

1 **Title: Characterization of a Potential Virulence Factor in *Listeria monocytogenes***

2 **Associated with an Attachment to Fresh Produce**

3

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7 Running title: The attachment of *Listeria monocytogenes* on leafy vegetables

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17 **ABSTRACT**

18 A study to determine the attachment of *L. monocytogenes* serotype 4b strain F2365 on
19 vegetables and fruits was conducted. In initial study, we screened 32 genes encoding surface
20 proteins and lipases of the strain to find highly expressed genes on lettuce leaves. Results showed
21 that transcription levels of LMOF2365_0413, LMOF2365_0498, LMOF2365_0859,
22 LMOF2365_2052, and LMOF2365_2812 were significantly up-regulated on lettuce leaves. *In*
23 *silico* analysis showed that LMOF2365_0859 contains a putative cellulose binding domain. Thus,
24 we hypothesized that this gene may be involved in an attachment to vegetables and named
25 *Listeria* cellulose-binding protein (*lcp*). *lcp* mutant (Δlcp) and *lcp* complement
26 (F2365::pMAD:*cat:lcp*) strains were generated by the homologous recombination. The
27 attachment ability of a wild type (WT), Δlcp , and a complemented strain to lettuce leaves was
28 evaluated, indicating that the attachment of the Δlcp to lettuce was significantly less than the WT
29 and the complemented strain. Similar results were observed in baby spinach and cantaloupe.
30 Fluorescence microscopy and field emission scanning microscopy analysis further support these
31 findings. Binding ability of *L. monocytogenes* to cellulose was determined using cellulose
32 acetate-coated plate. Results showed that a binding ability of Δlcp was significantly lower than
33 that of wild type. Combined, these results strongly suggest that LCP plays an important role in an
34 attachment to vegetables and fruits.

35

36 **INTRODUCTION**

37 *Listeria monocytogenes* is a life-threatening food borne pathogen that attributed to an
38 estimated rates of hospitalization (94.0 %) and mortality (15.9 %) in all food-borne illnesses
39 (23). This pathogen is found in a natural environment and food and has an ability to survive

40 under extreme conditions such as high acidity, low temperature, high osmolarity, and high
41 hydrostatic pressure (1, 3, 10, 11). Most cases of human listeriosis have been linked to the
42 consumption of ready-to-eat (RTE) products contaminated with *L. monocytogenes* serotype 1/2a,
43 1/2b, and 4b among the 13 serotypes (14, 27). Numerous studies have been conducted on the
44 adhesion, invasion, and/or virulence regulation of *L. monocytogenes* in animal hosts and their
45 derived food products (7, 9, 13). In particular, the roles of virulence and surface proteins (i.e.
46 SigB, PrfA, ActA, InlA, InlB, InlC, InlH, or LPXTG family) of *L. monocytogenes* on
47 pathogenesis have been well characterized in different hosts and cell types. These studies
48 demonstrated that *L. monocytogenes* utilized a specific host-parasite interaction that is mediated
49 by a specific interaction between listerial surface proteins and host cell receptors (8, 17, 19, 21,
50 22, 25).

51 The concern about the prevalence of *L. monocytogenes* in RTE foods has escalated due to
52 food-borne outbreaks. Especially, the consumption of fresh or minimally-processed vegetables
53 has been increasing every year. *L. monocytogenes* also has been detected on raw or minimally
54 processed vegetables, such as cabbage, broccoli, bean sprouts, cucumber, lettuce, peppers, and
55 potatoes in many countries (5). Furthermore, outbreaks of human listeriosis associated with
56 ingestion of celery, tomatoes, lettuce, and shredded cabbage contaminated with the pathogen
57 have been reported (15, 24). Importantly, a recent deadly outbreak of human listeriosis that led
58 to 30 deaths and 1 miscarriage was caused by cantaloupes contaminated with *L. monocytogenes*.
59 (<http://www.cdc.gov/listeria/outbreaks/cantaloupes-jensen-farms/index.html>). These studies
60 suggest that the prevention of human listeriosis caused by the ingestion of vegetables is an
61 important challenge in the food industry and public health.

62 Despite of the increase in consumption of vegetables and outbreaks of human listeriosis
63 associated with their ingestion, very limited study has been done regarding the survival, growth,
64 and interaction of *L. monocytogenes* on vegetables compared to animal hosts and their derived
65 RTE foods. Interestingly, we found that the transcription levels of genes encoding listerial
66 surface proteins were highly increased when *L. monocytogenes* was cultured on vegetables. Of
67 interest, one of the up-regulated genes (LMOF2365_0859) contains a putative cellulose binding
68 domain. We named this gene as *Listeria* cellulose binding protein (*lcp*) and investigated the role
69 of LCP in attachment to vegetables and fruits.

70

71 **MATERIALS AND METHODS**

72 **Bacterial strains and growth condition**

73 *L. monocytogenes* serotype 4b F2365 (wild type), *lcp* deletion mutant (Δlcp), and
74 complemented F2365::pMAD:*cat:lcp*) strains were grown overnight in brain-heart infusion
75 (BHI) broth (Difco Laboratories, Detroit, MI). For inoculums, overnight cultures were washed
76 twice with PBS and resuspended in PBS. *Escherichia coli* DH5 α were grown in Luria-Bertani
77 (LB) broth.

78

79 **Vegetable and fruit preparation**

80 Fresh iceberg lettuce, bagged baby spinach, and cantaloupes were purchased from a local
81 retail grocery, stored at 4°C and used within two days. The adaxial side of approximately five
82 inner leaves of iceberg lettuce (5 × 5 cm for quantitative real time PCR or 1 × 1 cm) and baby

83 spinach (1 × 1 cm) was used. Cantaloupe skin (1 × 1 cm) was cut into thin pieces. The leaf
84 pieces were washed with sterile phosphate buffered saline (PBS, pH 7.4, Invitrogen, Gland
85 Island, NY) three times before inoculation. Data from the samples that were negative for
86 bacterial culture were used.

