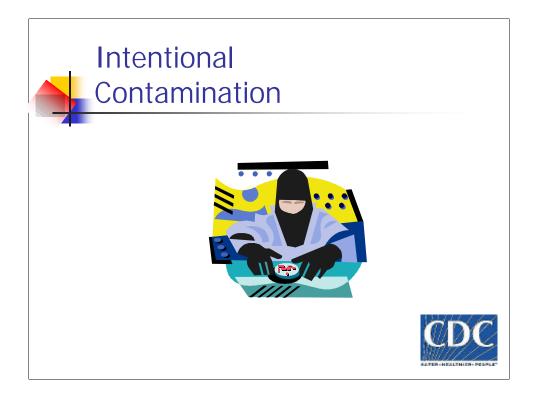




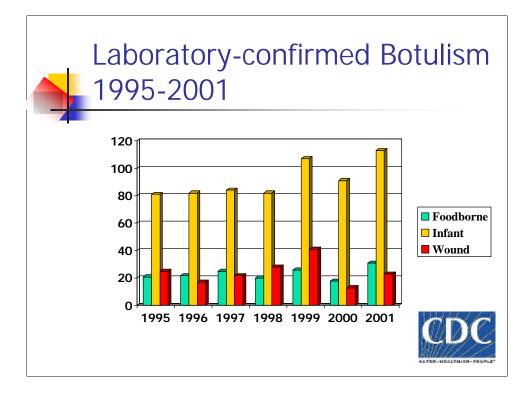
Classical foodborne botulism is a result of ingestion of preformed botulinum toxin in improperly prepared or abused food products.

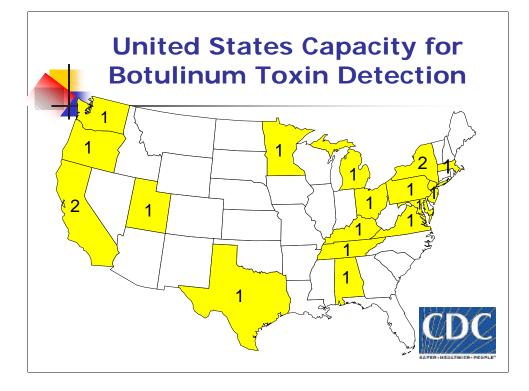
Infant botulism, first recognized as a unique syndrome in the early 1970's, results from in vivo production of toxin in the gut of a colonized infant. Now infant botulism has the highest rate of all botulism types. An adult form of this syndrome also occurs.

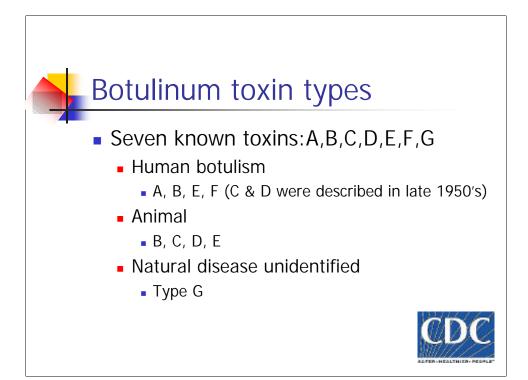
Although rarely seen before 1994, the number of cases of wound botulism surpassed the number of foodborne cases in 1998. These mainly occur in injection drug users and it is suspected that black tar heroin may be a primary source of the infections.

