



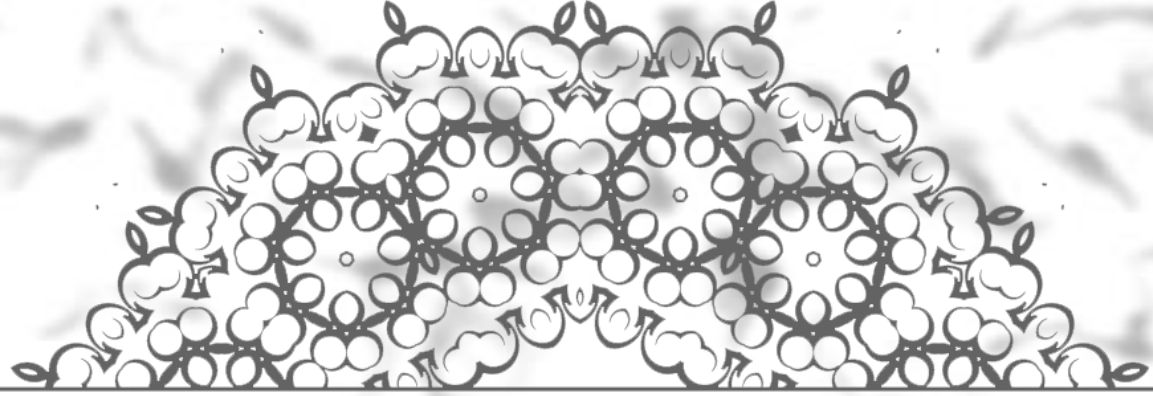
460 MBIO

Medical Bacteriology

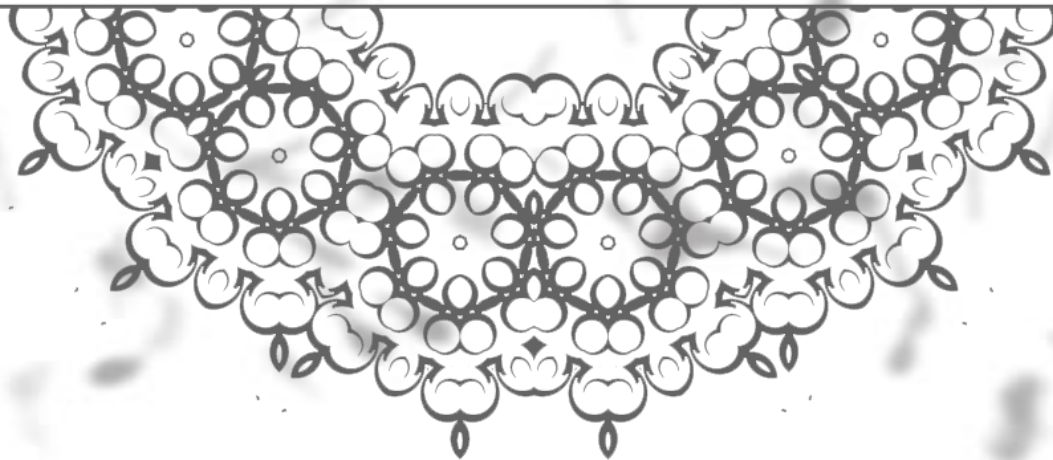
Aljawharah F. Alabbad

2017

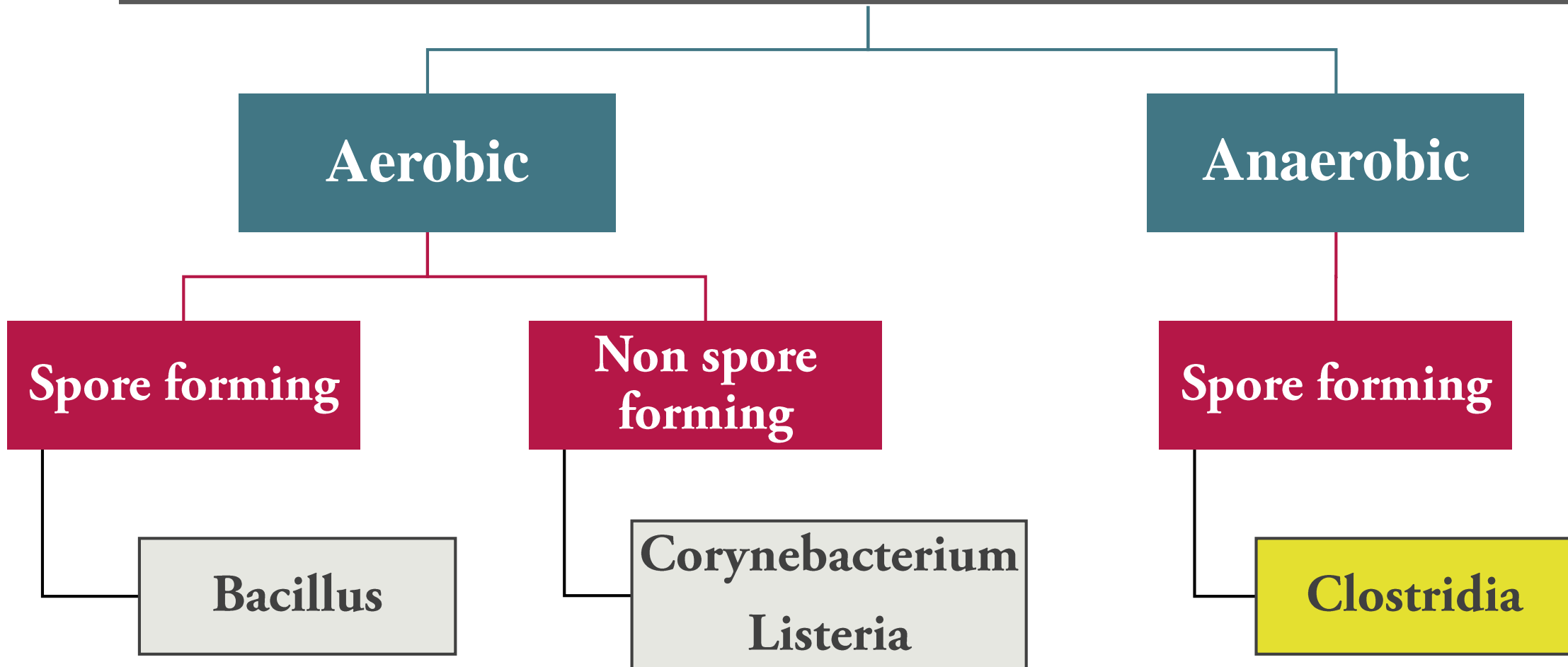




Lab 4
Gram Positive Group
(Clostridia)



Gram positive bacilli divided into two groups according to Oxygen requirements :



❖ General Characters of Clostridia :



Large gram positive bacilli.



