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Occurrence and growth of *Listeria monocytogenes* in packaged raw milk

Running title: Growth of *Listeria monocytogenes* in packaged raw milk

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ABSTRACT

The increased availability of packaged raw drinking milk necessitates the investigation of the occurrence and growth of *Listeria monocytogenes* in raw milk during distribution and storage. The occurrence of *L. monocytogenes* in 105 retailed raw milk bottles, 115 bulk tank milk samples, 23 in-line milk filter socks and in 50 environmental samples collected from an on-farm dairy establishment were investigated. Growth of inoculated low-level *L. monocytogenes* contamination was also investigated in two types of raw milk packaging, namely in 1-litre plastic bottles and 3-litre bag-in-boxes, both stored at three different storage temperatures of 6, 8 and 10 °C. The occurrence of *L. monocytogenes* was higher (4.8%) in bottled raw milk stored until the use-by-date of the package compared to fresh bulk tank milk (1.7%). *L. monocytogenes* counts were ≤ 13 CFU/ml in bottled raw milk and ≤ 1 CFU/ml in bulk tank milk. *L. monocytogenes* was not detected in the packaging facility, but occurred very frequently (39%) in the milk filter socks. Subtyping of *L. monocytogenes* isolates using pulsed-field gel-electrophoresis revealed seven pulsotypes, of which two occurred in multiple samples. Targeted inoculum levels of 1-2 CFU/ml yielded *L. monocytogenes* counts ≥ 100 CFU/ml within seven days of storage in 22% of the raw milk packages stored at 6 °C, and in all of the raw milk packages stored at 8 °C. °C. The frequent occurrence of *L. monocytogenes* in raw milk and the ability of a low-level *L. monocytogenes* contamination to grow at refrigeration temperatures highlights the importance of consumer education regarding the appropriate raw milk storage and handling.

41 **HIGHLIGHTS**

42

- 43 • *L. monocytogenes* occurred frequently in packaged raw milk with counts of $\leq 1\text{--}13$ CFU/ml
- 44 • 1 CFU/ml of *L. monocytogenes* in raw milk can yield 100 CFU/ml in 7 days at 6 °C
- 45 • 1 CFU/ml of *L. monocytogenes* in raw milk can yield 100 CFU/ml in 5 days at 10 °C
- 46 • Consumer education on appropriate handling and storage of raw milk is warranted

47

48 **KEYWORDS**

49

50 Unpasteurized milk; ready-to-eat food; shelf-life; growth modelling; growth rate; lag time;

51 refrigeration; food safety

52

53 1. Introduction

54

55 The practice of pasteurising milk on a commercial scale began in Europe in the 1880's. More than
56 a century later, the commercial sale of raw milk remains a controversial issue. Regulation (EC) No
57 853/2004 defines raw milk as "milk produced by the secretion of the mammary gland of farmed
58 animals that has not been heated to more than 40 °C or undergone any treatment that has an
59 equivalent effect". Many European countries allow the direct sale of raw milk from farms to
60 consumers, provided that the operation complies with the hygienic criteria in Regulation (EC) No
61 853/2004 and the General Food Law (Regulation [EC] No. 178/2002). In addition, Regulation (EC)
62 No. 2073/2005 constitutes the microbiological criteria for foodstuffs, which include the
63 microbiological food safety criteria for *Listeria monocytogenes* in ready-to-eat foods. Specifically,
64 producers must demonstrate that *L. monocytogenes* counts in products placed on the market (n=5)
65 will not exceed 100 CFU/g at any point within the shelf-life of the product. Furthermore, if the
66 producer is unable to demonstrate to the competent authority that *L. monocytogenes* counts will
67 not exceed 100 CFU/g during the shelf-life the product, the producer must demonstrate the
68 absence of *L. monocytogenes* in 25 g of the product (n=5) before it has left the immediate control
69 of the producer. Approved dairy establishments in Finland can package raw milk and distribute it to
70 retail outlet stores in compliance with the Finnish Ministry for Agriculture and Forestry Act
71 699/2013. Packaged raw milk is currently available in 1-litre plastic bottles and in 3-litre bag-in-
72 boxes. The bag-in-box package comprises a double-layered flexible film bag that is held inside a
73 paperboard carton. Milk is dispensed through a valve, which prevents the uptake of air during
74 dispensing, thus limiting the product exposure to oxygen.

75

76 The consumer demand for raw milk arises from perceptions of better sensory and nutritional
77 qualities of raw milk over those of pasteurised milk, and also from a desire of many consumers to
78 support local and small-scale agriculture (Perkiömäki *et al.*, 2012; Rahn *et al.*, 2016). Additionally,
79 raw milk consumption is anecdotally attributed as having various health benefits, yet these
80 assertions fall short of scientific validity (Claeys *et al.*, 2013). In contrast, epidemiological data

81 clearly demonstrate microbiological health risks associated with raw milk consumption. Langer *et*
82 *al.* (2012) showed that per unit of dairy product consumed, unpasteurised dairy products were
83 associated with a 150-fold greater incidence of infectious disease outbreaks than pasteurised dairy
84 products. Furthermore, outbreaks involving unpasteurised dairy products had a higher
85 hospitalisation rate and involved a greater portion of underage individuals than outbreaks caused
86 by pasteurised products. The number of outbreaks linked to raw milk consumption during the
87 2007–2012 period, totalled 27 and affected 304 individuals in Europe (EFSA BIOHAZ, 2015).
88 Corresponding numbers for the United States were 81 outbreaks and 979 individuals for the same
89 period (Mungai *et al.*, 2015). Moreover, sporadic cases of raw milk-associated illness vastly
90 outnumber the cases linked to outbreaks (Robinson *et al.*, 2014). In both Europe and in the United
91 States, *Campylobacter* spp., *Salmonella* spp. and shiga toxin-producing *Escherichia coli* (STEC)
92 were responsible for the majority of raw milk-mediated outbreaks and cases of sporadic illness.
93 Consumption of raw milk contaminated by *L. monocytogenes* in 2014 caused two hospitalisations
94 and one mortality in the United States (CDC, 2016). The incident demonstrated that liquid raw milk,
95 among other ready-to-eat products, can act as a vehicle for listeriosis. Listeriosis is a rare but
96 serious foodborne illness that primarily affects immunodeficient individuals (Bertrand *et al.*, 2016;
97 Goulet *et al.*, 2012; Lundén *et al.*, 2004). Listeriosis may also lead to abortion and life-threatening
98 infection of the foetus. Europe has witnessed a significantly increasing trend of listeriosis over the
99 2008–2014 period (EFSA and ECDC, 2015). Of the 2161 confirmed listeriosis cases in 2014, 99%
100 led to hospitalisation and 15% to death. The hospitalisation and mortality rates for listeriosis were
101 the highest among all foodborne pathogens (EFSA and ECDC, 2015).
102
103 Cattle frequently shed *Listeria* in their faeces and the farm environment is a rich reservoir for *L.*
104 *monocytogenes* (Haley *et al.*, 2015; Ho *et al.*, 2007; Nightingale *et al.*, 2004; Rocha *et al.*, 2013).
105 Subsequently, *L. monocytogenes* is a common contaminant of raw milk. Several studies of
106 European bulk tank milk samples reported a 4.9–6.1% prevalence range for *L. monocytogenes* (De
107 Reu *et al.*, 2004; Desmasures *et al.*, 1997; Fenlon *et al.*, 1995; O'Donnell, 1995; Rea *et al.*, 1992;
108 Ruusunen *et al.*, 2013; Vilar *et al.*, 2007). Three studies describe a lower prevalence of 0.4–1.5%

109 (Bachmann and Spahr, 1995; Botsaris *et al.*, 2016; Waak *et al.*, 2002), whereas a recent Estonian
110 study reported a prevalence as high as 29% for *L. monocytogenes* in the bulk tank milk of farms
111 that distribute raw milk to vending machines (Kalmus *et al.*, 2015).

