

16 **Abstract**

17 Biofilm formation in food processing plants reduces the efficacy of sanitation. The presence of
18 transmissible locus of stress tolerance (tLST) also enhances resistance of planktonic cells of
19 *Escherichia coli* to sanitation chemicals but the role of tLST in resistance of biofilm-embedded
20 cells remains unclear. This study investigated the link of tLST to biofilm formation and its
21 contribution to resistance of biofilm-embedded *E. coli* to sanitation. Biofilms were formed as
22 single-strain and as dual-strain biofilms in association with *E. coli*, *Aeromonas australensis* or
23 *Carnobacterium maltaromaticum*. Biofilms on stainless steel were compared to floating biofilms
24 formed at the air-liquid interface (pellicles). The resistance of biofilm-embedded tLST positive
25 strains of *E. coli* to chlorine, hydrogen peroxide, and peroxyacetic acid was higher than the
26 resistance of tLST negative strains. Higher biofilm density as measured by crystal violet staining
27 was observed in tLST-positive strains of *E. coli* when compared to tLST negative strains. Biofilm
28 density positively correlated to resistance to disinfectants. The use of confocal laser scanning
29 microscopy detected more compact structure of pellicles compared to solid surface-attached
30 biofilms, resulting in higher chlorine resistance despite the absence of tLST in strains of *E. coli*.
31 Collectively, the findings of this study elucidated the impact of tLST in strains of *E. coli* on biofilm
32 formation and sanitizer resistance. These findings may inform the development of improved
33 sanitization protocols for food facilities.

34 **Keywords:** Biofilm formation, transmissible locus of stress tolerance (tLST), locus of heat
35 resistance (LHR), pellicle formation, disinfectants

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38 **1. Introduction**

39 Biofilms are surface associated microbial communities where an extracellular matrix of
40 polysaccharides, proteins, lipids, and water provides a three-dimensional structure. The formation
41 of biofilms on surfaces is initiated by attachment, followed by formation of micro-colonies, biofilm
42 maturation, and biofilm dispersion (O’Toole et al., 2000; Watnick and Kolter, 2000). Free-living
43 cells bind to abiotic surfaces as the first stage of biofilm formation (Galié et al., 2018). Second
44 surface structures including type 1 fimbriae, type 3 fimbriae, conjugative pili and curli mediate
45 adhesion (Beloin et al., 2008). Maturation of biofilms is initiated by quorum sensing, which
46 upregulates biosynthesis of the extracellular matrix and the formation of the three-dimensional
47 architecture. Finally, biofilm-embedded cells detach and may colonize other areas (O’Toole et al.,
48 2000). Biofilm formed at air–liquid interfaces are termed floating biofilms or pellicles. In Gram-
49 negative bacteria, pellicle formation has been described for acetic acid bacteria, *Salmonella* spp.,
50 *Acinetobacter baumannii*, *Escherichia coli* (Golub and Overton, 2021; Marti et al., 2011; Møretrø
51 et al., 2009; Scher et al., 2005). In *E. coli*, pellicle formation was attributed to the secretion and
52 accumulation of diverse polysaccharides including polymeric β -(1→6)-N-acetyl-D-glucosamine,
53 colanic acid, and cellulose (Beloin et al., 2008).

54 The biofilm matrix maintains the microbial communities in place even at conditions of strong fluid
55 flow, and thus impedes cleaning. In addition, the biofilm matrix protects biofilm-embedded cells
56 against antimicrobial compounds, and thus impedes sanitation. Biofilms thus contribute to the
57 persistence of bacteria in the food industry and in clinical settings despite regular cleaning and
58 sanitation (Abdallah et al., 2014; Galié et al., 2018; Otter et al., 2015). Biofilm-forming bacteria
59 include pathogens that contribute to foodborne bacterial disease. Strains of *E. coli* O157:H7
60 isolated from a beef industry during “high event period” (HEP) share the same genotype (Arthur

61 et al., 2014) and their persistence was linked to biofilm formation (Wang et al., 2014). Similarly,
62 the survival in a meat processing plant of *E. coli* O157:H7 after sanitation increased when the
63 organism was part a biofilm communities (Chitlapilly Dass et al., 2020). Strains of *Salmonella*
64 *enterica* from beef trim also formed biofilms, which was related to enhanced sanitizer tolerance
65 (Wang et al., 2017).

66 Research related to biofilm formation by foodborne bacterial pathogens was predominantly
67 conducted with single-strain biofilms, however, biofilm communities generally involve multiple
68 species in food processing facilities. Multi-species biofilms in a meat processing plant were
69 composed of strains of the genera *Brochothrix*, *Pseudomonas* and *Psychrobacter*, which also
70 commonly occur as meat spoilage organisms (Wagner et al., 2020). *Staphylococcus*, *Bacillus*,
71 *Pseudomonas*, among others, also coexisted with *E. coli* O157:H7 in biofilms on the surface of
72 stainless steel and polyvinyl chloride in a meat processing facility (Marouani-Gadri et al., 2009).
73 *L. monocytogenes* also becomes established in multi-species biofilms, e.g. together with *E. coli* in
74 the fish industry and with *Carnobacterium* spp. in meat plants (Rodríguez-López et al., 2015).

75 The food industry employs multiple measures, particularly hygienic design of equipment and
76 facilities and appropriate cleaning and sanitation protocols with sodium hypochlorite, hydrogen
77 peroxide, or peracetic acid to prevent biofilm formation or to eradicate existing biofilms. Novel or
78 experimental tools include enzymatic disruption of biofilms, physical methods such as hot steam,
79 ultrasound, or surface modification with nanocomposites (Galié et al., 2018; Yuan et al., 2019).
80 Chlorine-based sanitizers are frequently used for sanitation of food processing plants, however,
81 foodborne pathogens including *E. coli* and *Salmonella* Enteritidis develop resistance against
82 chlorine and related oxidizing chemicals when embedded in biofilms (Yang et al., 2016).

83 Chlorine resistance of *E. coli* and *Salmonella* is also mediated by the transmissible locus of stress
84 tolerance (tLST) (Kamal et al., 2021), previously designated locus of heat resistance (LHR), a ~
85 14kb genomic island (Mercer et al., 2015; Wang et al., 2020). tLST-positive and heat resistant
86 strains of *E. coli* were isolated from meat processing plants (Dlusskaya et al., 2011; Guragain et
87 al., 2021) but also from raw milk cheese, clinical setting, and wastewater samples (Peng et al.,
88 2013; Zhi et al., 2016). Some tLST-positive strains of *E. coli* also form strong biofilms (Marti et
89 al., 2017). Taken together, the presence of the tLST in biofilm-embedded cells of *E. coli* potentially
90 further increases sanitation resistance, however, the resistance of biofilm embedded tLST-positive
91 and tLST-negative cells has not been assessed experimentally. It was therefore the aim of the study
92 to investigate whether the presence of tLST in strains of *E. coli* strains increases the tolerance of
93 commonly used disinfectants in mono- or dual-strain biofilms formed on stainless steel and to
94 determine whether pellicle formation by strains of *E. coli* also increases their chlorine resistance.

95 **2. Materials and Methods.**

96 *2.1. Strains and culture conditions*

97 Strains and their origin are shown in Table 1. Twelve tLST-negative strains of *E. coli*, thirteen
98 tLST-positive strains of *E. coli*, *Aeromonas australiensis* 03-09, *Carnobacterium maltaromaticum*
99 9-67 and *E. coli* O157:H7 1934 were used in this study. Frozen (-80°C) stock cultures of Gram-
100 negative bacteria were streaked on Luria–Bertani agar plates and incubated in 37°C incubator for
101 24h, followed by subculture in LB without NaCl (LBNS) broth overnight at 37°C with 200rpm
102 agitation. *C. maltaromaticum* 9-67 was cultivated at 25°C. Selective MacConkey agar plates were
103 used to distinguish non-lactose fermenters (*A. australiensis* 03-09 and *C. maltaromaticum* 9-67)
104 from twenty-five *E. coli* strains. Sorbitol MacConkey plates were used for enumeration of *E. coli*
105 O157:H7 1934.