Straight or slightly curved rods with slightly rounded ends.



Spore forming – Anaerobic – Saprophytes.

❖ General Characters of Clostridia :

Some are commensals of the animal & human gut which invade the blood and tissue when host die and initiate the decomposition of the corpse (dead body).

Causes diseases such **as gas gangrene, tetanus, botulism & pseudo-membranous** colitis by producing toxins which attack the neurons pathways

Clostridia of Medical importance

Tetanus

e.g. *Cl. tetani*

Gas gangrene

Saccharolytic

Protolytic

Mixed

Botulism

e.g. *Cl. botulinum*

Antibiotic associated
diarrhea

e.g. *Cl. difficile*

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❖ 1st : Tetanus (*Clostridium tetani*) :

Gram positive bacilli, round shaped with terminal endospore (drumstick with a large round end)

Fermentative and motile by peritrichous flagella (motile).

Grows well in cooked meat broth and enriched blood agar.

Spores are highly resistant to adverse condition, use Iodine 1% in water is able to kill the spores within a few hours.

Clostridium tetani Toxins

Tetanolysin

Caused lysis of RBCs

Tetanospasmin

It is a neurotoxin and essential
pathogenic product

❖ Laboratory Diagnosis of Tetanus :

- The diagnosis of tetanus depends primarily upon the clinical manifestation of tetanus including **muscle spasm and rigidity**.



- **Specimen :**

- Wound exudates using capillary tube.

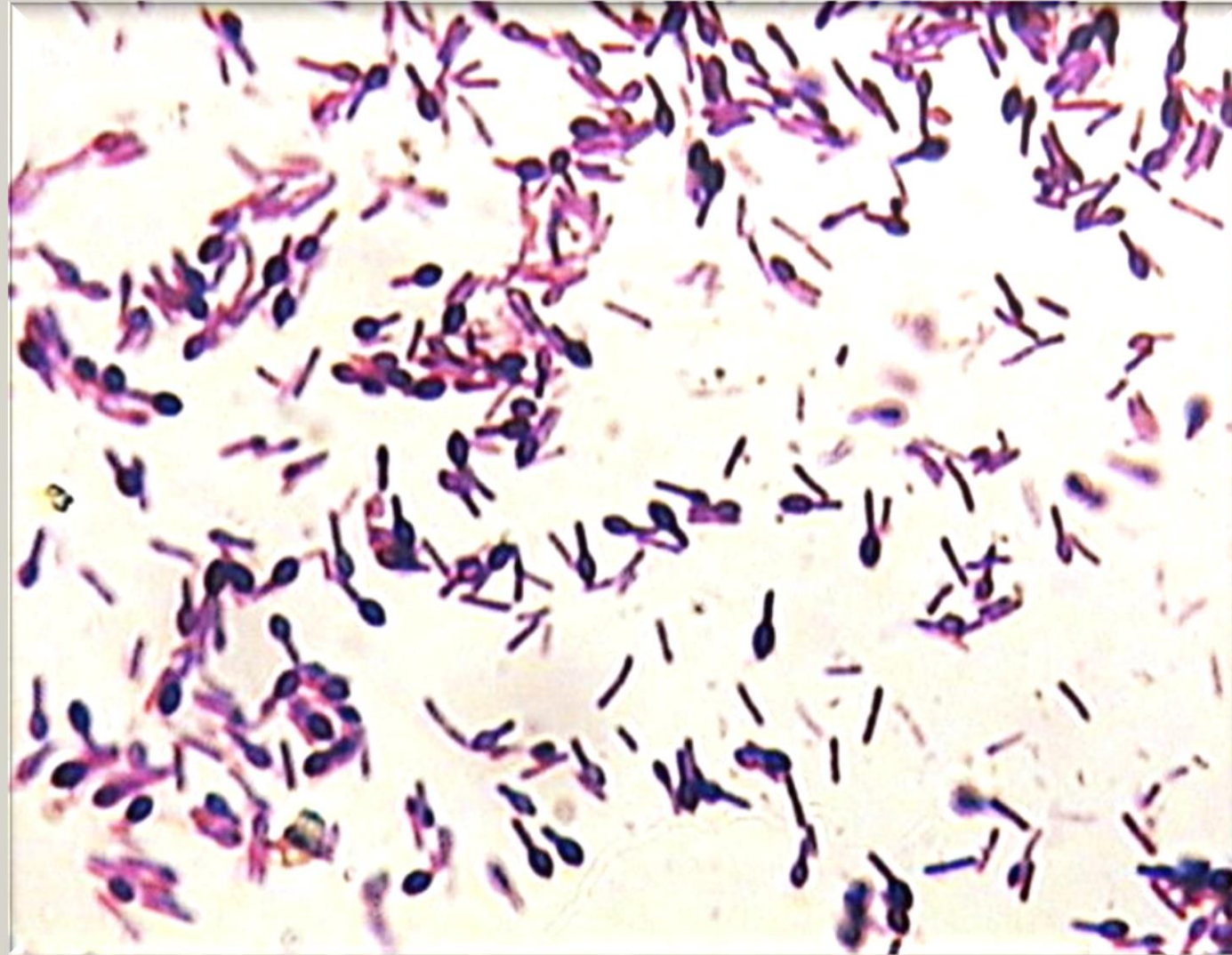
- **Culture :**

- On blood agar and incubated anaerobically.