87

88 **Quantitative real time PCR**

89 Fresh iceberg lettuce was inoculated with a wild type F2365 strain (1.55×10^7 CFU), and
90 maintained in Whirl-Pak bags (Nasco, Fort Atkinson, WI) at 4°C for up to 16 h. Parallel cultures
91 in PBS were used as controls. The reason the PBS was chosen as a control because the number
92 of the bacterial cells grown on vegetable surface was very similar to that of strain grown in PBS
93 up to 24 h at 4°C. The bacteria on lettuce leaves were gently washed using 25 ml of PBS.
94 Supernatant containing unattached bacterial cells was discarded. Finally, the bacterial cells from
95 inoculated lettuce were collected at 8 h and 16 h by vigorously vortexing using a Mini Vortex
96 Mixer (VWR, Radnor, PA). Total RNA was purified using Trizol (Invitrogen, Carlsbad, CA) and
97 Lysing Matrix B tube (MP Biomedicals, Solon, Ohio) as described previously (4). The
98 concentration of total RNA was measured using a Nanodrop ND1000 UV-Vis spectrophotometer
99 (Nonodrop Technologies, Wilmington, DE) and agarose gel electrophoresis. cDNAs were
100 synthesized from 1 µg of the total RNA from bacteria grown on lettuce leaves or control cells
101 using a cDNA reverse transcription kit (Applied Biosystems, Foster City, CA) as per
102 manufacturer's instructions. Primers specific to surface proteins were designed using Primer
103 Express Version 3.0 software (Applied Biosystems, Supplementary Table 1, S1). Quantitative
104 real time PCR (qRT-PCR) were performed with Power SYBR® Green PCR Master Mix

105 (Applied Biosystems) and 400 nM of forward and reverse primers in a 25 μ l final reaction
106 volume using a Mx3005P Real-Time PCR System (Stratagene Inc., La Jolla, CA) under
107 temperature cycles as follows; initially incubated at 95°C for 10 min, followed by 40 cycles of
108 95°C for 30 sec, 60°C for 30 sec, and 72°C for 15 sec. *gap* gene was used as a reference to
109 normalize the data. The relative transcription of the target genes in F2365 attached on lettuce
110 compared to the control (PBS culture) were calculated by using the $\Delta\Delta$ Ct method as described
111 previously (4).

112

113 ***In silico* analysis**

114 The protein domains of LMOF2365_0859 (accession number: Q721X5) were predicted
115 using a NCBI 3D molecular structure database with the protein GenInfo Identifier number
116 46907073. The prediction of the protein domains is available at
117 <http://www.ncbi.nlm.nih.gov/Structure/cblast/cblast.cgi>. ClustalW2 software provided from the
118 European Molecular Biology Laboratory's European Bioinformatics Institute (EMBL-EBI) and
119 ESPript 2.2 (<http://esprict.ibcp.fr/ESPript/cgi-bin/ESPript.cgi>) were used to align the amino acid
120 sequences of a cellulose binding domain (CBD) with those of Endoglucanase D of *Clostridium*
121 *cellulovorans*, which show similar homolog sequences as generated by the National Center for
122 Biotechnology Information (NCBI) database.

123

124 **Construction of *lcp* deletion mutant**

125 A *lcp* deletion mutant was generated by allelic replacement as described previously with
126 slight modifications (2). Briefly, a chloramphenicol resistant gene, coding for chloramphenicol
127 acetyltransferase (*cat*), was amplified from pMK4 (26) using *cat*F/R primers (S1), inserted to
128 pMAD *Sal*I and *Eco*RI sites, and formed pMAD_*cat*. Furthermore, regions flanking
129 LMOF2365_0859 (*lcp*) gene were amplified using 0859UF/R and 0859DF/R primers (S1), then
130 inserted to pMAD_*cat* *Bam*HI and *Sal*I and *Eco*RI and *Bg*III sites, respectively, generated
131 pMAD_*lcp*. The pMAD_*lcp* was transformed into *L. monocytogenes* F2365 competent
132 cells using electroporation. The transformation mixture was plated on BHI agar plate containing
133 chloramphenicol (10 µg/ml) or erythromycin (5 µg/ml) and incubated at 43°C overnight as the
134 first integration. The generated intergrant as a merodiploid (F2365::pMAD:*cat:lcp*) was used as
135 a complemented strain. To promote the second integration, a single colony was transferred to
136 BHI broth and cultured overnight. The culture was plated on BHI agar contained with
137 chloramphenicol and erythromycin, respectively. The second integrants were resistant to
138 chloramphenicol and erythromycin. The *lcp* deleted mutant (Δ *lcp*) that was resistant to
139 chloramphenicol, but susceptible to erythromycin was selected. The *lcp* deleted intergrant (Δ *lcp*)
140 was confirmed using PCR with 0859F/R primers. Supplementary Table S1 shows strains and
141 plasmids used in this study.

142

143 **Vegetables and fruit attachment assay**

144 Vegetable leaves and cantaloupe skins were inoculated with the wild type, Δ *lcp*, and the
145 complemented strains to make 1×10^5 CFU/cm² and incubated for 2 h at room temperature.
146 Inoculated samples were washed three times with PBS by gentle vortex. Supernatant containing

147 unattached bacteria was discarded. Inoculated samples were homogenized using a mortar and
148 pestle and the number of attached bacteria was determined by a standard plate count. The %
149 adherence was calculated as (the number of bacteria adhered to vegetables/the number of
150 bacteria in the inocula) \times 100.

151

152 **Field emission scanning electron microscopy (FESEM) analysis**

153 The leaves were fixed in 2.5% glutaraldehyde in 0.1 M sodium cacodylate buffer (pH 7.2)
154 at 4°C after the bacterial inoculation as described above. The fixed leaves were then rinsed, post
155 fixed in 2% osmium tetroxide in 0.1 M sodium cacodylate buffer, dehydrated in a graded
156 ethanol series, and dried using critical point drying method in a Polaron Critical Point Dryer
157 (Quorum Technologies, Newhaven UK). Dried specimens were mounted on aluminum stubs
158 with carbon adhesive, and coated with platinum using an ES150T ES sputter coater (Electron
159 Microscopy Science, Hatfield, PA). The attachment of WT, Δlcp , and F2365::pMAD:*cat:lcp*
160 strains was detected using a JEOL JSM-6500F scanning electron microscope (JEOL USA,
161 Peabody, MA) at 5kv.