106 2.2. *Mono- and dual-strain biofilm and pellicle formation*

107 The formation of mono-strain biofilms was observed only for strains of *E. coli*. Because food
108 processing equipment is predominantly constructed with stainless steel (Simões et al., 2010),
109 biofilm formation was observed on food-grade stainless steel coupons. Dual-strain biofilm were
110 formed by mixing one strain of *E. coli* with *A. australiensis* 03-09 or *C. maltaromaticum* 9-67 or
111 *E. coli* O157:H7 1934. Aliquots of each overnight cultures (10µl) were inoculated into 2ml LBNS
112 to achieve the 100-fold diluted bacterial suspension. Stainless steel (SS) coupons (grade 304, No.4
113 finish, 12mm diameter; Stanfos, Edmonton, AB, Canada) were placed into the bottom of a 24-well
114 flat-bottom cell culture plate (Corning, Glendale, Arizona) and, the whole content of bacterial
115 suspension described above was transferred into the plates and incubated at $23.5 \pm 0.3^{\circ}\text{C}$ for 6d.
116 After 6d, biofilms grown on SS coupons and pellicles formed at the air-liquid interface were
117 harvested with pipette tips and used for cell counts (control), disinfection treatment and biomass
118 quantification. Cell counts were determined after gently washing the SS coupons to remove loosely
119 attached planktonic cells, followed by addition of 2 mL of Dey-Engley (D/E) neutralizing broth to
120 the SS coupons. Biofilm-embedded cells were detached by mixing with 1.64g glass beads and
121 vortexing at maximum speed for 1min. Cell counts were expressed relative to the surface area of
122 the SS coupons of 1.13cm^2 . In dual-strain biofilms, differential cell counts were obtained with the
123 selective media indicated above.

124 2.3. *Sanitizers*

125 Three different sanitizers were used in this study, which was diluted from the following stock
126 solutions: 5% (w/v) sodium hypochlorite, 30% (v/v) hydrogen peroxide and 32% (v/v) peracetic
127 acid in acetic acid (Sigma-Aldrich, St. Louis, MO). The final concentration of sanitizers was
128 chosen to achieve a ~ reduction of cell counts by about $1 - 5 \log(\text{CFU/mL})$. Chlorine was diluted

129 to a final concentration of 800pm and 258ppm in PBS buffer (pH at 6.8) for the treatment of
130 biofilm-embedded and planktonic cells, respectively. The treatment concentration of 2% (v/v)
131 hydrogen peroxide and 0.032% (v/v) peracetic acid were prepared in sterile distilled water.
132 Chlorine test strips (MQuant, Billerica, MA) were used to determine the free chlorine
133 concentration before treatment.

134 *2.4. Curli and cellulose expression*

135 Congo red indicator (CRI) plates were used to evaluate the expression of curli and cellulose
136 production. The preparation of CRI plates was described previously (Wang et al., 2013) composed
137 of 10g/L of Casamino Acids, 1g/L yeast extract, 20g/L Bacto agar, 40mg/L Congo Red and
138 20mg/L Coomassie brilliant Blue. The cellulose and curli production was determined by streaking
139 overnight cultures on CRI plates and incubating at $23.5 \pm 0.3^{\circ}\text{C}$ for 6d. The colony morphology of
140 red, brown, pink or white corresponded to both cellulose and curli production, to curli, to cellulose
141 or to neither, respectively (Visvalingam et al., 2017).

142 *2.5. Effect of sodium hypochlorite on planktonic coculture*

143 For the planktonic dual-cultures, overnight cultures of strains of *E. coli* and *A. australiensis* 03-09,
144 *C. maltaromaticum* 9-67 and *E. coli* O157:H7 1934 were equally aliquoted into 5 ml LBNS broth
145 to achieve 100-fold dilution, then the suspension was incubated overnight prior to 25°C for
146 chlorine treatment. The chlorine treatment on planktonic dual cultures with 258ppm sodium
147 hypochlorite were performed as previously described (Visvalingam et al., 2018) with modification.
148 In brief, 100 μl mixed-strain overnight cultures were added together with either 100 μl sterile water
149 or sodium hypochlorite solution in a 1.5ml microcentrifuge tube. The tube was vortexed at
150 maximum speed for 10s following with 50s incubation at $23.5 \pm 0.3^{\circ}\text{C}$. After 1min of treatment,
151 the content of each tube was transferred into a 15ml conical tube containing 1.72ml of sterilized

152 D/E neutralizing broth, followed by vortexing for 15s. Selective agar plates as described above
153 were used after dilution for plating and incubated at 37° C for 18h.

154 For instance, white colonies were detected in Sorbitol MacConkey agar as *E. coli* O157:H7 1934
155 while other *E. coli* strains were presented with dark pink colonies. In MacConkey agar plate, white
156 colonies were observed for *A. australiensis* 03-09 while strains of *E. coli* appeared with dark pink
157 color. Growth of *C. maltaromaticum* 9-67 was inhibited on MacConkey agar plate. Each
158 experiment was repeated three times with independent bacterial cultures (n=3).

159 *2.6. Effect of sodium hypochlorite on mono- and dual-cultures pellicle*

160 Air-liquid interface pellicles were lifted with a pipette tip and loosely attached cells were removed
161 by rinsing three times in LBNS broth. Next, pellicles were treated with 1ml of 800ppm sodium
162 hypochlorite solution or PBS buffer (control) for 1min in 24-well plates. Finally, treated pellicles
163 were lifted and transferred into a 15ml centrifuge tube containing 2ml D/E neutralizing broth and
164 1.64g glass beads. The tube was vortexed vigorously for 1min to disrupt the pellicles. Samples
165 were serially diluted with 0.1% peptone water and spread-plated on selective agar plates before
166 incubation at 37°C for 18h.

167 *2.7. Effect of sodium hypochlorite, hydrogen peroxide and peracetic acid on biofilms formed* 168 *on stainless steel (SS) coupon*

169 Mono- and dual-strain biofilms were formed on SS coupons as described before. At day 6, the
170 coupon was taken out from 24-well plates and rinsed 3 times in LBNS broth to remove loosely
171 attached cells. Then, each coupon was immersed into individual wells containing 1ml of 800ppm
172 chlorine solution for 1min, 1ml of 5% hydrogen peroxide solution for 2min, 1mL of 0.032% (v/v)

173 peracetic acid for 30s or PBS buffer (control) for 1min, respectively. Cell counts after treatments
174 with sanitizing agents were determined as described in section 2.2.

175 *2.8. Quantification of the biomass in biofilms*

176 Biomass was quantified by following the modified crystal violet (CV) method. Briefly, biofilms
177 on SS coupon were washed with sterile water for 3 times to remove loosely associated cells. After
178 that, each coupon was air-dried completely before crystal violet staining. To stain the biofilms,
179 300µl of 1% (w/v) crystal violet in 95% (v/v) EtOH was added gently and incubated at $23.5 \pm$
180 0.3°C for 20min. Subsequently, stained coupons were rinsed 6 times with sterile water to remove
181 excess stain. One ml 1% (w/v) sodium dodecyl sulfate (SDS) was added and incubated at $23.5 \pm$
182 0.3°C with shaking for 25min to release the dye. The absorbance of each sample was measured at
183 570nm using a plate reader (Varioskan Flash, Thermo Fisher Scientific). Three independent
184 experiments with technical duplicates were conducted (n=6) for both mono- and dual-strain
185 biofilms.