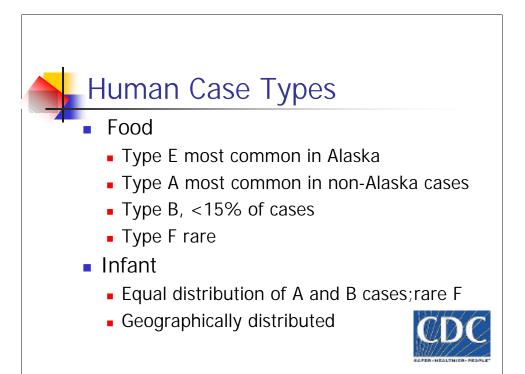


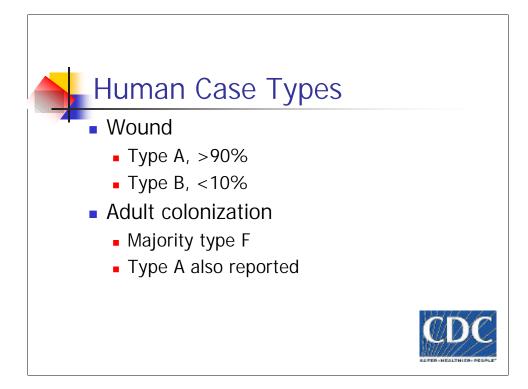
Intentional use of botulinum toxin so far has not occurred in the United States. However the potential risk is real since the toxin is relatively easy to produce in fairly high quantities. It is estimated that 1 gram can kill 1.5 million people. You can even find detailed directions for toxin production on the internet.

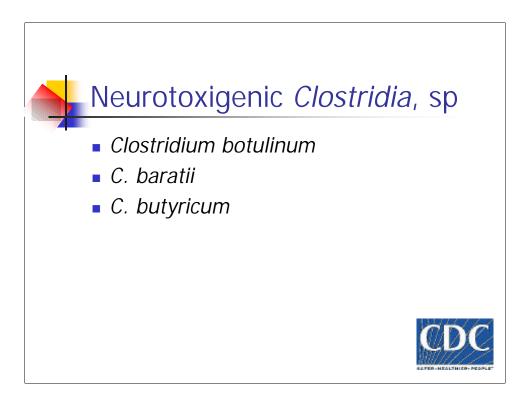










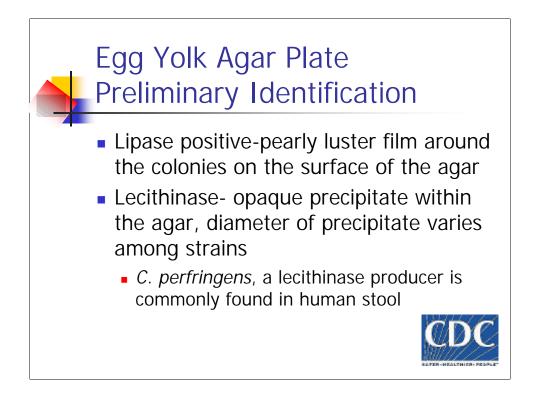


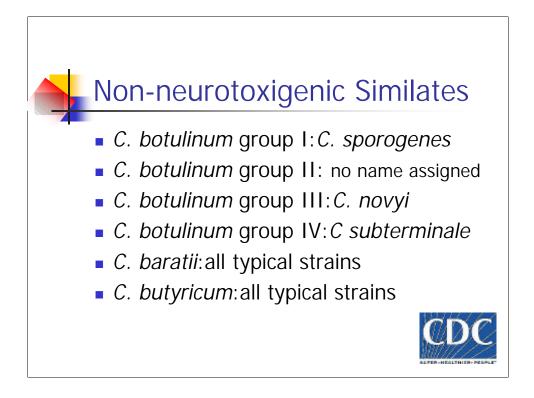
Physiological Groups

	1	11	111	IV	butyricum	baratii
Toxin	A,B,F	B,E,F	C,D	G	E	F
Proteolysis	+	-	-	+	-	-
Lipase	+	+	+	-	-	-
Lecithinase	-	-	-	-	-	+
Opt temp	35-40	18-25	40	37	30-37	30-45
Min temp	10	3.3	15		10	

Note: Non-toxigenic simulates exist



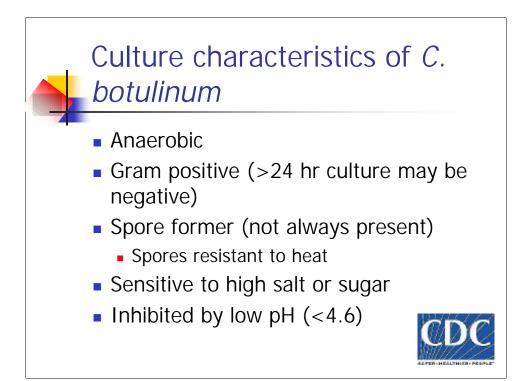






The only definitive method to differentiate botulinum producing strains from non-neurotoxigenic simulates is through toxin identification