162

163 **Fluorescence microscopy analysis**

164 The wild type, mutant, and complemented strains were labeled with 5-(and -6)- carboxy-
165 fluorescein diacetate succinimidyl ester (CFSE, 5 nM in final concentraton) (Molecular Probes,
166 Eugene, OR) as described previously (16). The lettuce leaves inoculated with labeled bacteria
167 treated as described in attachment assay were mounted with Vectashield Mounting Medium

168 (Vector Labs, Burlingame, CA) on glass slides. Attached bacteria were observed using a
169 fluorescence microscope (Nikon, Tokyo, Japan) with FITC filter at 20 × magnification.

170 **Cellulose binding assay**

171 Ninety-six-well plates (Nalge Nunc International, Rochester, NY) were coated with 1%
172 (w/v) cellulose acetate (Sigma- Aldrich, St. Louise, MO) dissolved in glacial acetic acid
173 according to the method of Wierzba et al (28). Cellulose acetate-coated wells were washed with
174 PBS three times using an orbital shaker (Lab-Line Instruments, Inc., Melrose Park, IL). Bacterial
175 suspensions (about 1.0×10^6 CFU) in 100 μ l of PBS were added in each well and incubated for
176 16 h at room temperature. After washing three times with PBS using a 3-D rotator (Lab-
177 Line Instrument Inc.), attached bacteria were stained with 0.5% (w/v) crystal violet solution (BD
178 Biosciences, Sparks, MD). After washing three times with PBST (PBS containing 0.05% Tween
179 20), the OD of each well was measured at 590 nm using a SpectraMax M2 plate
180 reader (Molecular Devices, Sunnyvale, CA).

181

182 **Statistical Analysis**

183 Statistical significance of qRT-PCR data were analyzed by Student's *t*-test. Attachment
184 and cellulose binding results were analyzed by ANOVA test. All data were analyzed using SAS
185 version 9.1.3 program (SAS Institute, Cary, NC).

186

187 **RESULTS**

188 **Transcription of surface protein and lipase genes and *in silico* analysis**

189 To identify transcriptional changes in response to an attachment to lettuce, transcription
190 levels of 32 genes encoding listerial surface proteins and lipases were measured after incubation
191 for 8 and 16 h, respectively. qRT-PCR results showed that transcription of five genes
192 (LMOF2365_0413, LMOF2365_0498, LMOF2365_2052, LMOF2365_0859, and
193 LMOF2365_2812) were up-regulated (Fig. 1). *In silico* analysis showed that LMOF2365_0859
194 contains a putative CBD (at position 20-144 aa), 7 Bacterial Ig-like domains (Big_3), and
195 LPXTG motif (a conserved sorting signal domain at carboxyl-terminal) (Fig. 2). A putative CBD
196 found in LMOF2365_0859 was similar to a CBD of Endoglucanase D found in *Clostridium*
197 *cellulovorans*, which acts to bind to cellulose, a major component of plant cell wall. The
198 sequence and structure alignment was generated (Fig. 2). Most of *Listeria* spp. seems to have
199 LCP(s) based on the pan-genomic sequence analysis (Supplementary Fig.1, S2). Supplementary
200 Figure 2 (S3) showed that F2365 seems to have two LCP paralogs (LMOF2365_0859 and _1974)
201 with high amino acid sequence identity (>60%). The identity matrix grouping of different
202 serotypes with the threshold of the 90% identity is shown in Supplementary Figure 3 (S4). Data
203 revealed that LCPs within the same serotype showed >99% identity. In particular, LCPs from *L.*
204 *monocytogenes* serotype 4b strains showed >98% amino acid sequence identity, but < 86%
205 identity with other serotypes.

206

207 **Generation of *lcp* deletion mutant and bacterial growth**

208 In order to determine the role of LCP in an attachment to vegetables, a *lcp* deletion
209 mutant (Δlcp) and a complemented strain (F2365::pMAD:*cat:lcp*) were generated (Fig. 3). A

210 deletion mutant and complemented strains were confirmed by PCR with primers (0859F/R)
211 annealed to the deletion region of a mutant strain, showing a specific amplification product from
212 the wild type and complemented strains and not from a deletion mutant (Fig. 4a). We
213 determined if a deletion of *lcp* gene affects bacterial growth kinetics in BHI broth. Results
214 showed that bacterial growth of the WT strain in BHI was not different than those of Δlcp and
215 F2365::pMAD:*cat:lcp* (Fig. 4b).

216

217 **The role of LCP on attachment to lettuce leaves**

218 The most abundant components of plant cell wall are cellulose, hemicellulose, pectin, and
219 lignin. We speculated that LCP plays an important role in an attachment to vegetables due to the
220 possession of a putative CBD. To test this possibility, fresh iceberg lettuce leaves were
221 inoculated with 1×10^5 CFU/cm² of the WT, Δlcp , or F2365::pMAD:*cat:lcp*. Results showed
222 that % of adherence by the WT ($2.97\% \pm 0.37$) was significantly higher than that by the Δlcp
223 ($0.3\% \pm 0.05$) (Fig. 5a, $p < 0.001$). The F2365::pMAD:*cat:lcp* showed similar % of adherence
224 ($3.03\% \pm 0.14$) to the WT. In consistence with bacterial count data, fluorescence microscope
225 analysis showed more WT bacteria (green dots) than the Δlcp . The F2365::pMAD:*cat:lcp*
226 showed the same amount of bacteria as the WT (Fig. 5b). FESEM analysis showed that the WT
227 bacteria were evenly distributed and attached to the surface of leaves, and there is no any
228 preferential attachment site on the leaves (Fig. 5c). The results strongly indicate that LCP may be
229 an important adherence factor to vegetable leaves.