186 *2.9. Observation of biofilms with confocal laser scanning microscopy (CLSM)*

187 Biofilms formed on SS coupons and pellicles were stained with FilmTracer™
188 LIVE/DEAD® Biofilm viability kit (Invitrogen Ltd., Paisley, UK), which employs the cell
189 permeant dye Syto9 and the cell impermeant dye propidium iodide, following the protocol
190 provided by the manufacturer. Stained biofilms and pellicles were imaged by spinning disk
191 confocal microscope, including motorised microscope base (IX-81, Olympus) and confocal
192 scanning unit (CSU 10, Yokagawa). The excitation/emission fluorescence were 482/500nm for
193 SYTO 9 and 490/635nm for PI. Microscopic images of the biofilms were acquired by Perkin
194 Elmer's Volocity software. The mounted samples were observed using a 100X/1.49 oil objective.

195 2.10. *Statistical analysis*

196 Mean values for cell count reduction were collected by three biological replicates. Biomass was
197 quantified by six independent experiments. All analyses were undertaken by two-way analysis of
198 variance (ANOVA) using R statistical package (R Core Team, 2019). Tukey test was used to
199 determine the significant difference with an error probability of 5% ($P < 0.05$) as the threshold for
200 significance.

201 **3. Results**

202 3.1. *Chlorine resistance of planktonic cells*

203 The tLST protects planktonic cultures of *E. coli* against chlorine (Wang et al., 2020). To determine
204 the chlorine resistance of tLST-positive and tLST-negative biofilm-embedded cells of *E. coli*, an
205 initial screening assessed the ability of 25 strains of *E. coli* to form single-species biofilms on
206 stainless steel (Fig. S1). A majority of strains formed weak biofilms with the absence of visible
207 exopolysaccharides and a cell count of about 10^7 cfu/cm² or less. Three tLST negative strains, *E.*
208 *coli* FUA 1866, FUA 1882 and FUA 10043, produced robust pellicles with cell counts of more
209 than 10^8 cfu/cm² (Fig. S1) and a biofilm structure that was visible without magnification (Fig. 2A).
210 Subsequent experimentation focused on dual strain biofilms formed by strains of *E. coli* with *E.*
211 *coli* O157:H5 1934, by strains of *E. coli* and the biofilm forming strains of *A. australiensis* 03-09
212 and *C. maltaromaticum* 9-67, and on pellicles.

213 To determine whether cultivation of tLST-positive and tLST-negative strains of *E. coli* in mixed
214 culture with *E. coli* O157 1934, *A. australiensis* 03-09 or *C. maltaromaticum* 9-67 impacts chlorine
215 resistance in planktonic cultures, the chlorine resistance of 6 tLST-positive and 6 tLST-negative
216 *E. coli* strains grown in mixed culture with *A. australiensis* 03-09, *C. maltaromaticum* 9-67 or *E.*

217 *coli* O157:H7 1934 was tested (Fig. 1). The reduction of viable cell counts of tLST-positive strains
218 of *E. coli* strains ranged from about 1 to 2 log₁₀CFU/ml. In contrast, the lethality of chlorine
219 treatment against of tLST-negative strains of *E. coli* was about 3 to 4log(N₀/N) higher than tLST
220 positive strains (Fig. 1). Therefore, the presence of tLST in *E. coli* strains significantly ($P < 0.05$)
221 increased the resistance of *E. coli* in mixed planktonic cultures to chlorine. The inactivation of *E.*
222 *coli* strains was not different if *E. coli* was incubated alone or together with *A. australiensis* 03-09,
223 *C. maltaromaticum* 9-67 or *E. coli* O157:H7 1934.

224 3.2. Pellicle formation, expression of curli, cellulose formation and chlorine resistance

225 The formation of pellicles at the air-liquid interface was previously observed for *E. coli* (Golub
226 and Overton, 2021). Three of the strains of *E. coli* used in this study produced pellicles after 6d
227 incubation at $23.5 \pm 0.3^\circ\text{C}$ in LBNS (Fig. 2A) and the structure of pellicles was evaluated by
228 confocal laser scanning microscope (Fig. S2B). Pellicle formation was not detected when any of
229 the three pellicle-forming strains of *E. coli* was co-cultured with *A. australiensis* 03-09, but strong
230 pellicle formation was observed when pellicle forming strains of *E. coli* were co-cultured with *E.*
231 *coli* MG1655 *lacZ*:LHR, *C. maltaromaticum* 9-67 or *E. coli* O157:H7 1934 (Table 2). To
232 investigate whether pellicle embedded cells in mixed-cultures have higher resistance to chlorine
233 compared to pellicle embedded cells in monocultures, we treated monoculture and mixed-culture
234 pellicle embedded cells with 800ppm sodium hypochlorite solution (Fig. 2B). tLST-negative
235 strains of *E. coli* survived in both single-strain and dual-strain pellicles after chlorine treatment
236 with a reduction of viable cell counts of about 2log(N₀/N), which was significantly less than the
237 cell count reduction of tLST negative-strains embedded in biofilms on stainless steel. The
238 resistance of pellicle-embedded strains of *E. coli* to chlorine was not different ($P > 0.05$) if cells

239 were embedded in pellicles formed by single-strains or mixed-cultures. These data suggest that
240 tLST-negative strains of *E. coli* embedded in pellicles are chlorine resistant.

241 Cellulose and curli contribute to the pellicle formation by *E. coli* (Golub and Overton, 2021; Hung
242 et al., 2013). Therefore, curli and cellulose expression was assessed on Congo red indicator plates.
243 Pellicle forming strains expressed curli and produced cellulose but not all curli and cellulose
244 positive strains formed pellicles (Table 3). The production of cellulose was more common than
245 expression of curli; with exception of *E. coli* FUA1848 all strains produced cellulose.

246 3.3. Chlorine resistance of strains of *E. coli* in dual-strain biofilms

247 The reduction of cell counts of tLST-positive and tLST-negative strains of *E. coli* in dual-strain
248 biofilms after treatment with NaOCl is shown in Figure 3. The chlorine resistance of *E. coli* strains
249 in dual-strain biofilms with *E. coli* O157:H7 1934 was assayed with 800ppm chlorine; biofilms
250 with *A. australiensis* 03-09 and *C. maltaromaticum* 9-67 were treated with 1200ppm chlorine
251 concentration (Fig. 3). The 6 tLST-positive strains of *E. coli* embedded in dual-strain biofilms
252 were more resistant ($P < 0.001$) to chlorine when compared to the 6 tLST-negative strains of *E. coli*.
253 In the dual-strain biofilms formed on stainless steel, the biofilm embedded cells of tLST negative
254 strains of *E. coli* were reduced by 3 to 5log CFU/cm². In contrast, the reduction of viable cell
255 counts of biofilm-embedded cells of tLST positive strains ranged from 1 to 2.5log CFU/cm². The
256 lethality of 800 or 1200ppm chlorine against biofilm embedded dual-strain cultures (Fig. 3) was
257 roughly comparable to the lethality of 258ppm chlorine against dual-strain planktonic cultures with
258 the same strains (Fig. 1).