112
113 Contamination of the bovine udder surface from faeces and the barn environment is the
114 predominant source of *L. monocytogenes* contamination in bulk tank milk (Nightingale *et al.*, 2004;
115 Sanaa *et al.*, 1993; Vilar *et al.*, 2007). In addition, *L. monocytogenes* nested in biofilms on the
116 milking equipment may exfoliate cells into bulk tank milk (Latorre *et al.*, 2010). Regardless of the
117 contamination source, *L. monocytogenes* disperses into the entire volume of milk collected in the
118 bulk tank, and subsequent contamination levels in bulk tank milk are generally low. Levels
119 described in literature fall in the range of $\leq 1\text{--}60$ CFU/ml (Fenlon *et al.*, 1995; Meyer-Broseta *et al.*,
120 2003; O'Donnell, 1995; Ruusunen *et al.*, 2013; Waak *et al.*, 2002). *L. monocytogenes* infection of
121 the udder (mastitis) is an infrequent source of raw milk contamination. A Danish study of 1 million
122 dairy cows revealed a 0.04% incidence for listerial mastitis, which nearly always presented in a
123 single udder quarter (Jensen *et al.*, 1996). Milk from an infected quarter is often visually unchanged
124 (Hunt *et al.*, 2012) but can contain *L. monocytogenes* counts as high as 10 000–60 000 CFU/ml
125 (Bourry *et al.*, 1995; Farber *et al.*, 1990; Jensen *et al.*, 1996). Consequently, listerial mastitis could
126 theoretically result in high (>100 CFU/ml) *L. monocytogenes* counts in the bulk tank milk (Bourry *et*
127 *al.*, 1995).

128
129 *L. monocytogenes* is a psychrotroph, capable of growing in refrigerated milk (Donnelly and Briggs,
130 1986; Rosenow and Marth, 1987; Walker *et al.*, 1990). However, the availability of growth data for
131 *L. monocytogenes* in refrigerated raw milk is limited, and published studies often involve short
132 storage times of <3 days (Gay and Amgar, 2005), or high initial counts of $\geq 10\,000$ CFU/ml (Farber
133 *et al.*, 1990; Gaya *et al.*, 1991). Consequently, the growth potential of the frequently observed low
134 *L. monocytogenes* counts in raw milk remains poorly understood. Latorre *et al.* (2011) used a
135 quantitative risk assessment procedure to demonstrate that the consumer's refrigerator
136 temperature was the most important single parameter that affected the listeriosis risk associated

137 with raw milk consumption. A survey of 267 Finnish raw milk consumers found that the refrigerator
138 temperatures in households varied between 1–10 °C with a mean of 6 °C. Raw milk storage times
139 varied from 0–14 days from purchase, with a mean of 5 days (Perkiömäki *et al.*, 2012). Among the
140 respondents were individuals that were susceptible to listeriosis, including pregnant women (3%),
141 and individuals with an immunity debilitating disorder (2%). Only 2% of consumers reported that
142 they heated the raw milk before consumption.

143

144 The overall objective of this study was to elucidate the occurrence and growth potential of low-level
145 *L. monocytogenes* contamination during the distribution and storage of packaged raw milk. The
146 occurrence of *L. monocytogenes* in retailed raw milk bottles, bulk tank milk samples, in-line milk
147 filter socks and in environmental samples from an on-farm dairy establishment were investigated,
148 and the naturally occurring *L. monocytogenes* counts present in retailed raw milk bottles were
149 compared with those found in fresh bulk tank milk. A further objective was to investigate the growth
150 of inoculated low-level *L. monocytogenes* contamination in two types of raw milk packaging,
151 namely in 1-litre plastic bottles and 3-litre bag-in-boxes stored at three different storage
152 temperatures of 6, 8 and 10 °C.

153

154 **2. Materials and Methods**

155

156 **2.1 Occurrence of *L. monocytogenes* in bottled raw milk, bulk tank milk, milk filter socks** 157 **and the environment of an on-farm dairy establishment**

158

159 Between November 2013 and September 2015, the occurrence of *L. monocytogenes* in bottled
160 raw milk, bulk tank milk, in-line milk filter-socks, and in the environment of a Finnish on-farm dairy
161 establishment was investigated. All of the raw milk packaged by the on-farm dairy establishment
162 (<50 000 kg per year) was produced on that farm.

163

164 **2.1.1 Sample collection**

165

166 Totals of 105 bottles of raw milk, 115 bulk tank milk samples, 23 in-line milk filter socks and 50
167 environmental samples from an on-farm dairy establishment were collected between November
168 2013 and September 2015 (Figs. 1 and 2). The milk and filter sock samples were collected in 23
169 samplings. At each sampling, one in-line milk filter sock and five 50-ml samples of bulk tank milk
170 were obtained from the on-farm dairy establishment and three to five 1-litre bottles of the dairy's
171 raw milk were purchased from a retail store. The packaging date of the purchased raw milk bottles
172 was either the same as the date of bulk tank milk sampling, or three days after the date of bulk
173 tank milk sampling. Bulk tank milk and milk filter sock samples were always collected on the same
174 date after morning milking, so that a portion of the milk sampled from the bulk tank had passed
175 through the collected filter sock. Bulk tank milk samples were collected into Falcon™
176 Polypropylene Centrifuge Tubes and the milk filter socks were collected and placed into Minigrip®
177 bags, and the samples were delivered to the laboratory within 24 hours in packages containing ice
178 packs. The environmental surface swab samples of the raw milk packaging facility were collected
179 in 10 independent samplings between January 2014 and September 2014 from milk filler heads
180 (19 samples) and milk inlet valves of milk fillers (18 samples), hoses used for conveying milk (8
181 samples) and the floor of the dairy (5 samples). Environmental samples were collected after
182 routine cleaning of the equipment and premises. Milk fillers were sampled from the inner surface of
183 the milk filler outlet (through which milk is dispensed into packages) using a sterilized cotton swab
184 stick. After swabbing, the swab was placed into a tube and immersed into 1 ml of buffered peptone
185 water (Thermo Fisher Scientific, Waltham, Massachusetts). The remaining environmental samples
186 were collected using sterile sponge swabs (VWR, Radnor, Pennsylvania) that had been moistened
187 with 5 ml of buffered peptone water. Samples were taken from the inner surface of the outlet of the
188 hose and floor samples were collected by swabbing a 900 cm² floor area under the milk filler. The
189 environmental samples of the bulk tank milk and milk filter socks were analysed immediately upon
190 arrival at the laboratory. Raw milk bottles were purchased from a retail store approximately 24

191 hours after packaging. The bottles were transported to the laboratory in coolers, stored at 6 °C and
192 analysed on the use-by-date of the milk (7 days from packaging).