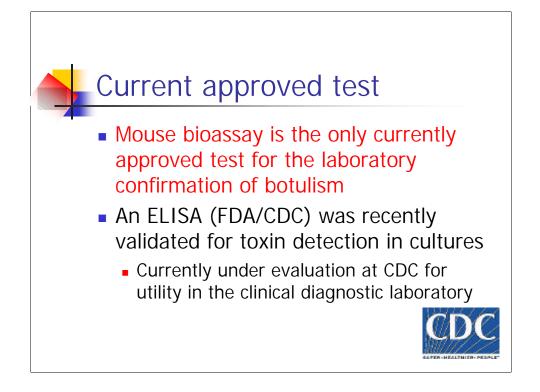


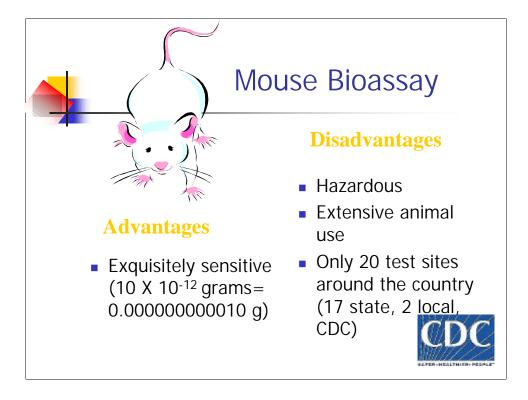
Acceptable Specimens (from patients exhibiting symptoms consistent with the diagnosis of botulism, only)

Foodborne	Infant	Wound
serum, gastric, vomitus, stool, sterile water enema, food samples	serum, stool, rectal swabs, potential sources	serum, stool (in case not wound), tissue

not frozen, until tests are performed.



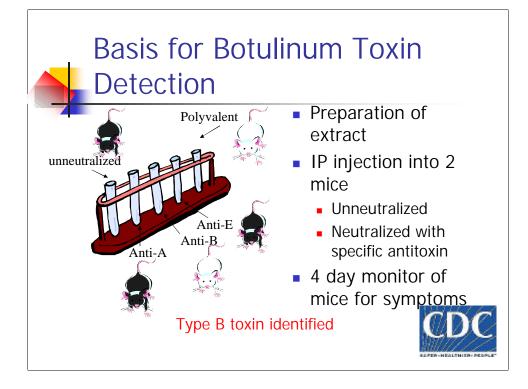


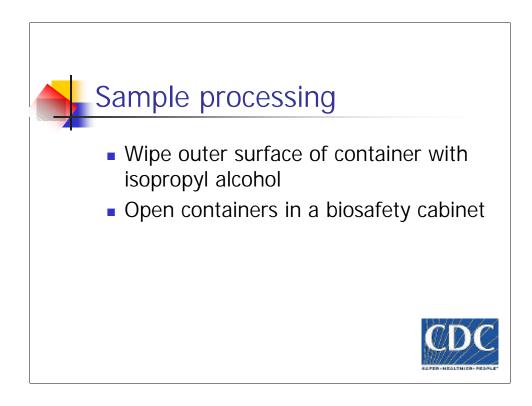


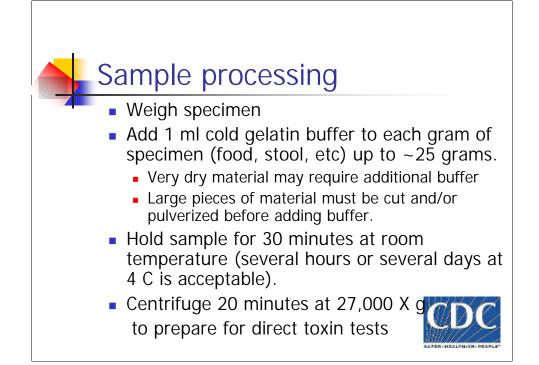
The identity of Clostridium botulinum is defined by the ability to produce botulinum toxin.