230

231 **The role of LCP in an attachment to baby spinach and cantaloupe**

232 The attachment interaction between LCP and vegetable leaf was further characterized if
233 LCP is a generalized attachment factor of *L. monocytogenes* to the surface of plants. Baby
234 spinach leaves and cantaloupe skins were used. The WT strain showed the percentage (%)
235 attachment to baby spinach leaves was $6.62\% \pm 2.59$, whereas the numbers of Δlcp attached to
236 spinach leaves was significantly lower than that of the WT strain, showing $0.64\% \pm 0.13$ (Figure
237 6a). Of interest, overall attachment of WT, Δlcp , and F2365::pMAD:*cat:lcp* strains to
238 cantaloupe skins was $19.17\% \pm 4.05$, $3.25\% \pm 0.88$, and $17.12\% \pm 2.59$, respectively (Figure 6b).
239

240 **Cellulose binding assay**

241 In order to determine the mechanism by which *L. monocytogenes* attaches to vegetables
242 and fruit through interaction between LCP and cellulose, cellulose binding assay was performed
243 using 1% (w/v) cellulose acetate-coated 96-well plates. Attached bacteria were quantified by
244 staining with 0.5% (w/v) crystal violet, followed by measuring absorbance at 590 nm (OD590).
245 Results showed that the OD590 value of the WT (0.189 ± 0.014) was significantly higher than
246 that of Δlcp (0.110 ± 0.005) (Fig. 7).

247

248 **DISCUSSION**

249 The consumption of vegetables has annually increased, and the prevalence of *L.*
250 *monocytogenes* in raw and RTE vegetables has been shown to be high when compared to other
251 RTE foods (5). Even though vegetables have been considered as vehicles for listeriosis, there is

252 no clear evidence that *L. monocytogenes* can survive and/or grow on leafy vegetables.
253 Furthermore, studies for the attachment or colonization of *L. monocytogenes* on vegetables at the
254 molecular level have been less conducted. Thus, this study tried to elucidate the function of gene
255 encoding a listerial surface protein involved in adherence on the surface of vegetables and fruits.
256 In order to discover listerial genes associated with adherence on vegetable leaves, genes encoding
257 surface proteins with LPXTG motif and lipases were screened using qRT-PCR. Of the up-
258 regulated genes, LMO2365_0859, *lcp*, was targeted for a carbohydrate-protein interaction based
259 on mRNA expression level and a functional protein domain. LMO2365_0859 deletion mutant
260 showed significant decrease in an attachment to iceberg lettuce. Thus, we further characterized
261 *lcp* as a generalized attachment factor to vegetables and fruits.

262 *In silico* analysis shows that LMO2365_0859 contains a putative cellulose binding
263 domain (CBD), 7 Bacterial Ig-like domains (Big_3), and LPXTG motif (a conserved sorting
264 signal domain at carboxyl-terminal). Most listerial surface proteins containing LPXTG motif
265 have Big_3 domains, which may interact with carbohydrates on the surface of host cells (6).
266 Interestingly, the NCBI CBLAST module presents that LCP has a similar structure and amino
267 acid sequences to a CBD of the Endoglucanase D in *Clostridium cellulovorans* (S2). Previous
268 studies on the degradation of plant cell wall have conducted for an interaction between bacterial
269 cellulosome (i.e. extracellular enzyme complexes) and plant cell wall (12). Cellulosome consists
270 of scaffolding proteins and degrading enzymes associated with carbohydrate degradation. A
271 CBD, a component of scaffolding protein, has been found in various aerobic or anaerobic
272 bacteria and fungi. Therefore, the degradation of plant cell wall by the activity of cellulosome in
273 various microorganisms may imply that the CBD in *L. monocytogenes* has also a potential
274 binding property to the surface of vegetable leaves or fruits.

275 The difference in attachment ability between the wild type and Δlcp at 4C was significant
276 but the difference was approximate two-fold (data not shown) in comparison to a 10-fold change
277 at 22C. The growth of Δlcp or F2365::pMAD:cat:lcp was not different from the WT, indicating
278 that the deletion of *lcp* gene did not affect bacterial growth under an optimal conditions. The
279 attachment assay of listerial strains on fresh iceberg lettuce, spinach, and cantaloupe skin showed
280 that the % attachment of the WT strain was much higher in cantaloupes than in leafy vegetables.
281 It may be related to a physical difference by a rough surface or a component of cantaloupe skin
282 compared to the content of dietary fiber (including cellulose) in iceberg lettuce (1.25 g fiber/100
283 g leaf) and spinach (2.33 g fiber/100 g leaf) (www.ars.usda.gov/Services/docs.htm?docid=22114)
284 (20). In addition, a recent study has demonstrated that the numbers of *Salmonella typhimurium*
285 attached on romaine lettuce varied in the different regions and with ages of the leaves (18).
286 Therefore, bacterial attachment or colonization can be considered to be mediated by different
287 compositions of plant tissue or cell wall components in various vegetables, sites, or ages.

288 The use of merodiploid as a complement strain in this study has several benefits than the
289 plasmid complementation. Firstly, the merodiploid strain has a single copy of the wild-type gene.
290 Therefore, there is no concern about over-complementation which often observed in the plasmid
291 based complementation method making multiple copies of gene complementation. Secondly, the
292 merodiploid strain has a single copy of the wild-type gene at the same location as the wild type
293 strain. Therefore, if there is a regulatory element near by the wild type gene, it would most likely
294 to be regulated as in the wild type strain.

295 The pan-genomic sequence analysis revealed that most of *Listeria* spp. except for a few
296 species such as *L. grayi* seem to have the LCP(s). All *L. monocytogenes* strains seem to have
297 LCP, regardless of the serotype (S2). Therefore, LCP seems to be a core gene existing in all *L.*

298 *monocytogenes* strains, implicating its functional importance. Previous studies have shown that a
299 LCP ortholog, lmo0842 from *L. monocytogenes* EGD-e, was associated with a virulence or
300 adherence to a human cell (6). However, LCPs have not been reported in other *L. monocytogenes*
301 strains or serotypes that functions as the LMOF2365_0859. This is the first report elucidating the
302 functional involvement of LCP(s) in *L. monocytogenes* as an attachment factor to the surface of
303 vegetables and fruits. Figures 5, 6, and 7 showed that Δlcp strain still bound to the surface of
304 vegetable leaves, nevertheless the adhesive ability of LCP to vegetables or cellulose was
305 disrupted by the deletion of *lcp* in F2365 strain. F2365 has two LCP paralogs (LMOF2365_0859
306 and _1974) as shown in figures S3 and S4 and both of the genes were up-regulated (Fig. 1).
307 Based on the identity matrix of LCP paralogs, *L. monocytogenes* strains have low gene
308 redundancy (one or two copies per genome) in the genomes. The partial adhesive ability of Δlcp
309 to the surface of vegetable leaves or cellulose may be due to functional redundancy between the
310 LCP paralogs in F2365 strain.