259 3.4. Disinfectant resistance of single-strain, dual-strain biofilms and pellicle embedded cells

260 Peracetic acid and hydrogen peroxide are alternative sanitation agents in the food industry. To
261 assess the resistance of biofilm-embedded cells to these sanitizing agents and to directly compare
262 the resistance of strains of *E. coli* in different biofilm matrices, the resistance of *E. coli* in single-
263 strain or dual-strain biofilms or pellicles was assessed (Fig. 4). In general, tLST-positive strains of
264 *E. coli* were more resistant than tLST-negative strains to all three sanitizing agents irrespective of
265 whether they were embedded in single- or dual strain biofilms (Fig. 4). For tLST-positive strains
266 of *E. coli*, resistance to sanitizers was not strongly impacted by the different biofilm matrices. For
267 tLST-negative strains of *E. coli*, the reduction of cell counts of the same strain in different biofilm
268 matrices differed by up to $2\log(\text{CFU}/\text{cm}^2)$ but there was no consistent trend as to the biofilm matrix
269 that generated the most resistant cells. The single species biofilm formed by tLST-negative strain
270 of *E. coli* FUA 1838 on stainless steel coupon was significantly more sensitive to sodium
271 hypochlorite and hydrogen peroxide than its dual-strain biofilms ($P < 0.001$) (Fig. 4). The tLST-
272 negative strain *E. coli* FUA10043 embedded in pellicles was equally resistant as tLST-positive
273 strains of *E. coli* embedded in biofilms attached to stainless steel.

274 3.5. Correlation of biofilm biomass and chlorine resistance

275 Biomass was quantified with crystal violet staining (Fig. 5). Overall, tLST-positive strains of *E.*
276 *coli* produced mono- and dual strains biofilms with higher biomass when compared to tLST-
277 negative strains of *E. coli* ($P < 0.01$). Among tLST negative strains, the biomass of single-strain
278 biofilms was less than the biomass of dual-strain biofilms ($P < 0.05$) except for the pellicle forming
279 *E. coli* FUA10043. Figure 6 indicates a strong correlation between the biofilm biomass and the
280 chlorine resistance of biofilm-embedded cells of *E. coli* ($R=0.903$, $P < 0.001$). tLST-positive
281 strains of *E. coli* all clustered at the bottom right of the graph, indicating both a higher biofilm

282 mass and a higher chlorine resistance in all tLST-positive strains. Therefore, biofilm biomass and
283 chlorine resistance are positively associated.

284 **4. Discussion**

285 Experimentation described in this study analysed the biofilm forming ability of *E. coli* in mono-
286 and dual-strain biofilms, and the effect of the presence of the tLST in strains of *E. coli* on resistance
287 to sanitizing agents in biofilm-embedded cells. In planktonic state, proteins encoded by tLST play
288 a protective role on oxidative stress by protein disaggregation and folding (Wang et al., 2020).
289 tLST positive strain of *E. coli* also contain the biofilm-related operons accountable for curli,
290 cellulose and synthesis of polymeric β -(1 \rightarrow 6)-N-acetyl-D-glucosamine (Marti et al., 2017)
291 although it remains to be determined whether genes coding for biofilm formation are differentially
292 distributed between tLST-positive and tLST-negative strains. We generally observed a higher
293 biofilm density in tLST positive strains of *E. coli* in comparison to tLST-negative strains, which
294 highly correlates to the enhanced sanitation resistance of biofilm-embedded cells in addition to the
295 tLST-mediated resistance to chlorine and hydrogen peroxide (Fig. 6 and Wang et al., 2020). The
296 association between the presence of tLST and higher biofilm density remains unclear. Multiple
297 tLST variants are currently recognized; several of which also carry *ftsH* (Boll et al., 2017; Kamal
298 et al., 2021; Marti et al., 2017). FtsH contributes to biofilm formation in *P. aeruginosa* (Kamal et
299 al., 2019). Of the strains used in the present study, the tLST in *E. coli* FUA10321 and *E. coli*
300 FUA10323 but not the tLST in *E. coli* AW1.7 include FtsH but formation of biofilms by these
301 strains was roughly equivalent. An alternative explanation for the correlation of biofilm formation
302 ability and the presence of the tLST may relate to the ecological adaptation of these strains.
303 Potentially the selective pressure that maintains the tLST also selects for biofilm formation (Kamal
304 et al., 2021). A high frequency of tLST-positive strains of *E. coli* was isolated from meat and dairy

305 products after thermal treatment (Boll et al., 2017; Marti et al., 2016; Zhang et al., 2020) as well
306 as from chlorinated wastewater (Zhi et al., 2016). Moreover, oxidative stress agent such as
307 hydrogen peroxide and hypochlorite stimulates biofilm formation in *Acinetobacter oleivorans* and
308 *P. aeruginosa*, respectively (Jang et al., 2016; Stempel et al., 2017). Thus, the role of tLST in the
309 biofilm phenotype that was observed in this study remains subject to future investigations.
310 Irrespective of the mechanisms underlying the increase of biofilm density in tLST positive strains,
311 the presence of tLST enhanced resistance against oxidative stress not only in planktonic cells
312 (Wang et al., 2020) but also biofilm-embedded cells, as indicated by the higher chlorine
313 concentration that was required to reduce viable cell counts. Therefore, biofilm growth of tLST-
314 positive *E. coli* further enhances the chlorine resistance.

315 The transition of free-living microorganism to a biofilm lifestyle benefits its growth in a hostile
316 condition with limited nutrients. Biofilms form on biotic or abiotic surfaces and also as floating
317 biofilms at the air-liquid interface. The potential mechanisms behind pellicle formation have been
318 explained with regards to buoyancy, the secretion of surface-active agents like surfactants and
319 pellicle attachment to edge of container close to the interface (Armitano et al., 2014). Comparable
320 to biofilms formed on solid surfaces, pellicles are established in several stages. Initially, cells
321 localise at the air-liquid interface by developing floating aggregates. Then cell replication results
322 in the expansion of pellicle at the entire air-liquid interface, followed by EPS secretion and pellicle
323 maturation (Armitano et al., 2014). The formation of pellicles by *E. coli* strains was initially
324 described in uropathogenic *E. coli* (UPEC), enteropathogenic *E. coli* (EPEC) and *E. coli* K-12
325 (Golub and Overton, 2021; Hung et al., 2013; Wu et al., 2012). Major matrix components of
326 pellicles include curli, cellulose, flagella and type 1 pili (Hung et al., 2013; Weiss-Muszkat et al.,
327 2010). However, the role of pellicles in resistance of *E. coli* to disinfectants has not been studied.

328 Our study demonstrated that pellicle-embedded tLST negative strains of *E. coli* were equally or
329 more resistant than tLST positive strain of *E. coli* in surface attached biofilms. Whether the
330 formation of pellicles in strains of *E. coli* impacts their virulence remains unknown. However,
331 membrane proteins are overexpressed in another Gram-negative pellicle cells, *A. baumannii*,
332 which potentially influence its virulence and persistence (Marti et al., 2011). Hence, this unique
333 phenotype in *E. coli* strains deserves more investigation.

334 Biofilm communities in natural environments commonly include multiple species. Interspecific
335 interactions in microbial consortia affect its development, composition, and antimicrobial
336 resistance (Burmølle et al., 2014; Elias and Banin, 2012). In monocultures, *E. coli* O157:H7 1934
337 did not form biofilms at 15°C after 6d. However, this strain established biofilms when co-cultured
338 with other species at the same incubation condition (Visvalingam et al., 2019). *A. australiensis*
339 3-09 and *C. maltaromaticum* 9-67, isolated from conveyor belts in a beef facility (Wang et al.,
340 2018), dominated multi-species biofilms (Visvalingam et al., 2019) and showed synergistic effects
341 on biofilm formation when cultivated together with *Salmonella* Typhimurium (Visvalingam et al.,
342 2018). The synergistic interspecific interactions also promote biomass production and thus
343 significantly increase bacterial resistance to disinfectants when compared to single strain biofilms
344 (Burmølle et al., 2006; Van der Veen and Abee, 2011). Biofilms in meat processing plants were
345 reported to include strains of up to 22 genera, indicating that the cleaning and sanitation regime
346 was not efficiently eliminating spoilage and pathogenic bacteria (Fagerlund et al., 2017).