- **Gram stain :**

- *Cl. tetani* is Gram positive rod motile with a round terminal spore giving a drumstick appearance.





Clostridia of Medical importance

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Clostridia causing Gas Gangrene

	Description	Example
Saccharolytic	<ul style="list-style-type: none"> Ferment carbohydrates, which produce acid and gas. 	<ul style="list-style-type: none"> <i>Cl. Perfringens</i> <i>Cl. septicum</i>
Proteolytic	<ul style="list-style-type: none"> Digest proteins which result a production of blackening and bad smell. 	<i>Cl. sporogenes</i>
Mixed	Mixed saccharolytic & proteolytic	<i>Cl. histolyticum</i>

❖ 2nd : *Clostridium perfringens* :

Large Gram-positive bacilli with stubby ends.

Does not sporulate on ordinary media.

Capsulated and non motile.

Grown quickly on selective media.

Clostridium perfringens Toxins

α – toxin Lecithinase

It is the most important toxin, It can lysis each of RBCs, platelets, leucocytes and endothelial cells.

β - toxin

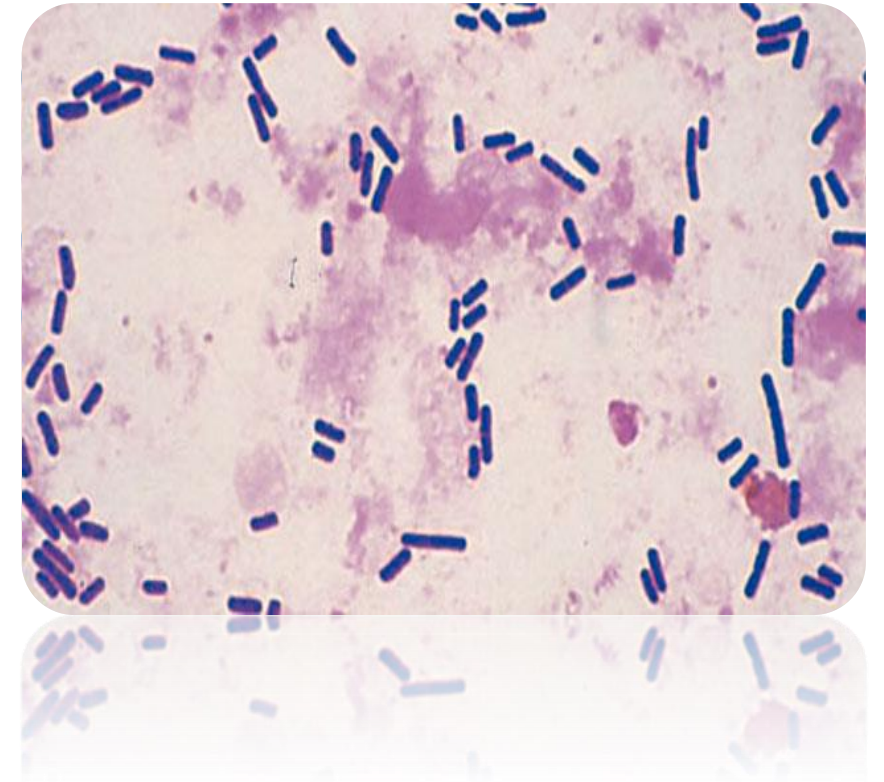
It is responsible for necrotic lesions.

Enterotoxin

It is heat labile toxin produced in colon and caused food poisoning.

❖ Laboratory diagnosis of *Cl. perfringens* :

- Specimen.
- Morphology :
 - Macroscopical (Cultural characteristics)
 - Microscopical (Gram stain)
- Biochemical Test.



- **1st : Specimen :**
 - It should be taken from :
 - **Histological specimen.**
 - **Wound exudates :** specimens taken from the deeper areas of the wound where the infection seems to be most pronounced.

2nd : Morphology, Macroscopical

Cooked Meat medium

Blackening of meat will observed
with the production of H_2S and NH_3

Blood Agar

Appearance of double hemolysis, β
and α – hemolytic.



■ 2nd: Morphology, Microscopical :

- Gram stain

- Gram positive bacilli, non motile and capsulated.
- The spore is oval, sub-terminal & non bulging.
- Spores are rarely observed.