311 For cellulose binding assay, we coated 96-well plates with commercially available
312 cellulose or its derivatives such as cellulose acetate, methyl cellulose, and cellulose
313 microcrystalline. Except for cellulose acetate, all cellulose derivatives yielded a high background
314 of non-specific crystal violet staining or were detached from the wells during washing steps,
315 consequently generating inconsistent results. 96-well plates coated with 1% (w/v) cellulose
316 acetate dissolved in glacial acetic acid was given the satisfactory results as described by Wierzba
317 et al (28). Binding assay data, showing the interaction between a listerial surface protein encoded
318 by *lcp* and cellulose, a major component of plant cell walls, suggest that LCP may have a strong
319 binding activity to the surface of vegetables. The OD values of all the strains in wells coated with
320 cellulose acetate were consistent. In addition, the OD values of all the strains in the coated wells

321 were significantly higher than that of all strains in the wells without coating (data not shown),
322 indicating an interaction of listerial surface proteins with cellulose acetate. It is noteworthy that
323 the fold difference in OD590 between the wild type and Δlcp (approximately 1.72 times higher
324 in a wild type strain) was less than the % attachment difference between them (10 times higher in
325 the wild type strain), suggesting LCP might interact with other plant cell wall components such
326 as semicellulose.

327 In conclusion, LCP harboring a CBD may play a major role in an attachment to
328 vegetables and fruits. Additionally, cantaloupes may be considered as a potent vehicle for
329 transmitting *L. monocytogenes*.

330

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336

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405 Table 1.

406 **Strains and plasmids used in this study**

Strain or plasmid	Description	Reference or source
Strains		
<i>E. coli</i> DH5 α	Cloning host	Invitrogen
<i>L. monocytogenes</i> F2365	Wild type of serotype 4b strain	this study
Δ <i>lcp</i>	LMO2365_0859 deletion mutant strain, Cm ^r	this study
F2365::pMAD: <i>cat:lcp</i>	Complementation of LMO2365_0859 deletion mutant strain, Er ^r , Cm ^r	this study
Plasmids		
pMK4	Shuttle vector (5.585 kb) harboring <i>bla</i> and <i>cat</i> , Ap ^r , Cm ^r	(26)
pMAD	Temperature sensitive shuttle vector (9.666 kb), Er ^r	(2)
pMAD_ <i>cat</i>	pMAD derivative containing <i>cat</i> , Er ^r , Cm ^r	this study
pMAD_ <i>lcp</i>	pMAD_ <i>cat</i> derivative allowing deletion of LMO2365_0859, Er ^r , Cm ^r	this study

407

408

409 **FIGURE LEGENDS**

410

411 **Figure 1. The transcription levels of genes encoding listerial surface proteins and lipases.**

412 The expression levels of 32 genes encoding surface proteins and lipases in *L. monocytogenes*
413 colonized on lettuce leaf was measured at 8 and 16 h after incubation. LMOF2365_0413,
414 LMOF2365_0498, LMOF2365_2052, LMOF2365_0859, and LMOF2365_2812 were up-regulated
415 at the time points. The *gap* was used as a control gene. Transcription levels were expressed as
416 log₂. Data were obtained from three independent experiments using triplicate RNA samples per
417 each experiment ($n = 9$). Data were analyzed by Student's *t*-test. Bars represent SEM.

418

419 **Figure 2. *In silico* analysis for the up-regulated genes of *L. monocytogenes* on lettuce leaf.**

420 JCVI annotation file, KEGG database, and NCBI CBLAST module were used to select a
421 candidate gene for the listerial attachment on lettuce leaf. Database obtained from CBLAST
422 showed that LCP (2027 aa) contains a putative CBD (at position 20-144 aa), 7 Bacterial Ig-like
423 domains (Big_3), and LPXTG motif (a). The surface protein has amino acid sequences similar to
424 a CBD of Endoglucanase D from *Clostridium cellulovorans*. ClustalW2 and ESPrpt 2.2
425 softwares were used to generate the sequence alignment (b).

426

427 **Figure 3. Construction of in-frame deletion *lcp* mutant.** The PCR products from adjacent the

428 5' and 3' flanking regions of LMOF2365_0859 were amplified. The generated up- and down-
429 DNA fragments were digested with *Bam*HI and *Sal*I and *Eco*RI and *Bg*II, respectively. Each
430 DNA fragment with pMAD_ *cat* digested with the same restriction enzymes was ligated.

431 pMAD_*lcp* was transformed into *L. monocytogenes* F2365. The recombinant plasmid was
432 incorporated into the chromosome of F2365 by 1st homologous recombination at 43°C. F2365
433 retaining chromosome incorporated with pMAD_*lcp* was subcultured at 30°C to select deletion
434 mutant mediated through 2nd homologous recombination. The complementation of
435 F2365::pMAD:*cat:lcp* was generated after first incorporation of the recombinant plasmid into
436 the chromosome of F2365.

437

438 **Figure 4. Confirmation of *lcp* deletion mutant and bacterial cell growth. Wild type, Δlcp**
439 **and complemented strains were confirmed by PCR using primers (0859F/R) designed from a**
440 **region of deleted gene. The size of PCR product is 180 bp (a). Wild type, Δlcp , and**
441 **F2365::pMAD:*cat:lcp* strains were grown in BHI broth for 24 h at 37 °C with 180 rpm. The**
442 **growth kinetics for bacterial strains was measured at 2, 4, 8, 16, and 24 h by a standard plate**
443 **count. Data were obtained from three independent experiments using duplicate bacterial samples**
444 **per each experiment ($n = 6$). Data were analyzed by ANOVA. Bars represent SEM (b).**

445

446 **Figure 5. Attachment assay and the detection for all strains on lettuce leaves.** Attached wild
447 type, Δlcp , and F2365::pMAD:*cat:lcp* strains on lettuce leaves were homogenized and the
448 homogenates were plated on BHI agar plates. Data were obtained from three independent
449 experiments using triplicate bacterial samples per each experiment ($n = 9$). The difference in the
450 percentage of attached bacteria to total bacterial numbers inoculated on lettuce leaves was
451 analyzed by ANOVA. Bars represent SEM (a). The symbol (*) represents a significant
452 difference ($P < 0.05$) between wild type/complement and Δlcp . All strains labeled with CFSE (5

453 nM) revealed under fluorescent microscope (Nikon, Tokyo, Japan) at 20× magnification with
454 FITC filter (b). Attached WT, Δlcp , and F2365::pMAD:*cat:lcp* strains were observed under a
455 JEOL JSM-6500F scanning electron microscope (JEOL USA, Peabody, MA) at 5kv (c).