347 Compared to planktonic state cells, bacterial biofilm cells exhibit higher resistance to sanitizers.
348 One of the most distinctive features that distinguishes biofilm from planktonic cells is the complex
349 structure of the EPS matrix, which represents around 90% of the total biofilm biomass and protects
350 bacterial cells from harsh environment (Pinto et al., 2020). The role of biofilm formation on the

351 resistance to antimicrobial agents has been extensively studied (Abdallah et al., 2014; Donlan,
352 2000; Flemming et al., 2016; Kostaki et al., 2012; O'Toole et al., 2000). First, the complex
353 architecture of EPS acts as a physical barrier that limits biocide diffusion to the interior of the
354 biofilm (Bridier et al., 2011). Second, the biofilm matrix reacts with antimicrobial agents, thereby
355 compromising their efficacy (Flemming et al., 2016). Third, the exposure of biofilm-embedded
356 cells to low concentrations of sanitizers supports adaptation and selects for biofilms-embedded
357 cells with enhanced resistance (Bridier et al., 2011; Flemming et al., 2016). Fourth, bacterial cells
358 enclosed in the matrix have a different lifestyle than planktonic cells owing to its low accessibility
359 to nutrients and oxygen (Flemming et al., 2016), which also decreases its sensitivity to biocide
360 reagents (Bridier et al., 2011). The present study demonstrated that the resistance of *E. coli* to
361 sanitation chemicals was highly correlated to biofilm mass or density, which further highlights the
362 role of the biofilm matrix in establishing a diffusion barrier. Moreover, chlorine is inactivated by
363 organic matter (Lambert and Johnston, 2001) and thus likely inactivated before it reaches the
364 interior of the biofilm. The densest biofilm matrices were observed with pellicle-forming and tLST
365 negative strain of *E. coli* (Fig. S2); these strains exhibited resistance to chlorine that was
366 comparable to the resistance of tLST-positive cells embedded in less dense biofilms on stainless
367 steel surface.

368 Pathogenic microorganisms are a main concern in food industry and their occurrence in biofilm-
369 embedded cells increases their persistence and the risk of food contaminations. In food processing
370 plants, biofilm form on both biotic surfaces and abiotic surfaces like conveyor belts, drying area
371 and floor drain with abundance of moisture and nutrients (Srey et al., 2013), but also on employee
372 gloves, packing materials and animal carcasses (Galié et al., 2018). Microbes that persist in
373 biofilms on food-contact surfaces can consistently contaminate the food products. For example,

374 biofilms that include Shiga toxin-producing *E. coli* are often found in meat plant associated with
375 equipment surfaces and biofilm dispersal may lead to contamination of beef (Wang et al., 2012).
376 Biofilm formation is also relevant for persistence and dispersal of *L. monocytogenes* onto ready-
377 to-eat meat (Maury et al., 2019). Analysis of an outbreak of listeriosis that was linked to a single
378 meat processing facility documented that isolates that were obtained over a period of 5 year
379 differed in fewer than 11 SNP's (Lachmann et al., 2020), which implies that a single strain
380 persisted in the same facility for 5 years. Hence, the formation of biofilms in food processing
381 increases the risk of foodborne illness.

382 In conclusion, in this study, we demonstrated that the combination of the presence of tLST and
383 biofilm formation encountered inside single- and dual-strain biofilms profoundly escalate
384 disinfectant resistance. However, the complexity of multi-species biofilms is increased with the
385 additional presence of many other microbial species in a real food processing facility. Thus, further
386 research on biofilms by using a more diverse community of strains and species is necessary, which
387 would benefit the development of methods for controlling bacterial biofilms in food processing
388 ecosystems.

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392 **6. References**

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589 **Figure legends**

590 **Figure 1.** Lethality of chlorine treatments to planktonic cells of 12 strains of *E. coli* incubated with
591 *Aeromonas australiensis* 03-09 (black bars), *E. coli* O157:H7 1934 (gray bars) and
592 *Carnobacterium maltaromaticum* 9-67 (white bars). Treatment lethality is expressed as the
593 reduction of cell counts [$\log(N_0/N)$] after treatment with 258 ppm NaOCl. Data are shown as means
594 \pm standard deviations for three independent experiments. Values differ significantly ($P < 0.05$) if
595 the bars do not share a common superscript.

596 **Figure 2.** Pellicle formation and chlorine resistance of strains of *E. coli*. **Panel A.** Pellicle formed
597 by *E. coli* FUA10043 after 6d at $23.5 \pm 0.3^\circ\text{C}$ in Luria broth. **Panel B.** Reduction of cell counts
598 strains of *E. coli* in pellicles formed by single strain culture (black bars) or in multispecies pellicles
599 formed in Luria broth at $23.5 \pm 0.3^\circ\text{C}$ for 6d, followed by treatment with 800ppm NaClO. Multi-
600 species pellicles were formed by incubation of pellicle forming *E. coli* strains with *E. coli*
601 *lacZ*:LHR (dark gray), *E. coli* O157:H7 1934 (light gray) or *Carnobacterium maltaromaticum* 9-
602 67 (white). Data are shown as means \pm standard deviations for three independent experiments.
603 Values differ significantly ($P < 0.05$) if the bars do not share a common superscript.

604 **Figure 3.** Reduction of cell counts of tLST-positive and tLST-negative strains of *E. coli* biofilms
605 after treatment with NaClO. *E. coli* strains were incorporated in biofilm produced by *Aeromonas*
606 *australiensis* 03-09 (black bars), *E. coli* O157:H7 1934 (gray bars) and *Carnobacterium*
607 *maltaromaticum* 9-67 (white bars). Biofilms were formed at $23.5 \pm 0.3^\circ\text{C}$ for 6d on stainless steel
608 coupons. Biofilms formed by *Carnobacterium maltaromaticum* 9-67 and *Aeromonas australiensis*
609 03-09 were treated with 1200 ppm of NaOCl, biofilms formed by *E. coli* O157:H7 1934 were
610 treated with 800 ppm NaClO; Data are shown as means \pm standard deviations for three independent
611 experiments.

612 **Figure 4.** Reduction of cell counts of tLST-positive and tLST negative strains of *E. coli* after
613 chlorine treatment of single species or multi-species biofilms. Bars represent single-species
614 biofilms (black bars) or multi-species biofilms formed with *Aeromonas australiensis* 03-09 (dark
615 gray), *E. coli* O157:H7 1934 (light gray) or *C. maltaromaticum* 9-67 (white). Biofilms were
616 formed on stainless steel coupon with Luria broth at $23.5 \pm 0.3^{\circ}\text{C}$ for 6d; P10043 represents
617 pellicles formed by *E. coli* FUA10043. Biofilms were treated with 800ppm NaClO (**Panel A**), or
618 5% hydrogen peroxide (**Panel B**) or with 0.032% (v/v) peroxyacetic acid (**Panel C**). Data are
619 shown as means \pm standard deviations for three independent experiments. Values differ
620 significantly ($P < 0.05$) if the bars do not share a common superscript.

621 **Figure 5.** Quantification of the biomass of biofilms formed by single species or multi-species
622 biofilms using crystal violet staining. Mono- and dual- species biofilms were formed on stainless
623 steel coupon in Luria broth for 6d at $23.5 \pm 0.3^{\circ}\text{C}$. Shown are data for mono-species biofilms (black
624 bars) and multi-species biofilms formed by the strains of *E. coli* indicated and *Aeromonas*
625 *australiensis* 03-09 (dark gray), *E. coli* O157:H7 1934 (light gray) and *Carnobacterium*
626 *maltaromaticum* 9-67 (white). Data are shown as means \pm standard deviations for three
627 independent experiments. Values differ significantly ($P < 0.05$) if the bars do not share a common
628 superscript.