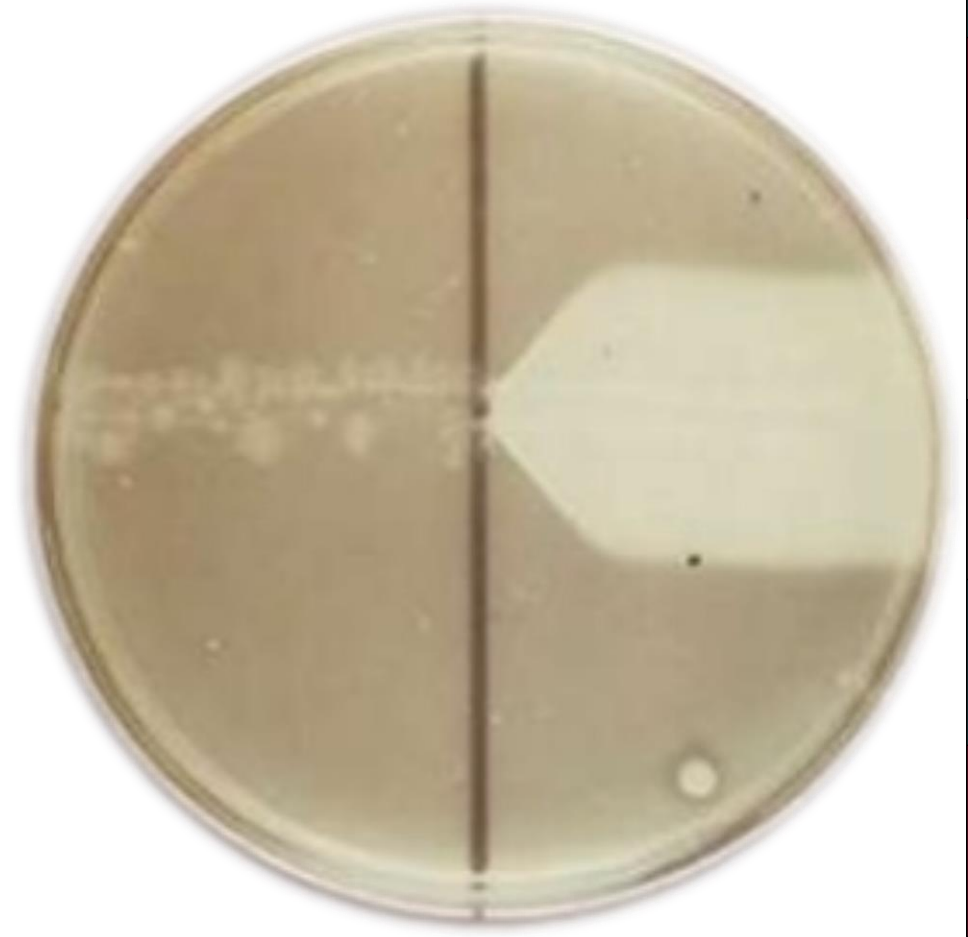
■ 3rd : Biochemical test

- *Cl. perfringens* characterized by :
 - It ferments many carbohydrates with acid & gas.
 - It acidified litmus milk with stormy clot production.
 - **Nagler reaction** is positive.

❖ Nagler's Reaction

• Principle :

- It is toxin/antitoxin reaction.
- This test is done to detect the lecithinase activity (α -toxin; phospholipase) which hydrolyzes phospholipid in egg yolk agar causing a turbidity.