193

194 **2.1.2 Isolation and detection of *L. monocytogenes* and other *Listeria* spp.**

195

196 *L. monocytogenes* and other *Listeria* spp. were isolated from the samples according to the NMKL
197 136:2010 standard, which is comparable to the ISO11290-1:1996 and ISO 11290-2:1998
198 standards with Amendment 1:2004. The method involves two-step enrichment, where the 25-ml
199 sample was first enriched in 225 ml of half-Fraser broth at 30 °C for 24 hours, after which 100 µl of
200 the cultivated half-Fraser broth was enriched in 10 ml of Fraser broth (Lab M Limited, Bury, United
201 Kingdom) at 37 °C for 48 h. After each enrichment step, 100 µl of the cultivated enrichment broth
202 was plated on a Harlequin™ chromogenic *Listeria* agar (Lab M Limited) plate and a *Listeria*
203 *monocytogenes* blood agar (Lab M Limited) plate. Entire filter socks, sponge swabs and swab
204 sticks, and 25-ml aliquots of the milk samples were used for the enrichment. The enumeration of *L.*
205 *monocytogenes* in milk samples was carried out by dividing 1 ml of each milk sample onto three
206 separate Harlequin™ chromogenic *Listeria* agar plates without prior enrichment. Colonies with
207 morphology representative of *L. monocytogenes* or other *Listeria* spp. detected on the selective
208 agar plates were cultivated on Columbia blood agar plates (Lab M Limited) with 5% bovine blood
209 and identified as *L. monocytogenes* and other *Listeria* species using a multiplex PCR method
210 (Bansal *et al.*, 1996).

211

212 **2.1.3 Molecular characterisation of *L. monocytogenes* isolates**

213

214 One *L. monocytogenes* isolate from each positive sample was subtyped using pulsed-field gel
215 electrophoresis (PFGE) with *Apal* and *Ascl* (New England Biolabs, Ipswich, Massachusetts)
216 restriction (Autio *et al.* 1999). The DNA fragments were separated by size by electrophoresing the
217 samples through a 1.0% (w/v) agarose gel (SeaKem Gold, FMC Bioproducts, Rockland, Maine) at
218 200 V and 8 °C in the Gene Navigator system with a hexagonal electrode (Pharmacia, Uppsala,

Sweden) with switch times of 1 to 35 s over an 18 h period. DNA fragment size was determined using a low-range pulsed-field gel marker (New England Biolabs). PFGE profiles were analysed using the BioNumerics software version 5.10 (Applied Maths, Austin, Texas). Bands were assigned automatically and adjusted manually after visual assessment. Automated cluster analysis of the combined *Apal* and *Ascl* fingerprint profiles was done by the unweighted pair group method with average linkages (UPGMA), using the Dice coefficient with a 1.5% position tolerance limit and 1% optimization. Serogroups of the subtyped isolates were determined by a multiplex PCR method described by Doumith *et al.* (2004). The method enables the differentiation of four *L. monocytogenes* PCR serogroups: IIa (serovars 1/2a and 3a); IIc (serovars 1/2c and 3c), IIb (serovars 1/2b, 3b and 7); and IVb (serovars 4b, 4d and 4e).

2.2 The growth of *L. monocytogenes* in differently packaged raw milk

To investigate *L. monocytogenes* growth in packaged raw milk, 33 1-litre plastic bottles and 33 3-litre bag-in-boxes from a single producer were purchased from a retail store approximately 24 hours after packaging of the milk. Packages were transported to the laboratory in coolers and utilized immediately in the growth study. Prior to the inoculation of *L. monocytogenes* into the raw milk packages, negative control samples were collected from the packages to ensure that they were initially *Listeria* free. Inoculation was performed immediately after the collection of the control samples. The volume of the negative control samples was 109 ml for bottles and 327 ml for bag-in-boxes. Control samples were analysed using the method described in section 2.1.2.

2.2.1 Preparation of the inocula

The growth studies were conducted for three *L. monocytogenes* strains (Table 1), one of which (S1) was isolated from bottled raw milk that was produced by the on-farm dairy described above (section 2.1). The growth of each strain was investigated individually in separate bottles and bag-in-boxes. Strains were stored in TS/80-MX Cryobeads (TSC Technical Service Consultants Ltd,

247 Lancashire, United Kingdom) at -70 °C. To calculate the amount of inocula needed to reach the
248 targeted levels, overnight growth of each *L. monocytogenes* strain was first investigated. In brief,
249 the strains were extracted from Cryobeads onto blood agar plates and cultivated at 37 °C for 24
250 hours. Single colonies were transferred to 10 ml of brain heart infusion broth (BHI; Lab M Limited)
251 and incubated at 37 °C for 24 hours with agitation at 100 rpm. The cultivated BHI broths were
252 diluted into isotonic saline in a series of dilutions from 10⁻¹ to 10⁻¹⁰. From the dilutions 10⁻⁵ to 10⁻¹⁰,
253 100 µl of each dilution was cultivated onto Harlequin™ Chromogenic *Listeria* agar plates for the
254 enumeration of *L. monocytogenes*. As all three strains grew to 9 log CFU/ml, the same protocol for
255 the preparation of the inocula was used for each strain.

256

257 The inocula were prepared by extracting the strains from cryogenic tubes onto blood agar plates
258 and cultivated at 37 °C for 24 hours. Single colonies were selected and grown in 10 ml of BHI broth
259 at 37 °C for 24 hours with shaking at 100 rpm. The cultures were diluted in isotonic saline in a
260 series of dilutions from 10⁻¹ to 10⁻⁶. The inocula for the targeted inoculum levels of 200 CFU/ml, 20
261 CFU/ml and 2 CFU/ml were prepared by pipetting 10 ml of the 10⁻⁴, 10⁻⁵ and 10⁻⁶ dilutions,
262 respectively, into bottles containing 40 ml of isotonic saline. From the bottles containing the
263 appropriately diluted inocula, 9 ml of dilution was inoculated into a raw milk bottle and 27 ml was
264 inoculated into a bag-in-box.

265

266 **2.2.2 Inoculation and enumeration of *L. monocytogenes***

267

268 The growth study was performed in triplicate for each strain, package type, and targeted inoculum
269 level (18 experimental replicates for each targeted inoculum level). Each bag-in-box was
270 inoculated with a sterile needle and syringe, after which the puncture hole was closed aseptically
271 with adhesive tape. Bottles were inoculated by pipetting. The inoculated packages were stored at 6
272 °C and sampled 0, 3, 5, 7 and 14 days after inoculation to determine viable *L. monocytogenes*
273 counts on selective agar plates (Harlequin™ Chromogenic *Listeria* agar). The packages were
274 mixed with 30 gentle inversions at each sampling, after which 10-ml samples were collected

275 through the mouth of the bottles and 30-ml samples were collected through the nozzle of the bag-
276 in-boxes. A 2-ml volume of milk was divided between 6 agar plates to enumerate *L.*
277 *monocytogenes* counts ≤ 100 CFU/ml. A 200 μ l volume of each dilution of a 10-fold dilution series
278 was divided and pipetted onto two agar plates for the enumeration of counts > 100 CFU/ml. The
279 plates were then incubated at 37 °C for 48 h after which they were enumerated. Additionally, the
280 pH of each milk sample was measured using the inoLab® pH 7110 (Xylem Analytics, Beverly,
281 Massachusetts) pH meter, which was calibrated with technical buffers (Xylem Analytics) on each
282 sampling day.