629 **Figure 6.** Correlation of the reduction of cell counts after chlorine treatment and the biofilm
630 biomass. Shown are single species biofilms of strains of *E. coli* (circles) or multi-species biofilms
631 with *E. coli* and *Aeromonas australiensis* 03-09 (triangles), *E. coli* O157:H7 1934 (squares) or
632 *Carnobacterium maltaromaticum* 9-67 (diamonds). The biofilm density of tLST-positive strains
633 is shown with black symbols; the biofilm density of tLST-negative strains is shown with open
634 symbols. Data are shown as means \pm standard deviation of three independent experiments. The

635 line shows the linear regression of all data on the plot; the R-value of the linear regression is also
636 indicated.

637

638

Table 1. Strains used in this study.

Group	Strain / origin (reference)
<i>E. coli</i> tLST negative	FUA1838 / wastewater (Wang et al., 2020)
	FUA1848 / wastewater (Wang et al., 2020)
	FUA1860 / wastewater (Wang et al., 2020)
	FUA1866 / wastewater (Wang et al., 2020)
	FUA1869 / wastewater (Wang et al., 2020)
	FUA1882 / wastewater (Wang et al., 2020)
	FUA1888 / wastewater (Wang et al., 2020)
	FUA10038 / wastewater (Wang et al., 2020)
	FUA10043 / wastewater (Wang et al., 2020)
	FUA10046 / wastewater (Wang et al., 2020)
<i>E. coli</i> tLST positive	AW1.7 Δ pHR1 / meat processing plant (Pleitner et al., 2012)
	MG1655 (K12) / laboratory reference strain
	FUA10316 / wastewater (Wang et al., 2020)
	FUA10317 / wastewater (Wang et al., 2020)
	FUA10318 / wastewater (Wang et al., 2020)
	FUA10319 / wastewater (Wang et al., 2020)
	FUA10320 / wastewater (Wang et al., 2020)
	FUA10321/ wastewater (Wang et al., 2020)
	FUA10322 / wastewater (Wang et al., 2020)
	FUA10323 / wastewater (Wang et al., 2020)
	FUA10324 / wastewater (Wang et al., 2020)
	FUA10325 / wastewater (Wang et al., 2020)
	AW1.7 / beef processing plant (Dlusskaya et al., 2011)
	AW1.3 / beef processing plant (Dlusskaya et al., 2011)
	MG1655 <i>lacZ</i> :LHR / derivative of MG1655 (Wang et al., 2020)
Mixed- species biofilms	<i>Aeromonas australiensis</i> 03-09 / beef processing plant (Visvalingam et al., 2019)
	<i>E. coli</i> O157:H7 1934 / beef processing plant (Visvalingam et al., 2019)
	<i>Carnobacterium maltaromaticum</i> 9-67 / beef processing plant (Visvalingam et al., 2019)

Table 2. Formation of floating biofilms (pellicles) by single and mixed cultures of three strains of *E. coli*.

	Strain of <i>E. coli</i>		
	FUA 1866	FUA 1882	FUA10043
Single	+	+	+
<i>E. coli</i> MG1655 <i>lacZ</i> :LHR	+	+	+
<i>Aeromonas</i> spp.	-	-	-
<i>E. coli</i> O157:H7	+	+	+
<i>Carnobacterium maltaromaticum</i>	+	+	+

+ pellicle formation; - no formation of pellicles.

Table 3. Curli and/or cellulose expression of bacterial strains tested for biofilm formation. Pellicle forming strains are printed in bold and underlined

Strain of <i>E. coli</i>	Curli	Cellulose
FUA1838	+	+
FUA1848	-	-
FUA1860	-	+
<u>FUA1866</u>	+	+
FUA1869	-	+
<u>FUA1882</u>	+	+
FUA1888	-	+
FUA10038	+	+
<u>FUA10043</u>	+	+
FUA10046	-	+
MG1655 <i>lacZ</i> :LHR	-	+

Strains of *E. coli* examined for curli and cellulose production are tLST negative

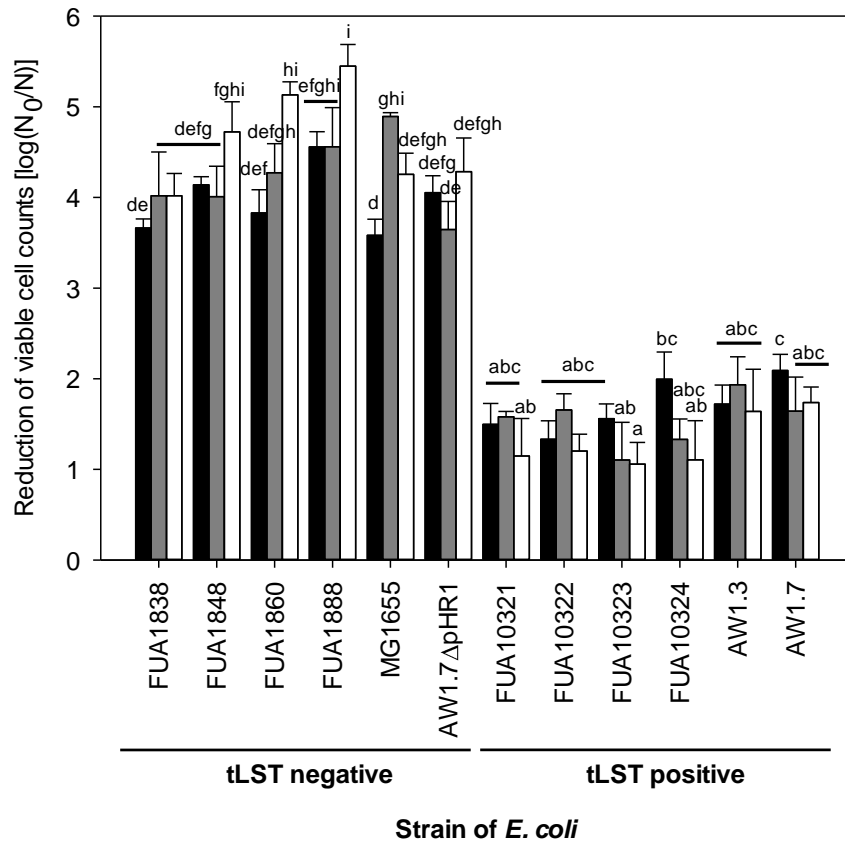


Figure 1.

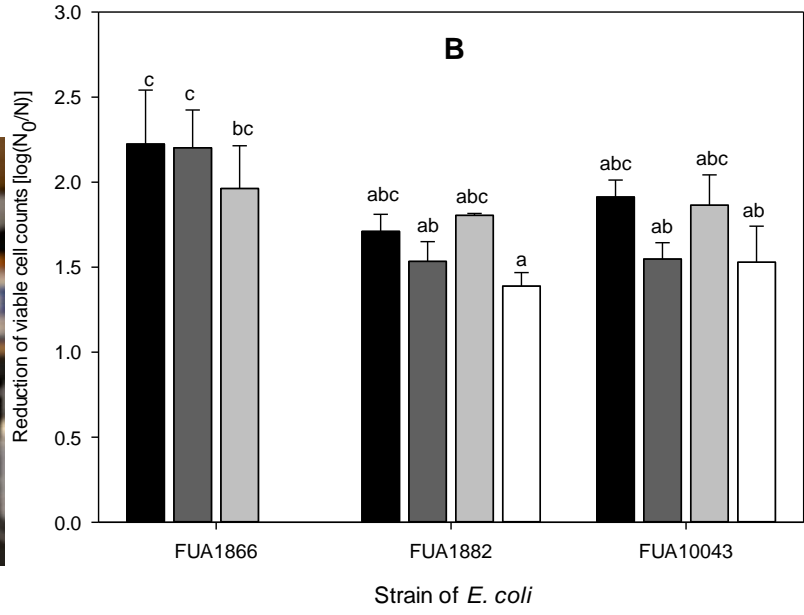
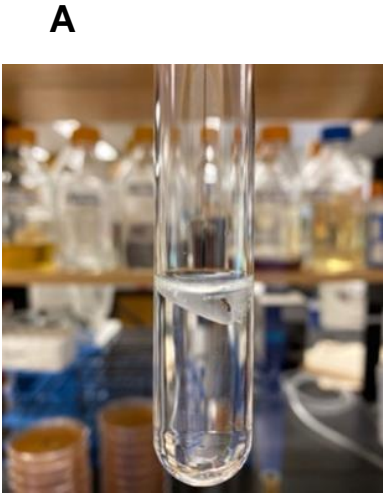


Figure 2.