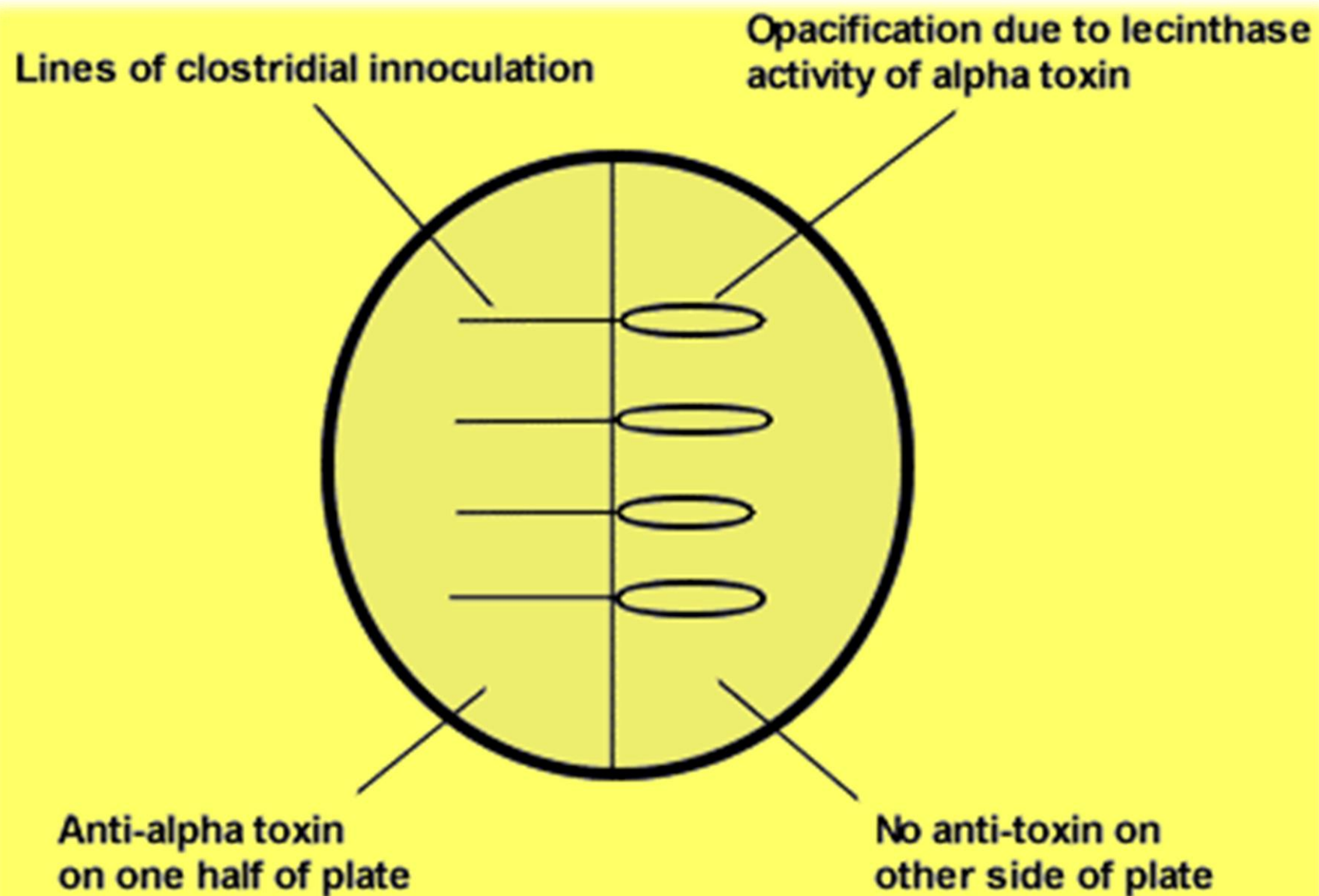
Method and Results