283

284 **2.2.3 pH and aerobic bacteria in uninoculated packages**

285

286 Six of the purchased raw milk packages (three bottles and three bag-in-boxes) were left
287 uninoculated. The uninoculated packages were stored at 6 °C and the milk was sampled on days
288 0, 3, 5, 7 and 14 to enumerate viable aerobic bacteria and to measure pH. The pH measurements
289 were conducted as described in section 2.2.2. Additionally, total viable aerobic bacterial counts of
290 the uninoculated milk were determined after incubation at 30 °C for 72 hours, as described in the
291 ISO 4822:2003 method, using Plate Count Agars (Thermo Fisher Scientific) with 1 g/l of skimmed
292 milk powder (Lab M Limited).

293

294 **2.3 *L. monocytogenes* growth in raw and pasteurised milk at inordinate consumer storage**

295 **temperatures**

296

297 **2.3.1 The growth of *L. monocytogenes* in raw milk stored at 6, 8 and 10 °C**

298

299 Raw milk was obtained from a nearby dairy cattle farm and was collected into sterilised 1-litre
300 laboratory bottles and transported in coolers to the laboratory. Control samples were taken from
301 each bottle and analysed as described above (section 2.1.2) to ensure that the milk was initially
302 free of *Listeria*. The milk was then divided into 99-ml aliquots in 250 ml bottles and the growth

303 study was initiated immediately. *L. monocytogenes* strains ATCC 19115, S1 and S2 (Table 1) were
304 extracted from Cryobeads onto blood agar plates and cultivated in 10 ml of BHI broth at 37 °C for
305 24 hours, as described above (section 2.2.1). The cultivated BHI broths were diluted in isotonic
306 saline to dilutions 10^{-1} to 10^{-6} . Dilutions 10^{-5} and 10^{-6} were used for the inocula of targeted inoculum
307 levels 10 and 1 CFU/ml, respectively. Cocktails containing equal portions of the three strains were
308 prepared by pipetting 3 ml of the cultivated BHI broth dilution of each strain into bottles containing
309 81 ml of isotonic saline. From the bottles, 1 ml of the cocktail was inoculated into bottles containing
310 99 ml of raw milk. The study was performed in triplicate for each targeted inoculum level and
311 storage temperature. The storage temperatures were 6, 8 and 10 °C, which represent the mean to
312 maximum range of consumer storage temperatures for raw milk, as reported by Perkiömäki *et al.*
313 (2012). *L. monocytogenes* growth was determined on storage days 0, 5, 7 and 14 days as
314 described above (section 2.2.2).

315

316 **2.3.2 The growth of *L. monocytogenes* in pasteurised milk stored at 6 and 10 °C**

317

318 Raw milk was obtained and controlled for the presence of *Listeria* as described in section 2.3, to
319 compare the growth of *L. monocytogenes* in pasteurised milk to that of its growth in raw milk. Raw
320 milk was divided into sterilized bottles in 99-ml aliquots and pasteurised by immersing the bottles in
321 a hot water bath (75 °C) with a shaker stirring the milk at 80 rpm, until the temperature inside a
322 control milk bottle reached 72 °C for 15 seconds, after which the milk was cooled to 6 °C. The
323 same cocktail containing three *L. monocytogenes* strains described in section 2.3.1 was used to
324 inoculate the bottles with *L. monocytogenes* to a targeted inoculum level of 10 CFU/ml. Inoculated
325 pasteurised milk bottles were stored at either 6 or 10 °C and sampled 5 and 14 days after
326 inoculation. Three replicates were performed for both storage temperatures. *L. monocytogenes*
327 counts were determined as described in section 2.2.2, and the results were compared with those
328 obtained from raw milk in section 2.3.1.

329

330 **2.4 Data analyses**

331

332 The Baranyi and Roberts model (Baranyi and Roberts, 1994) was fitted to the experimental growth
333 data (mean colony counts) of *L. monocytogenes* inocula in packaged raw milk using the Combase
334 DMFit software (<http://www.combase.cc/tools/>). Growth parameters (maximum growth rate and
335 lag-time) were derived from the modelled growth. Statistical analyses were run on the IBM SPSS
336 Statistics 23 software. Standard deviations and standard errors of the mean were calculated from
337 log-transformed colony count data. If no colonies were detected in a given sample, -0.3 log CFU/ml
338 was used as the log-transformed value for the calculation. An independent-samples two-tailed t-
339 test without assumption of equal variances was used to compare the mean *L. monocytogenes*
340 colony counts between bottles and bag-in-boxes, and between raw and pasteurised milk. The
341 mean colony counts between *L. monocytogenes* strains were compared using an independent-
342 samples Kruskal-Wallis test. The correlation between pH and colony counts was determined using
343 bivariate Pearson correlation.

344

3. Results

3.1 Occurrence of *L. monocytogenes* in bottled raw milk, bulk tank milk, milk filter socks and the environment of an on-farm dairy establishment

The occurrence of *L. monocytogenes* in 105 retailed raw milk bottles, 115 bulk tank milk samples, 23 in-line milk filter socks and in 50 environmental samples of the packaging facility were investigated (Fig. 2). All of the sampled raw milk bottles, bulk tank milk, filter socks and environmental samples originated from the same on-farm dairy establishment. The overall occurrence of all *Listeria* spp. was 6.7% for bottled raw milk, 3.5% for bulk tank milk, 57% for in-line milk filter socks, and 8.0% for environmental samples of the packaging facility. Of the 105 raw milk bottles examined, five (4.8%) were positive for *L. monocytogenes*. Two raw milk bottles, both from the August 2014 sample set, contained *L. monocytogenes* counts of 1 and 13 CFU/ml on direct plating. Although the two bottles contained milk of the same batch, two different *L. monocytogenes* pulsotypes (II and III) were isolated from them (Fig. 3). Bulk tank milk samples of the August 2014 sample set were negative for *L. monocytogenes*, and the milk filter sock of the same sample set contained a *L. monocytogenes* pulsotype (IV) that differed from those of the bottled raw milk.

L. monocytogenes was detected less frequently in bulk tank milk samples than in raw milk bottles as only two of the 115 bulk tank milk samples (1.7%) were positive for *L. monocytogenes*. One of the two positive bulk tank milk samples contained a *L. monocytogenes* count of 1 CFU/ml with direct plating. Both positive bulk tank milk samples belonged to the December 2013 sample set, in which one of the raw milk bottles and the milk filter sock were also positive for *L. monocytogenes*. Furthermore, all samples positive for *L. monocytogenes* in the December 2013 sample set contained the same pulsotype (I).

372 *L. monocytogenes* occurred more frequently in milk filter socks than in bulk tank milk or in bottled
373 raw milk, with 9/23 (39%) filter socks being positive for *L. monocytogenes*. Subtyping of filter sock
374 isolates revealed two reoccurring pulsotypes (I and IV) and one sporadically occurring pulsotype
375 (V). All of the sampled milk filter socks from November 2013 to February 2014 were positive for *L.*
376 *monocytogenes* pulsotype I. From March 2013 to July 2015, *L. monocytogenes* pulsotype IV
377 occurred intermittently in four milk filter socks. When a bulk tank milk sample was positive for *L.*
378 *monocytogenes* or other *Listeria* spp., the milk filter sock of the respective sample set was also
379 found to be positive. However, *L. monocytogenes* positive bottled raw milk samples also occurred
380 in sample sets with negative milk filter socks. All *L. monocytogenes* isolates from raw milk and filter
381 socks belonged to PCR serogroup IIa.

382

383 *L. monocytogenes* was not detected in any of the 50 samples collected from the environment of
384 the packaging facility. Four (8.0%) environmental samples were, however, positive for *Listeria* spp.
385 other than *L. monocytogenes*. One of these samples was collected from the inner surface of the
386 milk filler head, through which milk is dispensed into packages, whereas the remaining three
387 samples were obtained from the floor underneath the milk filler.