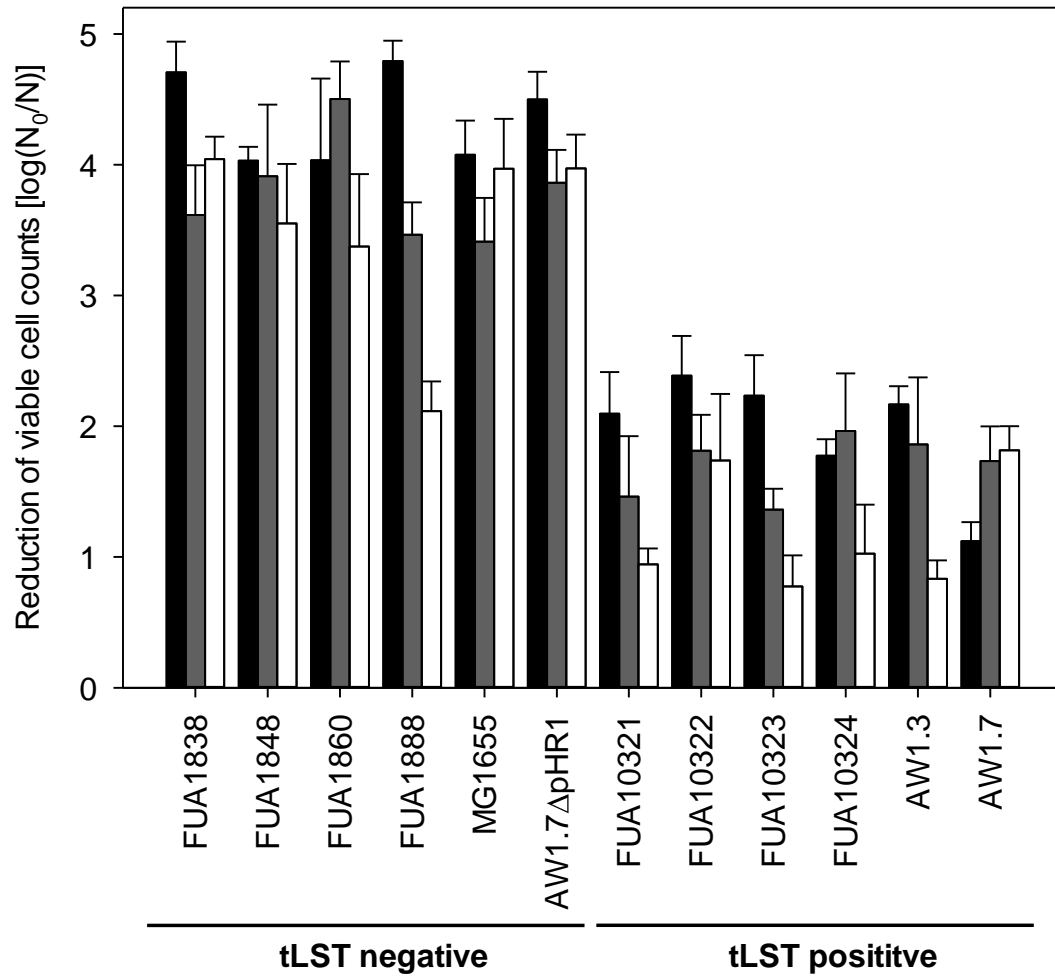


Figure 3.

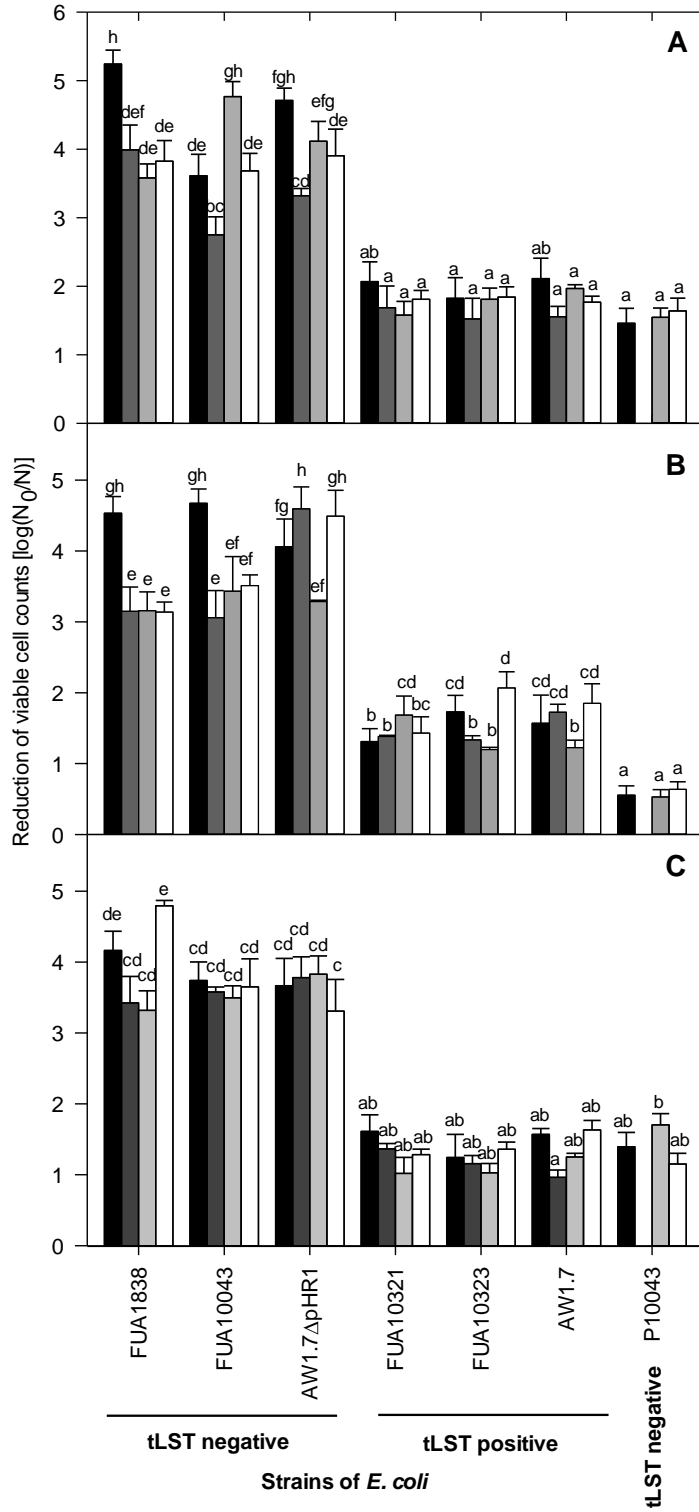


Figure 4.

