Fast detection of Listeria monocytogenes through a nanohybrid quantum dot complex

Donoso W.

Castro R.I.

Guzmán L.

López-Cabaña Z.

Nachtigall F.M.

Santos L.S.

Listeria monocytogenes is a recognized foodborne pathogen that causes listeriosis in susceptible consumers. Currently, the detection systems for Listeria in food detect live and dead bacteria, being the viable microorganisms most relevant for their ability to cause sickness in the population at risk. For this reason, a new nanohybrid compound was developed for the optical detection of Listeria that was based on polyamidoamine dendrimers functionalized with an auxotrophic cofactor (lipoic acid), together with the coupling of fluorescent semiconductor crystals (quantum dots). The nanohybrid sensor has a detection limit for viable L. monocytogenes of 5.19 × 103 colony-forming units per milliliter under epifluorescence microscopy. It was specific when used among other pathogens commonly found in food. © 2017, Springer-Verlag GmbH Germany.

Dendrimers

Listeria monocytogenes

Optical detection

Quantum dots

Dendrimers

Diseases

Food microbiology

Nanocrystals

Nanostructured materials

Pathogens

- Semiconductor quantum dots
- Colony forming units
- **Detection limits**
- Epifluorescence microscopy
- Fluorescent semiconductors
- Food-borne pathogens
- Listeria monocytogenes
- Optical detection
- Polyamidoamine dendrimers
- Listeria
- antiinfective agent
- cadmium derivative
- cadmium telluride
- quantum dot
- tellurium
- bioassay
- chemistry
- drug effect
- food contamination
- food control
- isolation and purification
- Listeria monocytogenes
- procedures
- standards
- Anti-Bacterial Agents

Biological Assay

Cadmium Compounds

Food Contamination

Food Microbiology

Listeria monocytogenes

Quantum Dots

Tellurium