388

389 **3.2 The growth of *L. monocytogenes* in differently packaged raw milk**

390

391 The growth of *L. monocytogenes* strains ATCC 19115, S1 and S2 was investigated in bottles and
392 bag-in-boxes stored at 6 °C at three targeted inoculum levels: 200 CFU/ml, 20 CFU/ml and 2
393 CFU/ml. Additionally, the pH of the milk in the inoculated packages was measured through the 14-
394 day storage period. When the *L. monocytogenes* strains were inoculated individually into separate
395 raw milk bottles and bag-in-boxes to a targeted inoculum level of 2.3 log CFU/ml (200 CFU/ml) in
396 milk, no statistically significant differences in colony counts were observed between the three
397 strains on storage days 0–14 ($p>0.05$). The strains grew in bottles from a mean initial colony count
398 of 2.3 log CFU/ml (SD=0.1 log CFU/ml) on day 0 to a mean final colony count of 4.0 log CFU/ml
399 (SD=0.5 log CFU/ml) on day 14 (Fig. 4). Colony counts in bag-in-boxes did not differ significantly

400 from colony counts in bottles ($p>0.05$). In bag-in-boxes, the strains grew from a mean initial colony
401 count of 2.3 CFU/ml ($SD=0.1$ log CFU/ml) on day 0 to a mean final colony count of 4.0 log CFU/ml
402 ($SD=0.6$ log CFU/ml) on day 14. Fitting the Baranyi and Roberts model to the mean colony counts
403 in bottles and bag-in-boxes produced growth curves with standard errors (SE) of fit equal to 0.01 in
404 bottles and 0.09 in bag-in-boxes. The maximum growth rates of the fitted growth curves were 0.4
405 log CFU/ml/day for both package types and the lag time for growth was approximately three days
406 for both package types.

407

408 When the three *L. monocytogenes* strains were inoculated individually into separate raw milk
409 bottles and bag-in-boxes to a targeted inoculum level of 1.3 log CFU/ml (20 CFU/ml) in milk, no
410 statistically significant differences in colony counts were observed between the three strains on
411 storage days 0–7 ($p>0.05$). On day 14, ATCC 19115 reached higher colony counts (mean 3.8 log
412 CFU/ml, $SD=0.4$ log CFU/ml) than S1 (mean 3.6 log CFU/ml, $SD=0.6$ log CFU/ml) and the
413 difference was significant with an independent-samples Kruskal-Wallis *post hoc* test ($p=0.02$,
414 $df=2$). The three *L. monocytogenes* strains grew in bottles from a mean initial colony count of 1.3
415 log CFU/ml ($SD=0.1$ log CFU/ml) on day 0 to a mean final colony count of 3.7 log CFU/ml, ($SD=0.7$
416 log CFU/ml) on day 14 (Fig. 4). In bag-in-boxes, the strains grew from a mean initial count of 1.4
417 log CFU/ml ($SD=0.1$ log CFU/ml) on day 0 to a mean final colony count of 3.7 log CFU/ml ($SD=0.5$
418 log CFU/ml) on day 14. On day 5, colony counts were significantly higher ($p=0.02$) in bag-in-boxes
419 (mean 2.9 log CFU/ml, $SD=0.3$ log CFU/ml) than in bottles (mean 2.4 log CFU/ml, $SD=0.1$ log
420 CFU/ml). Although not statistically significant ($p>0.05$), colony counts on day 7 were also notably
421 higher and more varied in bag-in-boxes (mean 3.5 log CFU/ml, $SD=0.4$ log CFU/ml) than in bottles
422 (mean 3.2 log CFU/ml, $SD=0.2$ log CFU/ml). The lag time was approximately three days in both
423 package types. Fitting the Baranyi and Roberts model to the experimental growth data produced
424 growth curves with SE of fit equal to 0.06 for bottles and 0.10 for bag-in-boxes. The maximum
425 growth rates of the fitted growth curves were 0.7 log CFU/ml/day for bag-in-boxes and 0.5 log
426 CFU/ml/day for bottles. The fitted growth curves exceeded the 100 CFU/g EU food safety criterion
427 for ready-to-eat foods within four days in bag-in-boxes and within four days and a half in bottles.

428

429 When the three *L. monocytogenes* strains were inoculated individually into separate raw milk
430 bottles and bag-in-boxes to a targeted inoculum level of 0.3 log CFU/ml (2 CFU/ml) in milk, no
431 statistically significant differences in colony counts were observed between the three strains on
432 storage days 0–14 ($p>0.05$). Measured *L. monocytogenes* counts in milk on day 0 were slightly
433 below the targeted inoculum level in both package types. In bottles, the strains grew from a mean
434 initial colony count of 0.0 log CFU/ml (SD=0.3 log CFU/ml) on day 0 to a mean final colony count of
435 2.0 log CFU/ml (SD=0.7 log CFU/ml) on day 14 (Fig. 4). In bag-in-boxes, the strains grew from a
436 mean initial count of 0.1 log CFU/ml (SD=0.3 log CFU/ml) on day 0 to a mean final colony count of
437 2.1 log CFU/ml (SD=0.5 log CFU/ml) on day 14. On day 5, the mean colony counts were notably
438 higher in bag-in-boxes (mean 1.0 log CFU/ml, SD=0.5 log CFU/ml) than in bottles (mean 0.6 log
439 CFU/ml, SD=0.4 log CFU/ml), although differences in colony counts between the two package
440 types were not statistically significant on any sampling date. Fitting the Baranyi and Roberts model
441 to the experimental growth data produced growth curves with SE of fit equal to 0.11 in bottles and
442 0.10 in bag-in-boxes. The maximum growth rates of the fitted growth curves were 0.4 log
443 CFU/ml/day for the bag-in-boxes and 0.6 log CFU/ml/day for the bottles. Despite the greater
444 maximum growth rate of listeria in bottles, the colony counts in bottles were lower on days 3–5 due
445 to a longer lag time (over four days) in contrast to those found for the bag-in-boxes (three days).
446 The fitted growth curve of *L. monocytogenes* in bag-in-boxes exceeded the 100 CFU/g EU food
447 safety criterion within nine days. Although the fitted growth curve of *L. monocytogenes* in bottles
448 did not exceed 100 CFU/g criterion within the 14-day sampling period, four of the nine
449 experimental replicates of bottles had final *L. monocytogenes* counts above 100 CFU/ml.
450 Moreover, two experimental replicates of bottles and one of bag-in-box exceeded 100 CFU/ml by
451 day 7.