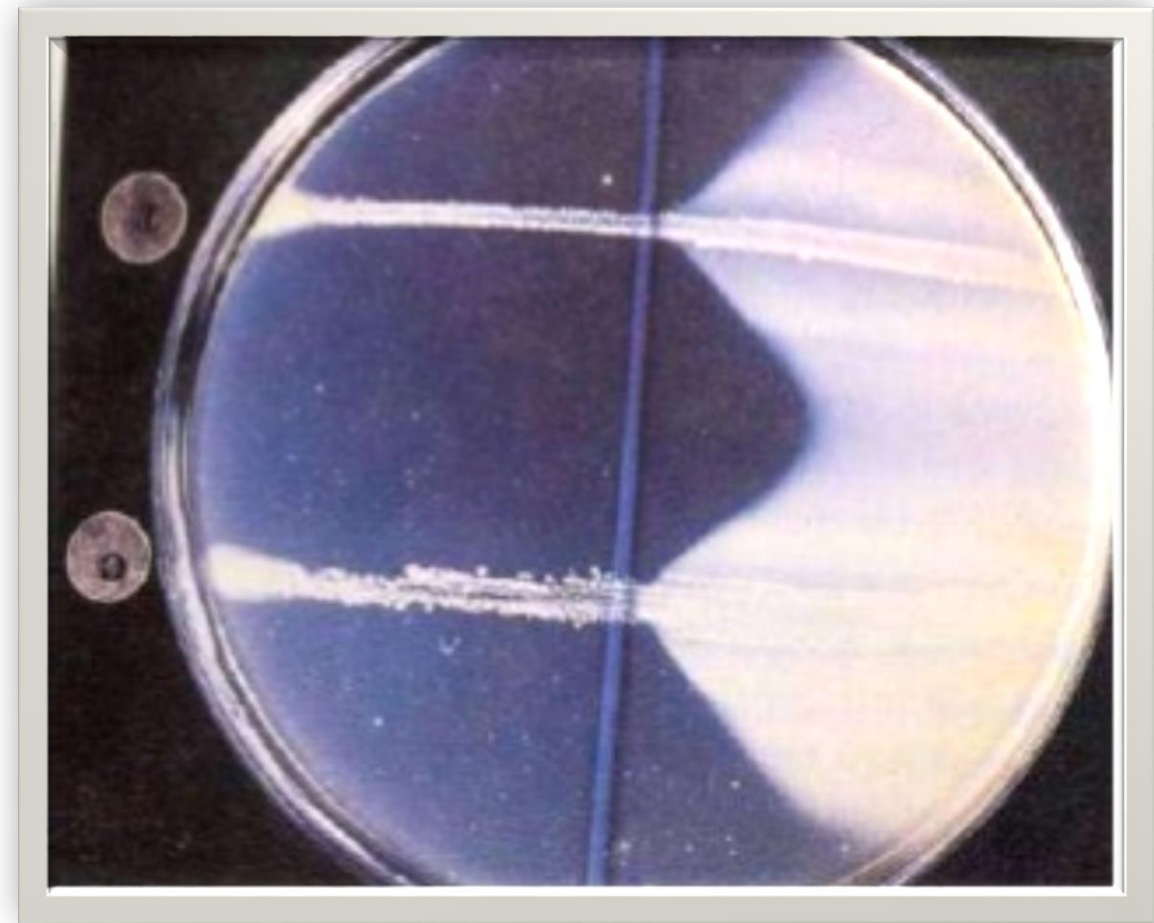
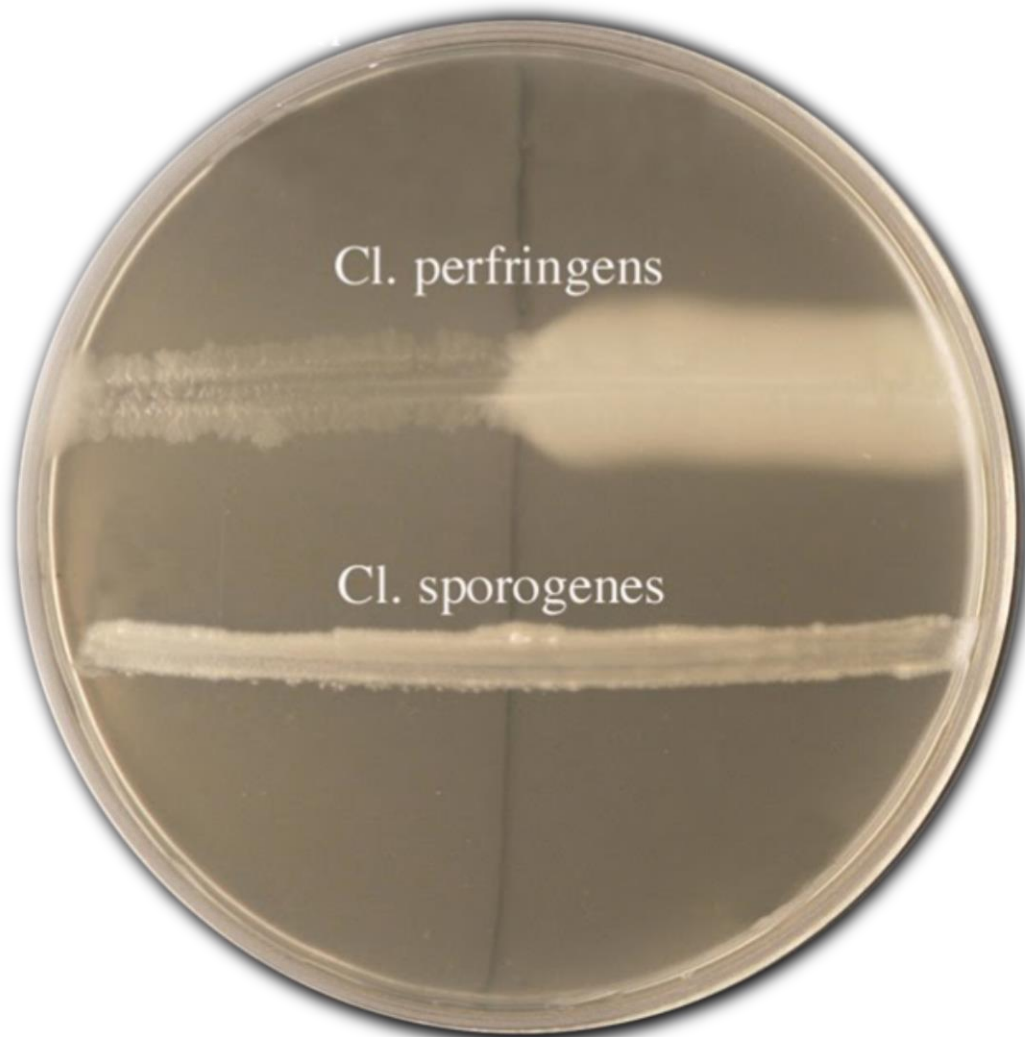
Procedure