456

457 **Figure 6. The attachment of *L. monocytogenes* strains on spinach and cantaloupe.** Baby
458 spinach leaves and cantaloupe skins inoculated with the wild type, Δlcp or F2365::pMAD:*cat:lcp*
459 were homogenized and the homogenates were plated on BHI agar plates. Data were obtained
460 from three independent experiments using triplicate bacterial samples per each experiment ($n =$
461 9). The difference in the percentage of attached bacteria to total bacterial numbers inoculated on
462 spinach leaves (a) and cantaloupe skins (b) was analyzed by ANOVA. Bars represent SEM. The
463 symbol (*) represents a significant difference ($P < 0.05$) between wild type/complement and
464 Δlcp .

465

466 **Figure 7.** The comparison of the binding ability of wild type, Δlcp or F2365::pMAD:*cat:lcp*
467 strains to cellulose. 96-well plates were coated with 1% (w/v) cellulose acetate. The adhesion of
468 *L. monocytogenes* to cellulose acetate using 0.5% (w/v) crystal violet was measured using a
469 microplate reader at OD590. Three independent experiments with triplicate bacterial samples per
470 each experiment were used. The difference in OD values was analyzed by ANOVA. The symbol
471 (*) represents a significant difference ($P < 0.05$) between type/complement and Δlcp .

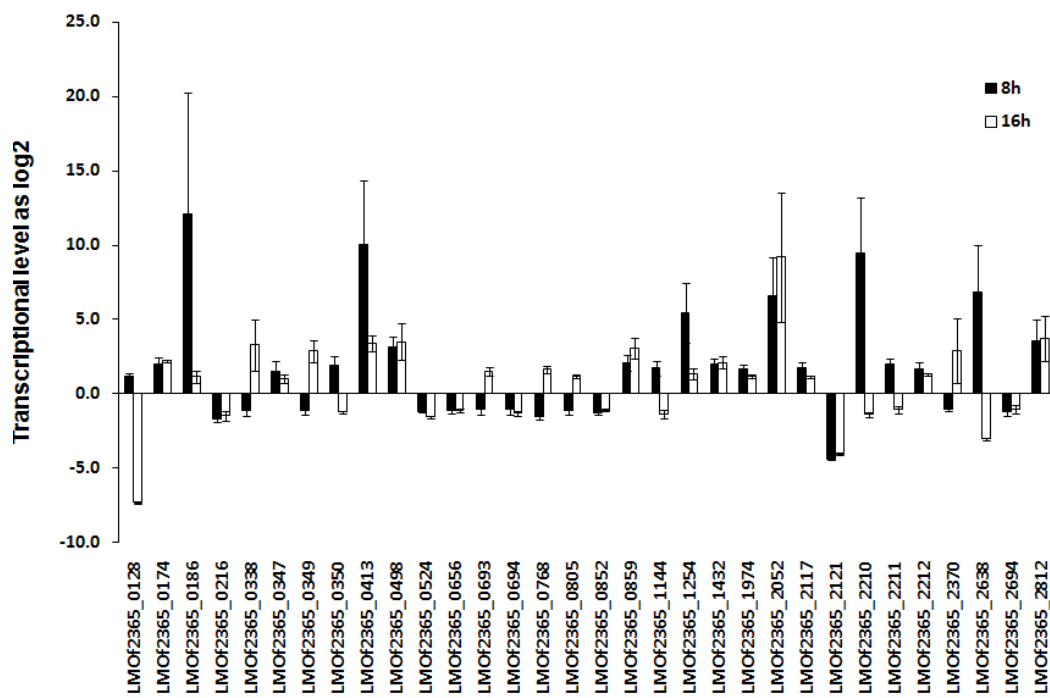
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473

474 **FIGURES**

475 Fig 1.

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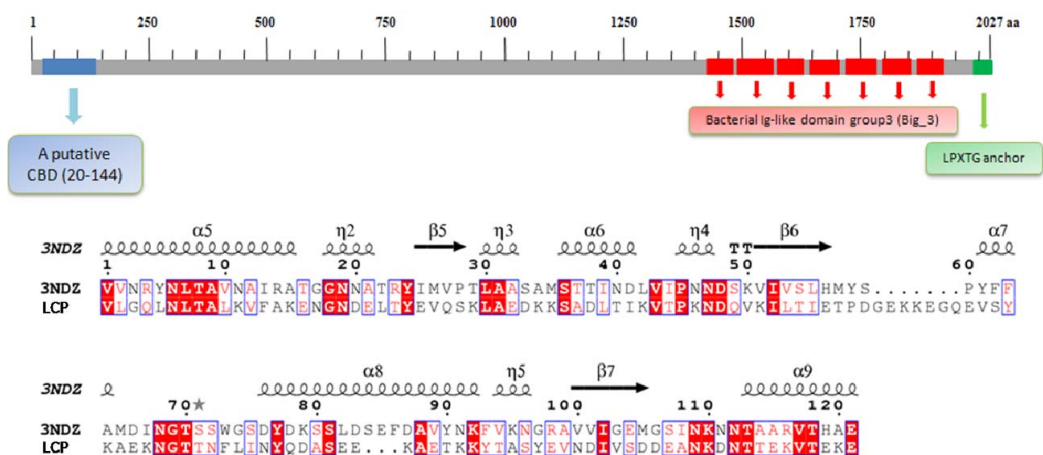
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484 Fig 2.