452

453 Milk in all packages at the beginning of the experiment had a pH typical of normal fresh milk (pH
454 6.6–6.8). Milk that was inoculated with *L. monocytogenes* to a targeted inoculum level of 200
455 CFU/ml became sour (pH<6.6) by storage day 5. In contrast, milk that was inoculated with *L.*

456 *monocytogenes* to targeted inoculum levels of 20 and 2 CFU/ml maintained normal pH (6.6–6.8)
457 for storage days 0-7. However, the milk in all inoculated packages was sour by storage day 14. All
458 inoculated raw milk packages considered, there was a weak but significant negative correlation
459 between final *L. monocytogenes* counts and milk pH on day 14 ($r = -0.32$, $p=0.02$). Moreover, milk
460 pH on storage day 14 was significantly lower in bottles than in bag-in-boxes inoculated to targeted
461 inoculum levels of 200 CFU/ml ($p=0.01$) and 20 CFU/ml ($p=0.02$). The pH difference between
462 bottles and bag-in-boxes was independent of final *L. monocytogenes* counts, which did not
463 significantly differ between package types ($p>0.05$). Milk in the uninoculated packages maintained
464 a normal pH (6.6–6.8) for the first 7 days of storage, but turned sour ($pH<6.6$) by storage day 14.
465 Total aerobic bacterial counts of the milk in the uninoculated packages were 0.1–0.5 log CFU/ml
466 higher in bottles than in bag-in-boxes throughout the experiment. In bottles, total aerobic bacterial
467 counts grew from a mean count of 3.4 log CFU/ml (SD=0.1 log CFU/ml) on day 0 to a mean final
468 count of 8.6 log CFU/ml (SD=0.3 log CFU/ml) on day 14. In bag-in-boxes, total aerobic bacterial
469 counts grew from a mean count of 3.3 log CFU/ml on day 0 (SD=0.1 log CFU/ml) to a mean final
470 count of 8.2 log CFU/ml (SD=0.1 log CFU/ml) on day 14.

471

472 **3.3 *L. monocytogenes* growth in raw and pasteurised milk at inordinate consumer storage** 473 **temperatures**

474

475 To appreciate the risk posed by low-level *L. monocytogenes* contamination in raw milk stored at
476 inordinate consumer storage temperatures, growth studies utilising a cocktail of three *L.*
477 *monocytogenes* strains as inocula were performed in raw milk stored at 6, 8, and 10 °C. To
478 compare the growth of *L. monocytogenes* in raw milk to growth in pasteurised milk, the cocktail
479 containing three *L. monocytogenes* strains was also inoculated into pasteurised milk bottles to a
480 targeted inoculum level of 10 CFU/ml, and the bottles were stored for 14 days in 6 °C and 10 °C.

481

482 When the targeted inoculum level was 1 log CFU/ml (10 CFU/ml), *L. monocytogenes* grew from
483 initial colony counts of 0.9-1.2 log CFU/ml to a mean final colony count of 4.5 log CFU/ml (SD=0.8

log CFU/ml) at 6 °C, 4.2 log CFU/ml (SD=0.4 log CFU/ml) at 8 °C, and 4.3 log CFU/ml (SD=0.4 log CFU/ml) at 10 °C (Fig. 5). The growth of *L. monocytogenes* was expectedly faster in raw milk stored at 8 or 10 °C, than at 6 °C. Fitting the Baranyi and Roberts model to the experimental growth data produced growth curves with SE of fit equal to 1.22 for growth at 6 °C, 0.40 at 8 °C, and 0.31 at 10 °C. The maximum growth rates of the fitted growth curves were 0.3 log CFU/ml/day at 6 °C, 0.4 log CFU/ml/day at 8 °C, and 0.6 log CFU/ml/day at 10 °C. The EU food safety criterion 100 CFU/g was exceeded by all experimental replicates in <5 days at 8 and 10 °C and in <7 days at 6 °C.

When the targeted inoculum level was 0 log CFU/ml (1 CFU/ml), *L. monocytogenes* grew from initial colony counts of ≤ 0.2 log CFU/ml to a mean final colony count of 3.0 log CFU/ml (SD=0.2 log CFU/ml) at 6 °C, 3.1 log CFU/ml (SD=0.3 log CFU/ml) at 8 °C, and 4.2 log CFU/ml (SD=0.7 log CFU/ml) at 10 °C (Fig. 5). Fitting the Baranyi and Roberts model to the experimental growth data produced growth curves with SE of fit equal to 0.53 for growth at 6 °C, 0.20 at 8 °C, and 0.24 at 10 °C. The maximum growth rates of the fitted growth curves were 0.3 log CFU/ml/day at 6 °C, 0.4 log CFU/ml/day at 8 °C, and 0.5 log CFU/ml/day at 10 °C. The EU food safety criterion 100 CFU/g was exceeded by all experimental replicates in <5 days at 10 °C, in <7 days at 8 °C and in <14 days at 6 °C. Furthermore, one experimental replicate at 6 °C exceeded 100 CFU/g in <7 days.

The growth of *L. monocytogenes* in pasteurised milk at 6 °C was consistently faster in pasteurised whole milk than in raw milk (Fig. 6). *L. monocytogenes* counts in pasteurised milk were on average 1.1 log CFU/ml higher than in raw milk after five days of storage, and 2.7 log CFU/ml higher after 14 days of storage. The difference in *L. monocytogenes* growth between raw and pasteurised milk was even more pronounced at 10 °C, at which counts in pasteurised milk were on average 2.7 log CFU/ml higher than in raw milk after five days, and 4.3 log CFU/ml higher than in raw milk after 14 days of storage.

510

511 **4. Discussion**

512

513 The frequent isolation of *L. monocytogenes* from in-line milk filter socks demonstrates that *L.*
514 *monocytogenes* was prevalent at the on-farm dairy investigated. *L. monocytogenes* was
515 remarkably more prevalent in milk filter socks (39%) than in sample sets composed of five aliquots
516 of bulk tank milk (4%). *L. monocytogenes* contamination is difficult to detect in bulk tank milk
517 samples, because counts in bulk tank milk are typically very low, <3 CFU/ml (Meyer-Broseta *et al.*,
518 2003). Sampling in-line milk filter socks instead of bulk tank milk improves the sensitivity of *L.*
519 *monocytogenes* detection (Borucki *et al.*, 2005; Latorre *et al.*, 2009; Van Kessel *et al.*, 2011). As *L.*
520 *monocytogenes* was not detected in the premises used for raw milk packaging, contaminated bulk
521 tank milk was the probable source of *L. monocytogenes* contamination in raw milk bottles.
522 However, *Listeria* spp. other than *L. monocytogenes* were detected in the packaging premises on
523 the inner surface of a milk filler head in July 2014, representing a potential contamination risk.
524 Previous findings of *L. monocytogenes* contamination in milk fillers (Kells & Gilmour, 2004;
525 Pritchard *et al.*, 1995) support the notion that dairy operators should be vigilant at maintaining or
526 enhancing the hygienic design and sanitation of the filling units.

527

528 All *L. monocytogenes* counts in naturally contaminated bottled milk were below the 100 CFU/g EU
529 food safety criterion set for ready-to-eat foods at the end of their shelf life. The occurrence of *L.*
530 *monocytogenes* in bottled raw milk sampled on the use-by-date of the package was nearly three-
531 fold the occurrence in fresh bulk tank milk samples. *L. monocytogenes* contamination levels initially
532 below the detection limit in the bulk tank may subsequently grow to detectable levels during the
533 seven-day shelf-life of the raw milk package, resulting in a higher occurrence in bottled milk than in
534 bulk tank milk samples. Additionally, higher direct plate counts of *L. monocytogenes* were detected
535 in bottled raw milk (≤ 13 CFU/ml) than in bulk tank milk (≤ 1 CFU/ml). These findings appear to
536 support the hypothesis that low initial levels of naturally occurring *L. monocytogenes* contamination
537 in milk result in growth during the distribution and storage of packaged raw milk. Alternatively, the
538 apparently elevated *L. monocytogenes* counts in packaged raw milk may have resulted from the
539 separation of clumped cells during storage (Hunt *et al.*, 2017).