- Inoculated on the medium containing human serum or egg yolk (contains lecithin)
- Incubate the plate anaerobically at 37 °C for 24 hrs.

Result

- Colonies of *Cl. perfringens* are surrounded by zones of turbidity due to lecithinase activity and the effect is specifically inhibited if *Cl. perfringens* antiserum containing antitoxin is present on the medium

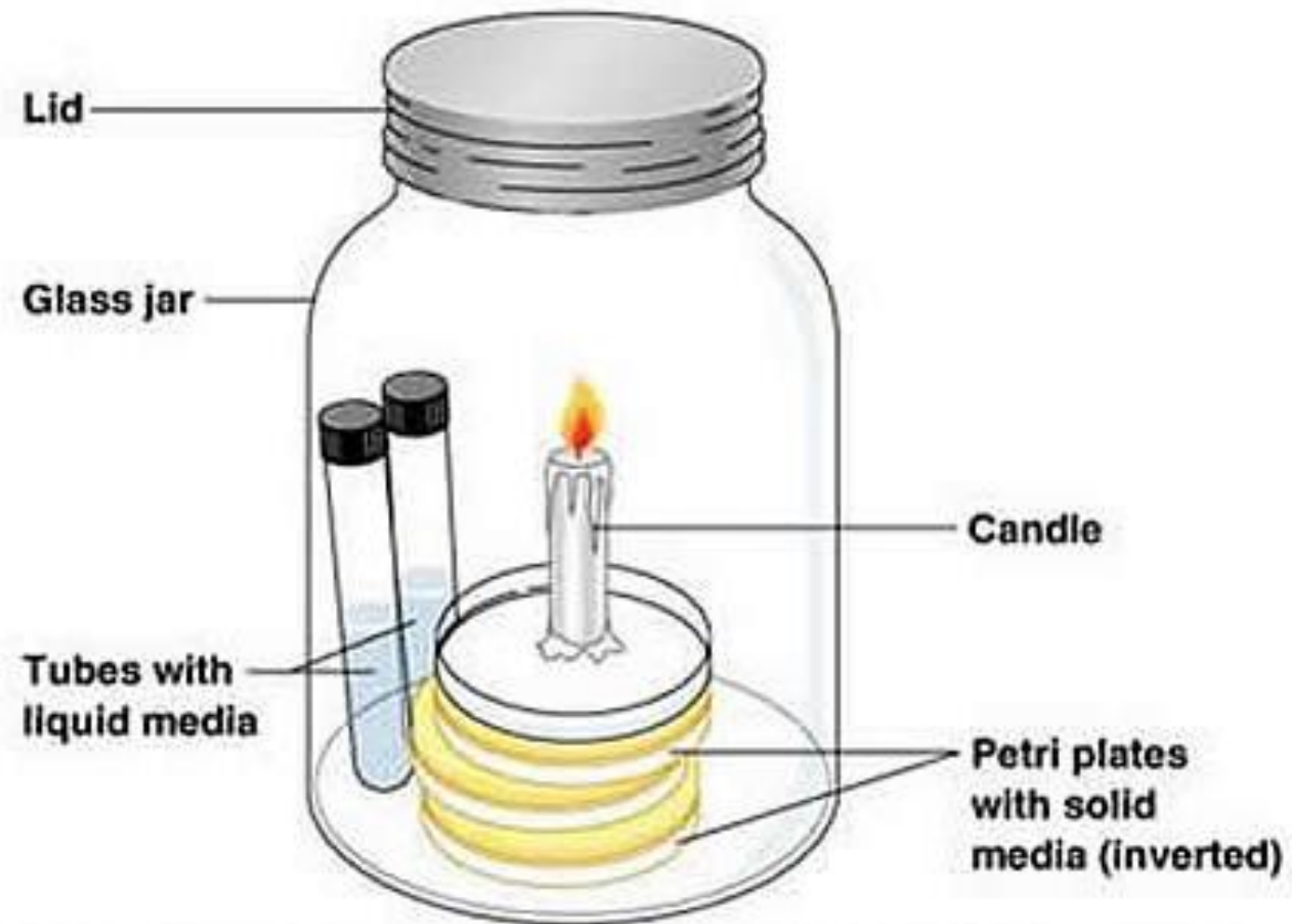




❖ Anaerobic Cultivation

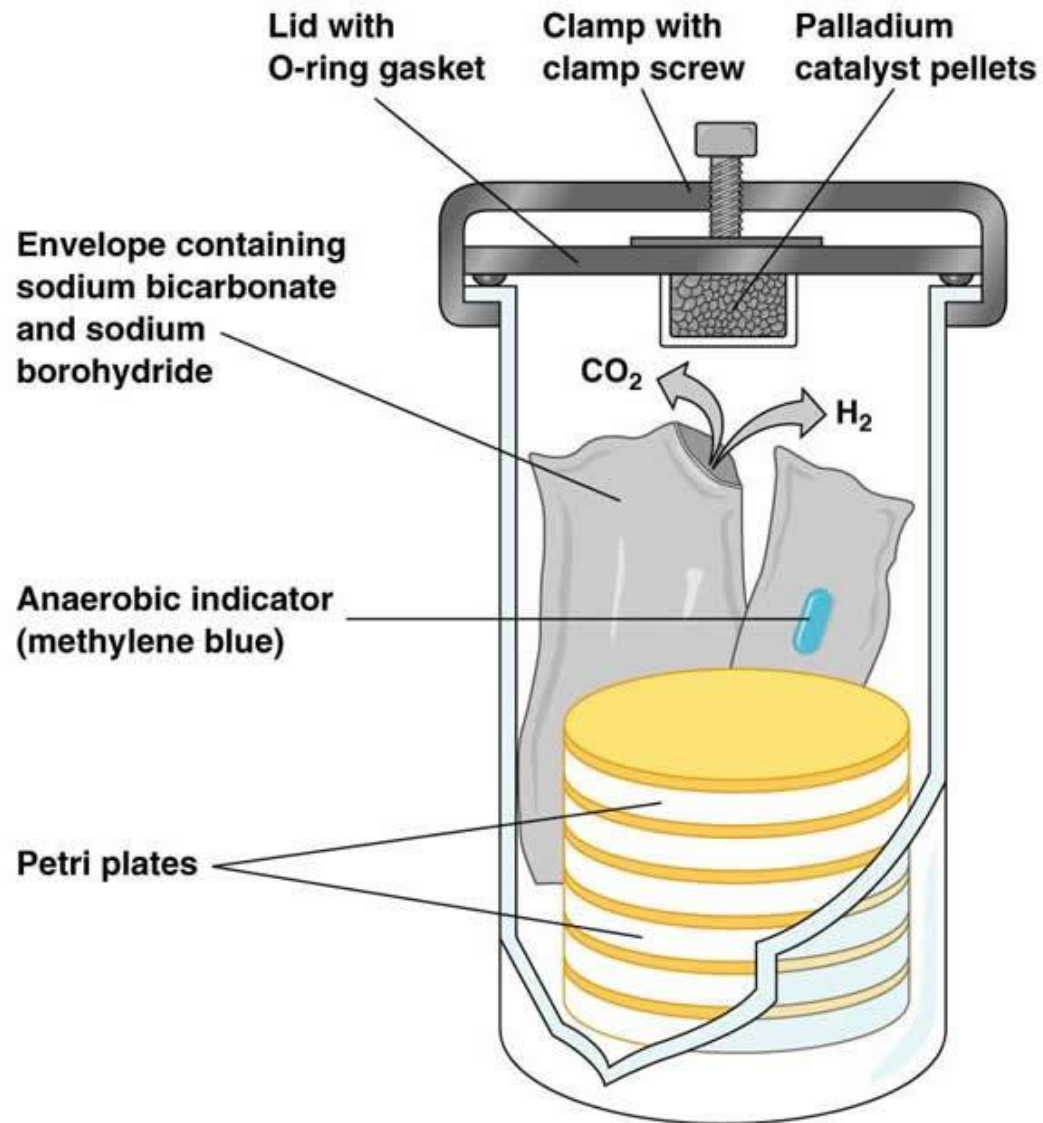
- Removal of oxygen & replacing it with inert gas.
- Anaerobic cultivation could be by use :
 - Anaerobic jar.
 - Candle jar.
 - CO₂ incubator.