The mouse test can detect as low as 10 pg of toxin. So it is a daunting task to develop a replacement.

However there are a number of disadvantages. Number 1 is the hazard. The mouse bioassay is the Hazardous Critical Control Point for all our tests. Loading syringes with high levels of active toxin, particularly from culture supernatants, and then injecting into a mouse puts the laboratorian at risk. In addition, we use 15 to 20,000 mice per year for our laboratory activities. Many state health departments are unwilling to do the testing because of the mice and safety issues.









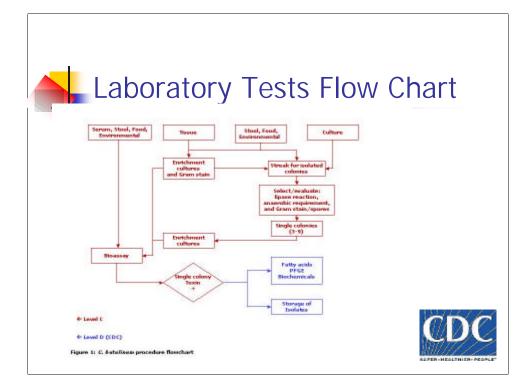
- Streak processed specimen on to Egg yolk agar plates for isolation
 - Incubate plates at 35 to 37 C for 4 to 6 days in an anaerobic atmosphere
 - Check plates at 48 hours and then daily
 - Pick suspect colonies and inoculate into broth media
 - Incubate 4 to 10 days
 - Test supernatant for botulinum toxin

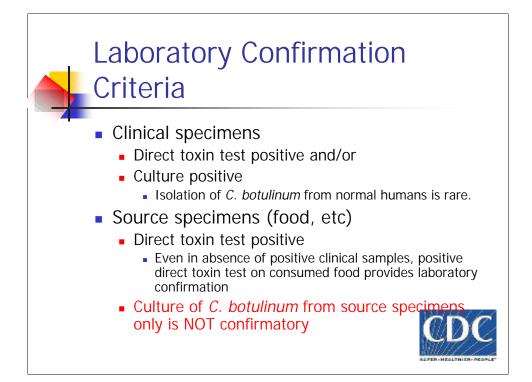


Specimen culture

- Inoculate broth media (2 X chopped meat glucose starch and 1 X Trypticase-peptoneglucose-yeast with trypsin) with ~ 0.5 ml of specimen/buffer suspension.
 - Heat 1 chopped meat tube at 80 C for 10 min; cool to room temperature
 - Incubate all 3 broth cultures at 35 to 37 C for 4 to 10 days
 - Test supernatant for botulinum toxin
 - Streak broth cultures on to Egg yolk agar plates
 - Incubate, select suspect colonies
 - Inoculate into broth media
 - Test for toxin









Non-Alaska Native Implicated Foods

Pickled material- pigs feet, artichoke hearts, eggs Herbs in oil (garlic, etc) Smoked fish Potato salad Home prepared soup Temperature abused commercial products Clam chowder Tiramisu-low sugar Baked potato (foil wrapped, room temperature) Cheese sauce (contaminated from potato)