540

541 Subtyping of *L. monocytogenes* isolates collected from bottled raw milk, bulk tank milk and milk
542 filter socks revealed seven different PFGE pulsotypes. Two of the pulsotypes reoccurred in milk
543 filter socks in a continuous (pulsotype I) or intermittent (pulsotype IV) pattern. The remaining five
544 pulsotypes occurred sporadically in single milk or filter sock samples. These findings are consistent
545 with those of earlier studies on *L. monocytogenes* epidemiology in dairy farms (Borucki *et al.*,
546 2005; Haley *et al.* 2015, Ho *et al.*, 2007; Latorre *et al.*, 2009) and in dairy processing plants (Fox *et*
547 *al.* 2011; Miettinen *et al.*, 1999; Leong *et al.* 2014), where persistent *L. monocytogenes* subtypes
548 occurred in conjunction with several sporadically occurring subtypes. It is possible that some *L.*
549 *monocytogenes* positive samples contained two or more different pulsotypes; however, these were
550 not detected as only one isolate per sample was subtyped.

551

552 The Finnish Ministry of Agriculture and Forestry Act 699/2013 legislates that raw milk must be
553 maintained at ≤ 6 °C and sold from the dairy farm within two days from milking. Furthermore, the
554 Finnish Food Safety Authority Evira recommends that the use-by-date of raw milk is set to no more
555 than two days from the date of sale from the dairy. In the present study, *L. monocytogenes* growth
556 was negligible for three days of storage at 6 °C, suggesting that a three-day shelf-life for raw milk
557 stored at ≤ 6 °C does not markedly increase the *Listeria* risk. Currently, raw milk packages sold in
558 Finland have use-by-dates 5–7 days from packaging. The Finnish national legislation maintains
559 that dairy operators can determine a longer use-by-date for raw milk than two days from sale,
560 provided that the longer durability the raw milk can be demonstrated using shelf-life studies.

561

562 The present study demonstrated that low initial counts of *L. monocytogenes* have growth potential
563 in refrigerated raw milk. Raw milk packages with use-by-dates of ≥ 5 days from packaging must be
564 classified as Food Category 1.2 of Regulation (EC) No 2073/2005, namely as “Ready-to-eat foods
565 able to support the growth of *L. monocytogenes* other than those intended for infants and special
566 medical purposes” (Beaufort *et al.* 2014). The producer must ensure that raw materials and the
567 food production environment are absent of *L. monocytogenes*. However, ensuring that bulk tank

568 milk used for the production of packaged raw milk is free of *L. monocytogenes* is exceedingly
569 difficult, since *L. monocytogenes* is ubiquitous on dairy farms (Fox *et al.*, 2009; Nightingale *et al.*,
570 2004) and low-level contamination of bulk tank milk occurs frequently (Ruusunen *et al.* 2013). The
571 Finnish Act 699/2013 stipulates that those producers in Finland that sell more than 2500 kg of raw
572 milk annually must test bulk tank milk for the presence of *L. monocytogenes* using a minimum
573 sampling scheme of 5 bulk tank milk samples per year. If the raw milk is packaged in a dairy
574 establishment, the samples (n=5) must be taken from the end-product leaving the dairy
575 establishment. The Finnish Food Safety Authority recommends additional sampling (n=5) with
576 increasing frequency when >5000 kg of raw milk is sold annually. In the present study, 1/23 (4%)
577 of the bulk tank milk sample sets (n=5) tested positive for *L. monocytogenes*, which exemplifies the
578 difficulty of detecting *L. monocytogenes* contamination with microbial testing of raw materials.

579

580 Dairy operators are obliged to adjust the shelf-life of raw milk so that the 100 CFU/g food safety
581 criterion is not exceeded during the product shelf-life. In the present study, *L. monocytogenes*
582 counts in 3/18 raw milk packages inoculated to the targeted inoculum level 2 CFU/ml exceeded
583 100 CFU/ml within 7 days of storage at 6 °C. Therefore, 7 days from packaging is not a suitable
584 use-by-date for raw milk packaged in bottles or bag-in-boxes, as contamination levels <3 CFU/ml
585 in bulk tank milk are likely to occur even on farms with good hygienic practices (Meyer-Broseta *et*
586 *al.*, 2003). The growth of *L. monocytogenes* in raw milk inoculated to target levels 2 and 20 CFU/ml
587 was slightly faster in milk packaged in bag-in-boxes than in bottles. While the differences in *L.*
588 *monocytogenes* growth between package types were small, the large size of the bag-in-box (3
589 litres) might prompt consumers to store and consume the product over a longer period, potentially
590 increasing the listeriosis risk associated with raw milk packaged in bag-in-boxes.

591

592 Besides shortening the shelf-life, dairy operators can attempt to reduce *L. monocytogenes* risk by
593 stipulating a lower storage temperature for raw milk for consumers, but this strategy requires
594 consumer education and compliance. Additionally, Act 699/2013 legislates that raw milk
595 consumers must be provided with written instructions about storage temperature and the use-by-

596 date of raw milk. Consumers must also be provided with a written warning notifying that the
597 product may contain pathogenic microbes and that high-risk groups should not consume the
598 product without prior heat treatment. Finally, the warning must specify that “high-risk groups
599 include children, elderly and pregnant individuals, and individuals with severe underlying health
600 conditions.

601

602 It is important to note that the methodology used in the present study did not include a period of
603 cold adaptation before inoculation of the *L. monocytogenes* strains into milk. Pre-adaptation of the
604 strains to the raw milk storage temperature would probably shorten the lag time, which should
605 result in faster initiation of the exponential phase and maximum growth (Beaufort *et al.*, 2014;
606 Walker *et al.*, 1990). *L. monocytogenes* is able to adapt to cold stress in 3–5 days (Bolton & Frank,
607 1999; Notermans *et al.*, 1991), which is in agreement with the 3-day lag time observed in the
608 present study. The investigated on-farm dairy stored raw milk in the bulk tank ≤ 16 hours before
609 packaging. Therefore, it is unlikely that *L. monocytogenes* contamination in the bulk tank milk
610 would have adequate time to adapt to the temperature of chilled milk before packaging.
611 Nevertheless, dairy operators should account for the time spent between milking and packaging
612 when assigning a use-by-date for raw milk.

613

614 Beaufort *et al.* (2014) recommend the use of inoculum levels of 100 CFU/g in *L. monocytogenes*
615 growth studies to minimise the effect of measurement uncertainty. Indeed, *L. monocytogenes*
616 counts on day 0 were more varied in raw milk packages with a targeted inoculum level of 2 CFU/ml
617 (SD=0.3 log CFU/ml) than in packages with targeted inoculum levels of 20 CFU/ml or 200 CFU/ml
618 (SD=0.1 log CFU/ml). However, variance of the colony counts increased throughout the storage
619 period, and by day 14 colony counts were highly variable regardless of the targeted inoculum level
620 (SD>0.5 log CFU/ml). The increase in colony count variability towards the end of the storage
621 period may result from the potentiation of initial differences in cell counts during exponential
622 growth, as well as from inter-batch variability of the packaged raw milk. The physicochemical
623 composition and microbial quality of raw milk is affected by multiple factors, including season, herd

size, and management practices (Elmoslemany *et al.*, 2010). Variability caused by the
aforementioned factors may mask potential strain-specific differences in growth, which were not
significant in the present study. Furthermore, the adaptation of *L. monocytogenes* to environmental
stressors is prone to phenotypic heterogeneity between individual cells, which leads to a dynamic
stress response (Metselaar *et al.*, 2015). *L. monocytogenes* grew markedly better in pasteurised
milk than in raw milk, which indicated that results of *L. monocytogenes* growth studies in heat-
treated milk should not be extrapolated to growth predictions in raw milk.