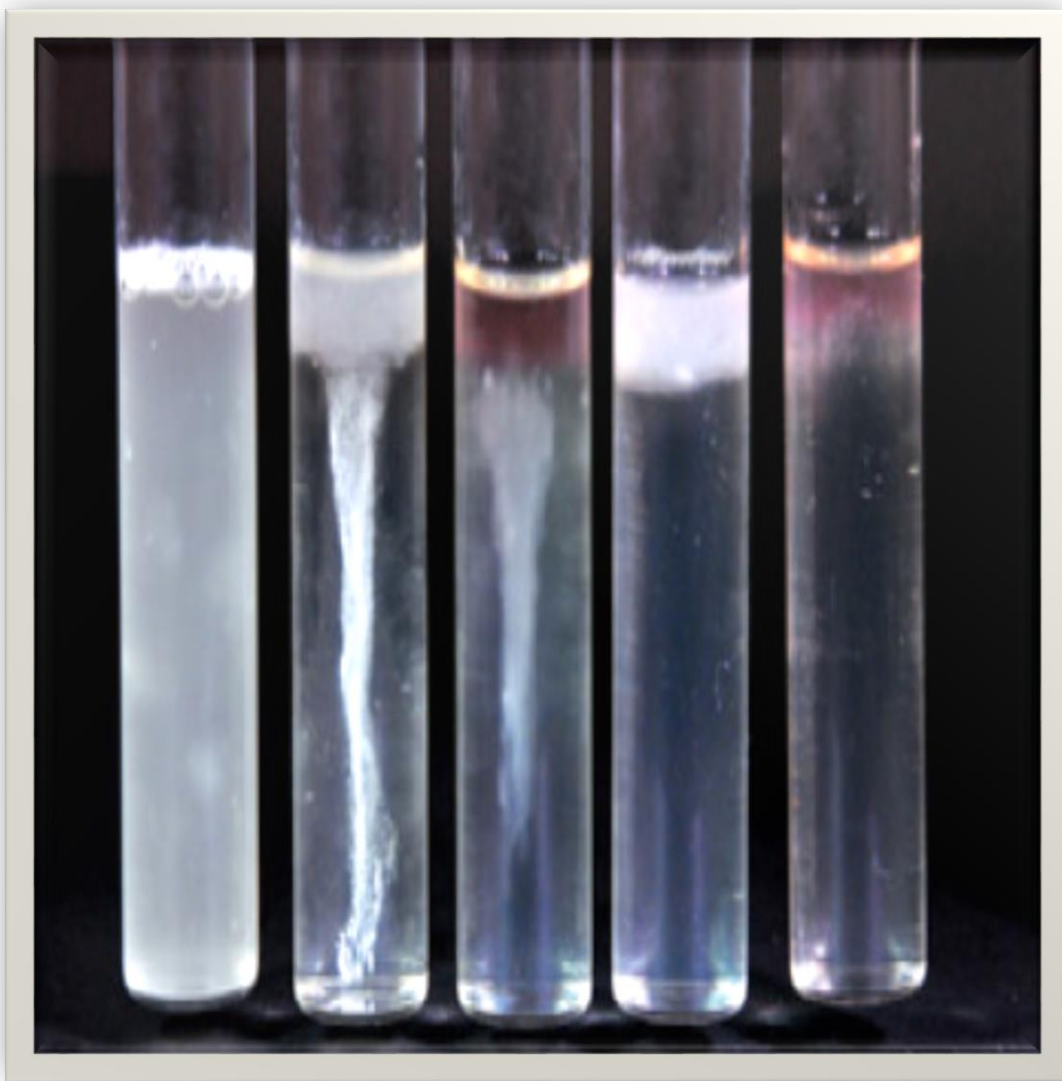
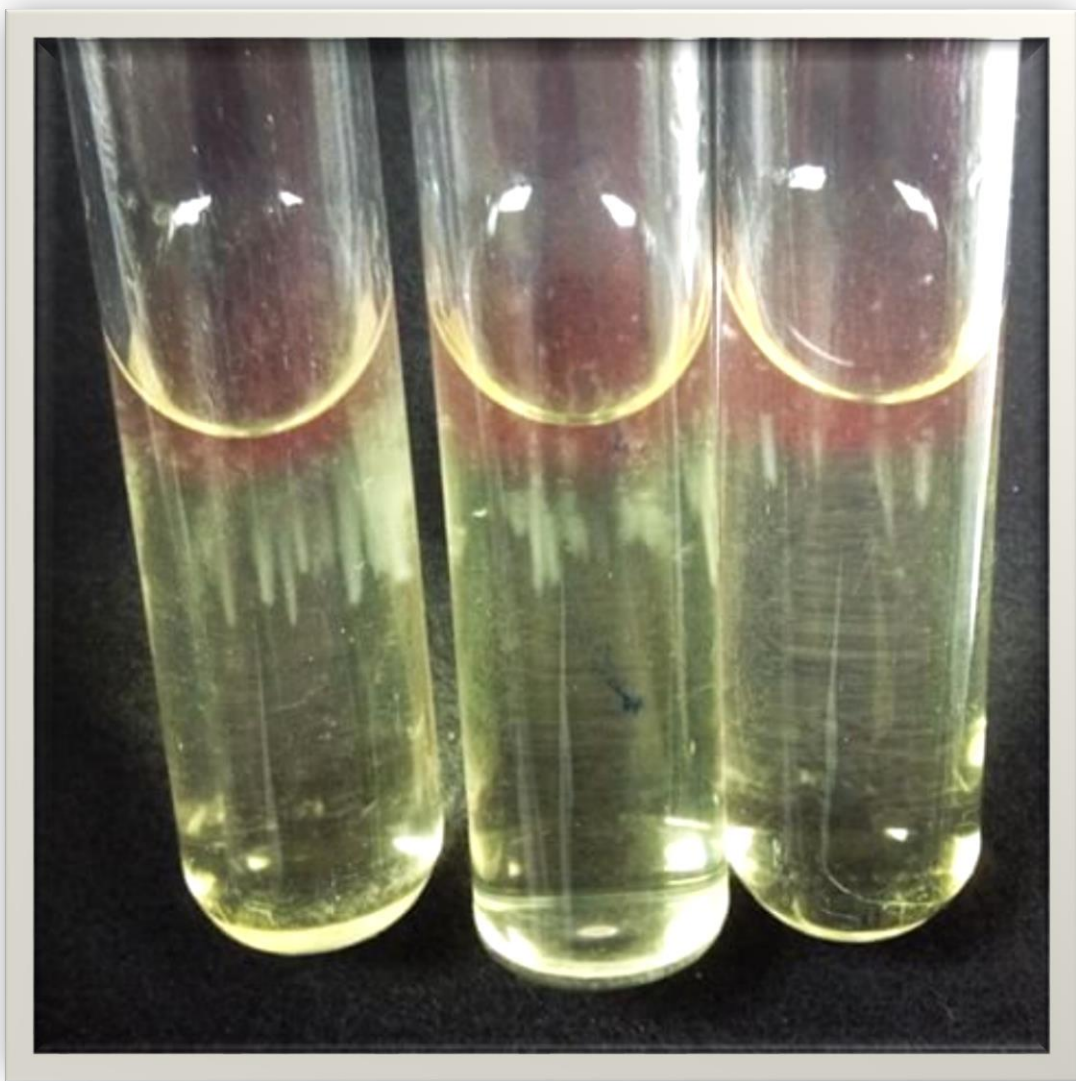
Anaerobic Cultivation Method

- It is especially plastic jar with a tightly fitted lid.
- Hydrogen is introduced from commercially available hydrogen generators envelop.
- 10 ml of water is added to envelop immediately before placing it in the jar.
- Hydrogen and carbon dioxide will release and react with oxygen in the presence of catalyst to form water droplet.
- Anaerobic **indicator** (Methylene blue) is placed in the jar.
- Methylene blue is **blue** in oxidized state (Aerobic condition) while turns **colorless** in reduced state (Anaerobic condition)



Anaerobic Cultivation Medium

	Thioglycolate Broth	Cooked meat Medium
Reducing agent	Sodium thioglycolate	Meat particles contains hematein & glutathione
Indicator	Rezazurin	Blackening
Further component	Low percentage of Agar-Agar to increase viscosity of medium	Meat particles (prepared from heart muscles)
Result	Turn pink from yellow	Depends on the type of lytic



Reaction on Cooked Meat Medium

	Saccharolytic	Protolytic
Effect	It causes fermentation of glycogen of muscles	It causes digestion of meat particles
Production	acid and gas, meat particles remain intact	Formation of black, foul smelling due to sulfur compounds
Example	<i>Cl. perfergines</i>	<i>Cl. botulinum</i> group I



Any Questions

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