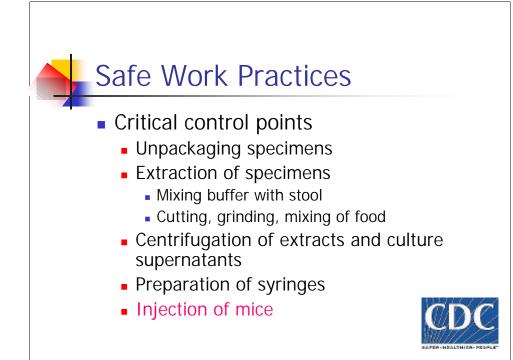


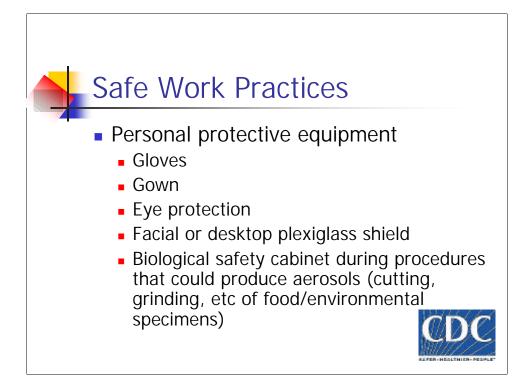
Unlikely Foodborne Botulism Sources

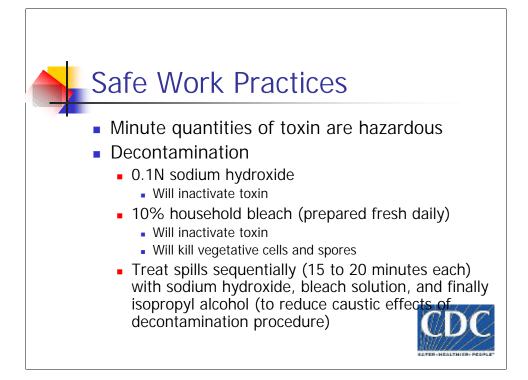
Dried foods "Fresh" vegetables Foods with high sugar content- jams, etc

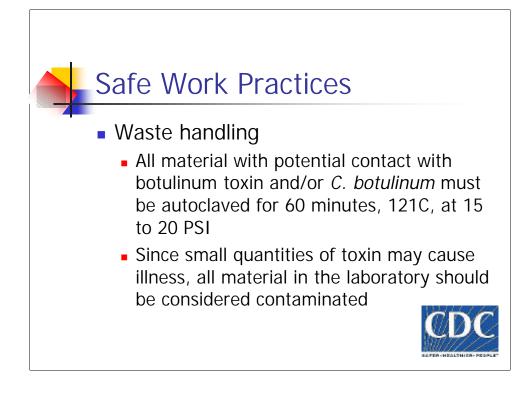
Commercial foods are less likely, but should be considered if they do not fall in the categories listed above

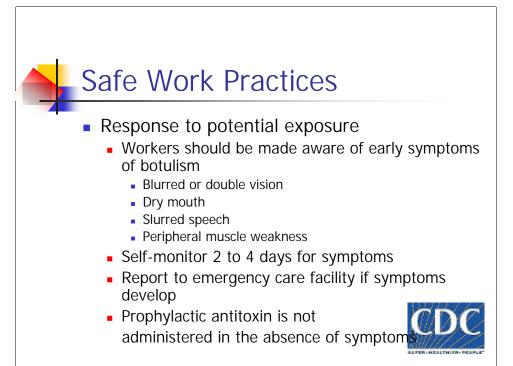


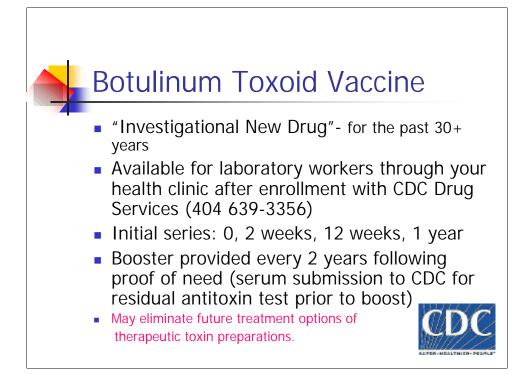


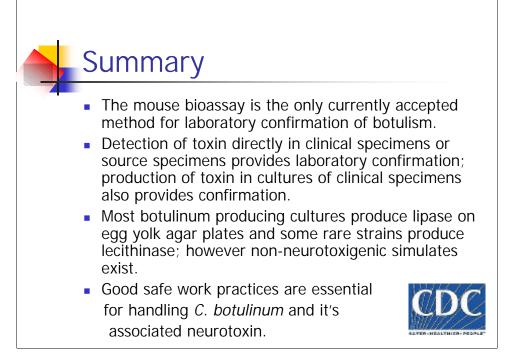














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