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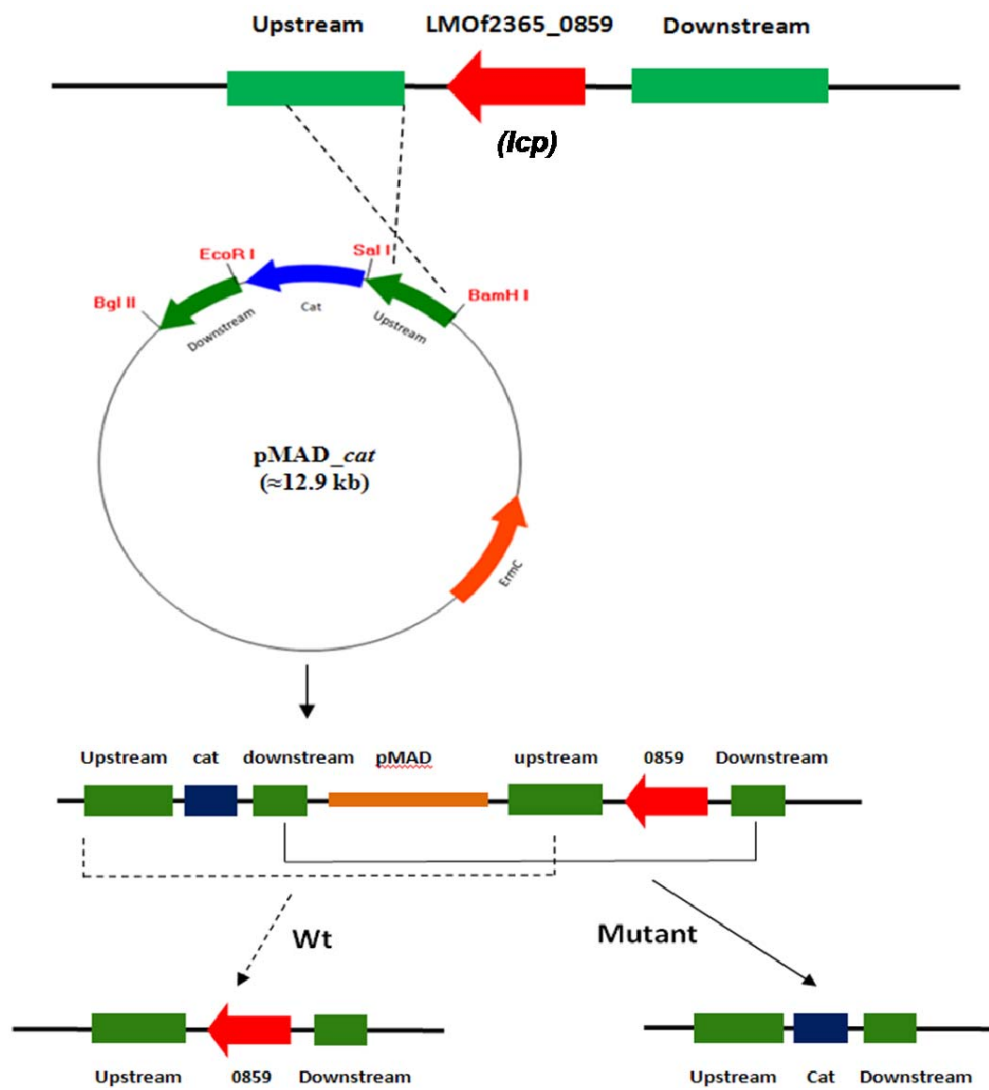
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496 Fig 3.

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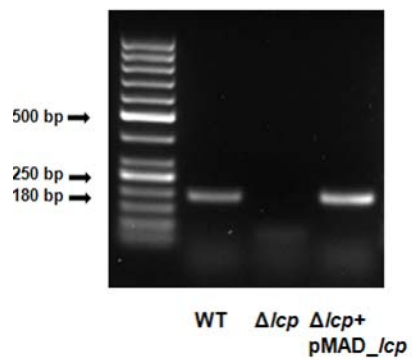
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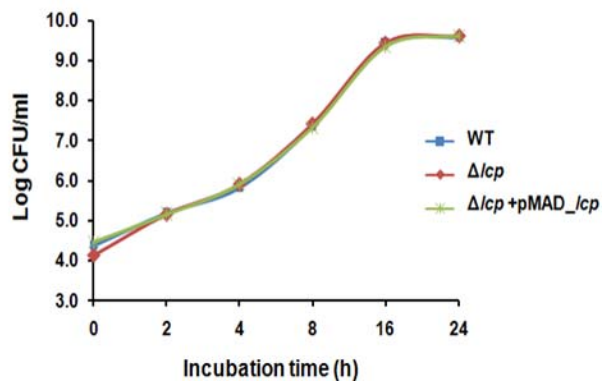
501 Fig 4.

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503 a.



b.



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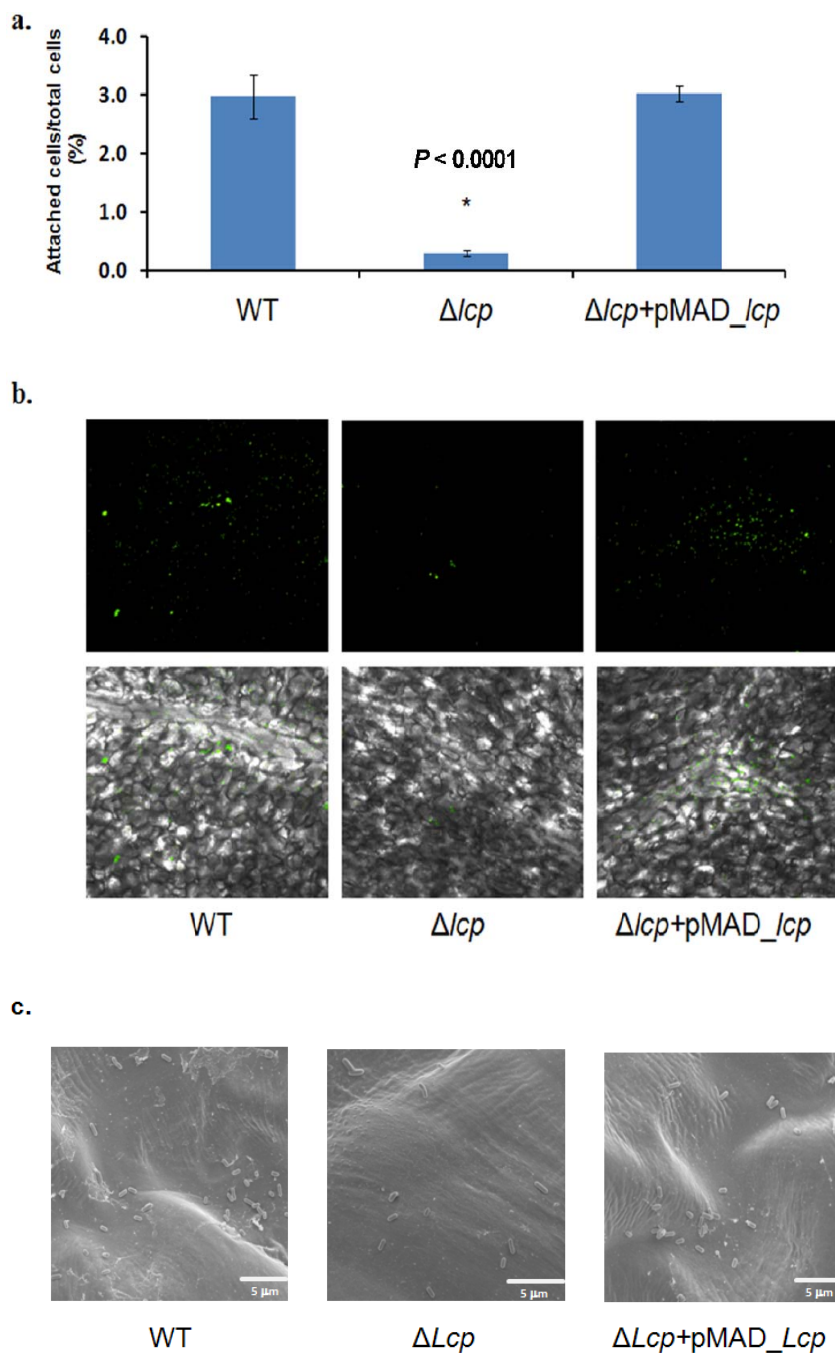
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515 Fig 5.