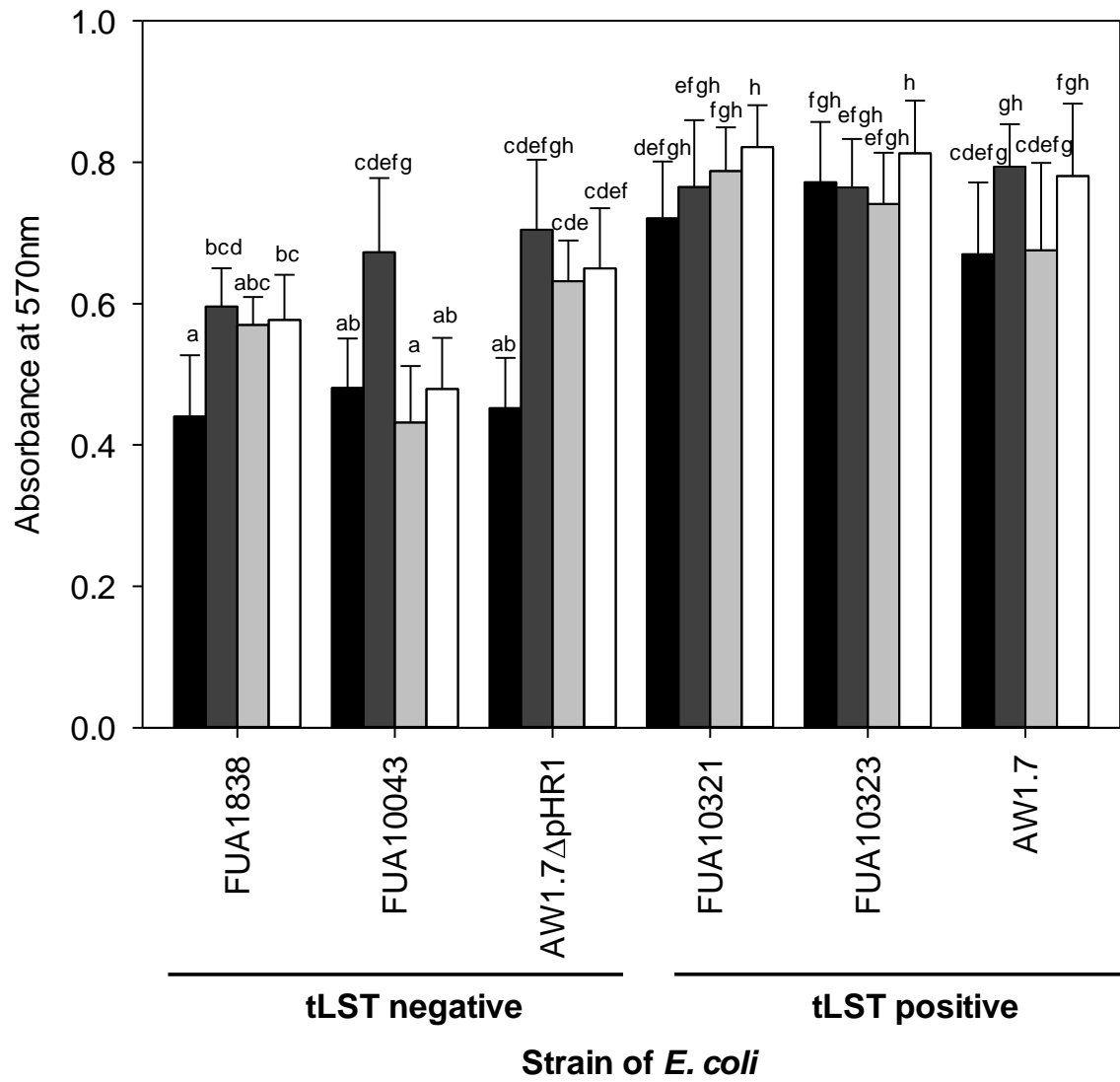


Figure 5.

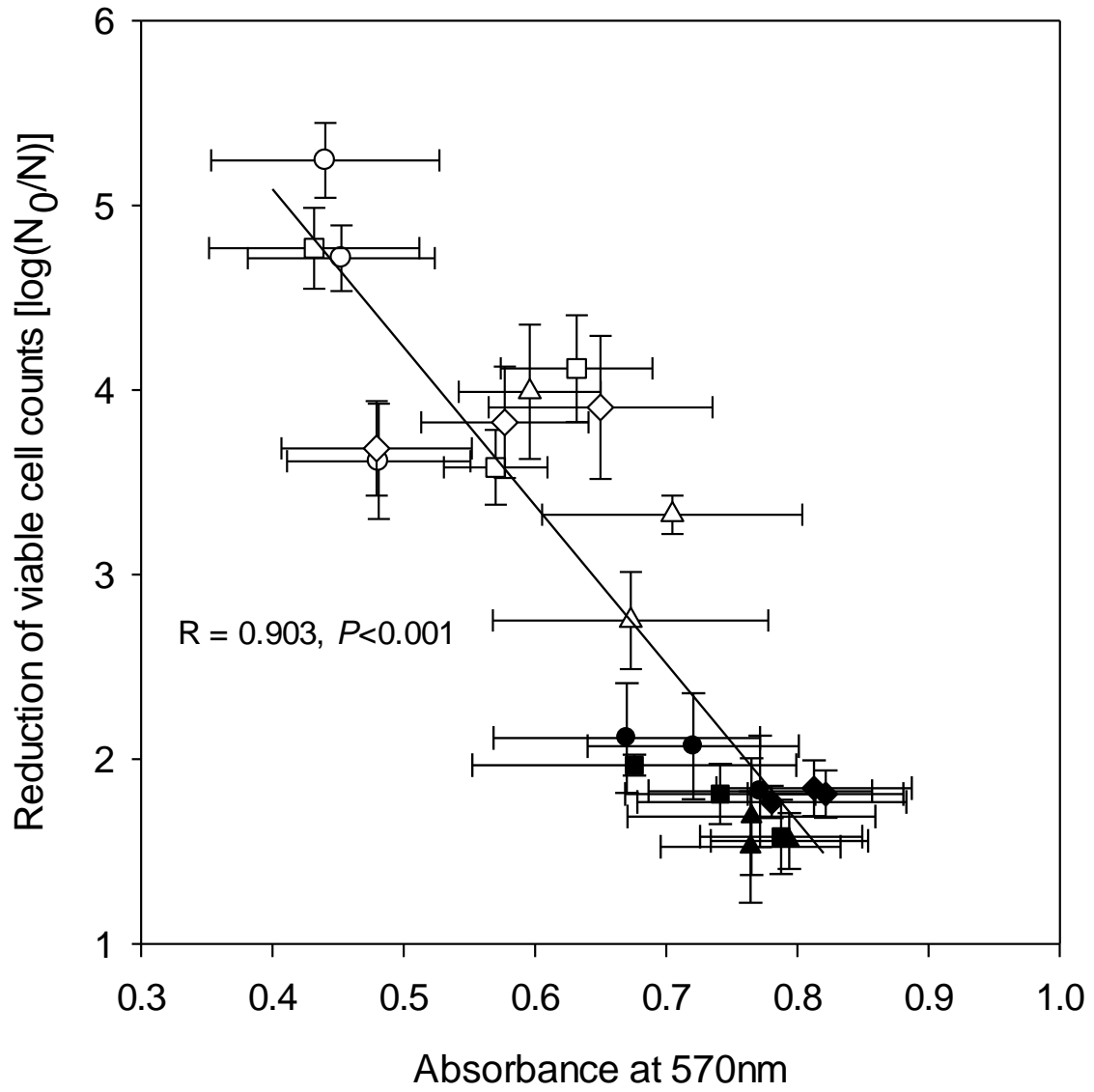


Figure 6.