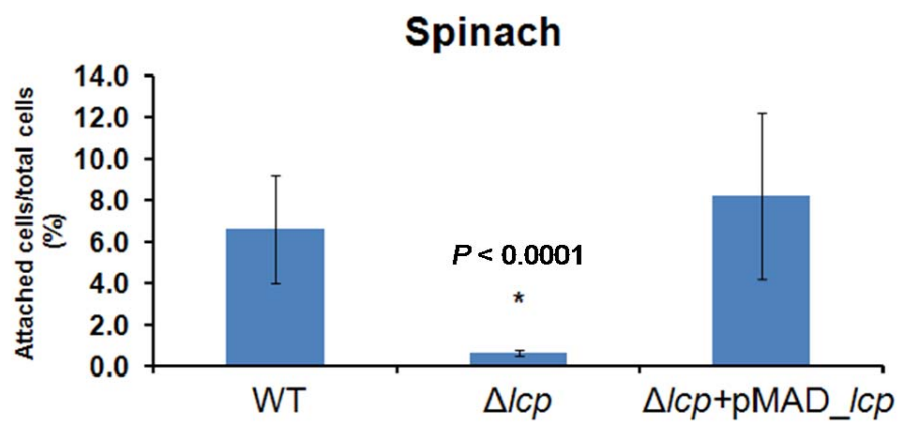
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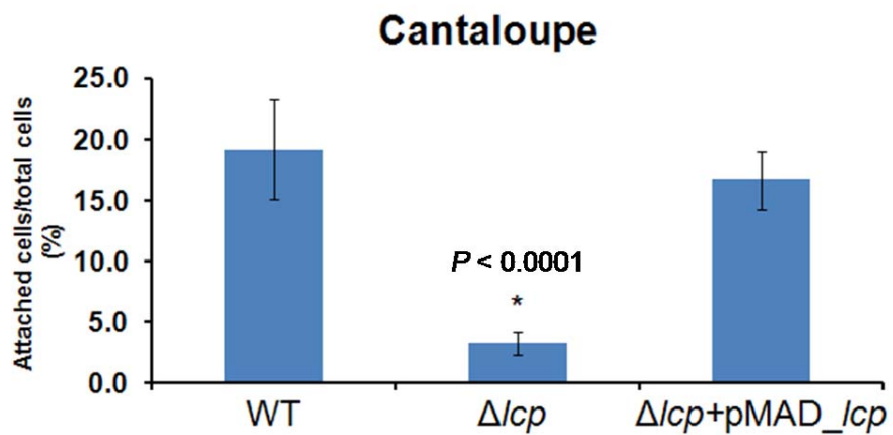
518 Fig 6.

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a.



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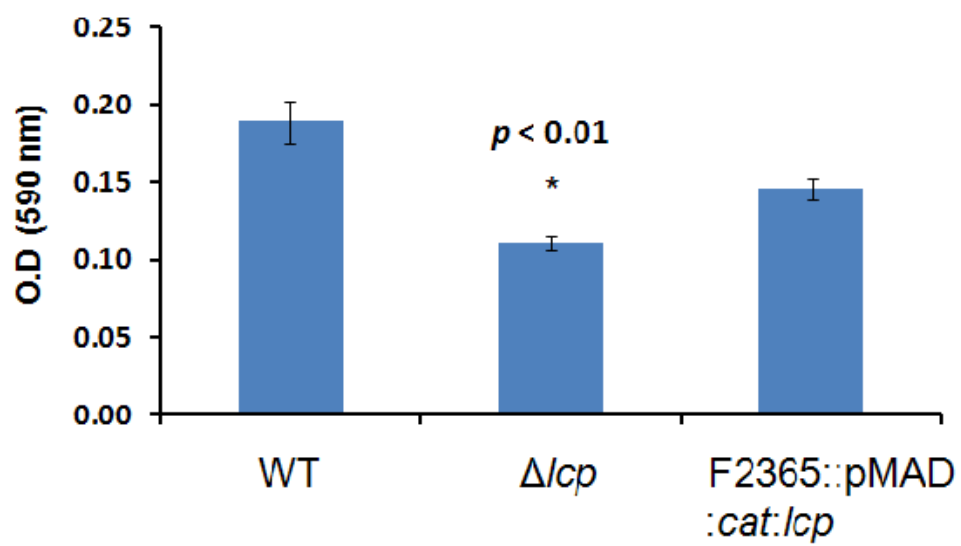
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524 Fig 7.



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