631

Total aerobic bacterial counts in the uninoculated packages on day 0 were in the range of 1500-
2500 CFU/ml. This range is slightly smaller than that of the 5000 CFU/ml national geometric mean
for total aerobic bacteria counts that were detected in Finnish bulk tank milk in 2015 (85% of all
Finnish dairy cattle farms represented; Finnish Association for Milk Hygiene, 2016). Furthermore,
the total aerobic bacteria counts of the uninoculated raw milk packages on day 0 were in
compliance with the levels stipulated by the Finnish Ministry of Agriculture and Forestry Act
699/2013, which decrees that total aerobic bacteria counts at 30 °C must not exceed 50 000
CFU/ml in any individual raw milk sample intended for human consumption without pasteurisation
(rolling geometric mean is not used).

641

Storage temperatures have a significant impact on *L. monocytogenes* growth in refrigerated milk.
After 5 days of storage, *L. monocytogenes* counts in raw milk stored at 8 °C were approximately 1
log CFU/ml higher, and at 10 °C approximately 2 log CFU/ml higher, than the counts in milk stored
at 6 °C. It is concerning that over 20% of Finnish raw milk consumers reported to have stored raw
milk at temperatures above 6 °C (Perkiömäki *et al.*, 2012). Moreover, consumer responses may
underestimate actual milk temperatures, as storage temperatures can vary 1–2 °C depending on
location inside the refrigerator and only 24% of consumers store milk in the coldest area of the
refrigerator (Koutsoumanis *et al.*, 2010; Marklinder *et al.*, 2004). Promoting consumer awareness
of refrigerator temperature monitoring and appropriate placement of raw milk inside the refrigerator
(the middle shelves) are important strategies for reducing the *L. monocytogenes* risk associated

652 with raw milk consumption. Nevertheless, heat treatment of raw milk prior to consumption remains
653 the most effective risk management strategy.

654

655 **5. Conclusions**

656

657 The present study demonstrates that low-level *L. monocytogenes* contamination (≤ 13 CFU/ml)
658 occurs frequently in bulk tank milk and in bottled raw milk, and that the low-level contamination
659 leads to growth in raw milk stored at typical consumer storage temperatures. These findings
660 highlight the importance of consumer education regarding appropriate raw milk storage and
661 handling. Susceptible individuals, for whom even low-level *L. monocytogenes* contamination can
662 present a health risk, should avoid the consumption of raw milk without prior heating.

663

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665

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671

672 **7. References**

673

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FIGURE CAPTIONS

Fig. 1. Schematic diagram of the bottled raw milk distribution chain and sample collection.

At each sampling, one in-line milk filter sock and 5 bulk tank milk samples were obtained from an on-farm dairy. In addition, 3–5 raw milk containing bottles from the study dairy were purchased from a retail store within 24 h from bottling and 40 h from milking. After purchase, raw milk bottles were stored at 6 °C and analysed on the use-by-date of the product (7 days from packaging).

Fig. 2. Occurrence of *L. monocytogenes* and other *Listeria* spp. in bottled raw milk, bulk tank milk samples, in-line milk filter socks, and in the environment of an on-farm dairy.

Each cell represents one sample: black cells represent samples positive for *L. monocytogenes*, grey cells represent samples positive for *Listeria* spp., and the white cells represent samples negative for *Listeria* spp. Roman numerals indicate different *L. monocytogenes* pulsotypes. When *L. monocytogenes* was present in direct plating, the Roman numeral is followed by a colon and the plate count in CFU/ml.

FIG. 3. Cluster analysis of *L. monocytogenes* isolates obtained from raw milk bottles (bottle, n=5), bulk tank milk samples (BTM, n=2), and milk filter socks (filter, n=9). Isolates were digested with the restriction endonucleases *Ascl* and *Apal*. Automated clustering of the combined PFGE profiles was done by the unweighted pair group method with average linkages (UPGMA), using the Dice coefficient to analyze the similarities of the banding pulsotypes with a 1.5% tolerance limit and 1% optimization. Pulsotypes (PT) were numbered I-VII in chronological order.

Fig. 4. Growth of *L. monocytogenes* in raw milk packaged in bottles and bag-in-boxes.

Three *L. monocytogenes* strains (ATCC 19115, S1 and S2) were inoculated individually into raw milk bottles and bag-in-boxes to targeted inoculum levels of 200 CFU/ml (A), 20 CFU/ml (B), and 2 CFU/ml (C). Inoculated milk packages were stored at 6 °C and *L. monocytogenes* were enumerated 0, 3, 5, 7 and 14 days from inoculation. The experiment was performed in triplicate for

each strain, package type and targeted inoculum level. Mean colony counts and the standard deviation of the experimental replicates of all three strains are shown for bottles and bag-in-boxes. The dashed line demarks the EU food safety criterion of 100 CFU/g for *L. monocytogenes* in ready-to-eat foods at the end of shelf-life for products placed on the market.

870

Fig. 5. Effect of inordinate storage temperature on the growth of *L. monocytogenes* in raw milk. A cocktail containing equal quantities of *L. monocytogenes* strains ATCC 19115, S1 and S2 was inoculated into raw milk to targeted inoculum levels of 10 CFU/ml (A) and 1 CFU/ml (B). Inoculated milk samples were stored at 6 °C (n=3), 8 °C (n=3) and 10 °C (n=3), and *L. monocytogenes* were enumerated 0, 5, 7 and 14 days from the inoculation. Mean colony counts and the standard deviation of the experimental replicates are represented. The dashed line demonstrates the EU food safety criterion of 100 CFU/g for *L. monocytogenes* for ready-to-eat foods at the end of shelf-life for products placed on the market.

879

Fig. 6. Growth of *L. monocytogenes* in raw milk and in milk pasteurised for 15 s at 72 °C.

A cocktail containing equal quantities of *L. monocytogenes* strains ATCC 19115, S1 and S2 was inoculated into raw and pasteurised milk to a targeted inoculum level of 10 CFU/ml. Milk samples were stored at 6 (n=3) and 10 °C (n=3) and *L. monocytogenes* were enumerated 5 and 14 days from the inoculation. Error bars represent the standard deviation of the experimental replicates.

885

Table 1. *L. monocytogenes* strains used in raw milk growth studies

Strain name	Source	Pulsotype^a	Serogroup
S1	bottled raw milk	I	1/2a
S2	dairy cattle farm	VII	1/2a
ATCC 19115	human clinical isolate	VIII	4b

^aPulsotypes I-VII were named in the order in which they appeared in the *L. monocytogenes* occurrence study of the on-farm dairy (Fig. 2). Pulsotype VIII was not detected in the occurrence study.

Table S1.

Mean growth of *L. monocytogenes* experimental replicates (N=54) in raw milk packaged in bottles and in bag-in-boxes inoculated to targeted levels of 2, 20 and 200 CFU/ml. Raw milk was stored at 6 °C and sampled 0, 3, 5, 7 and 14 days from the inoculation. Nine experimental replicates were performed for each package type and inoculation level.

Inoculum (cfu/ml)	Package type	Storage day	M ^b	SD ^c	SEM ^d
1	Bottle	0	0.0	0.301	0.100
		3	0.2	0.337	0.112
		5	0.6	0.440	0.147
		7	1.7	0.837	0.279
		14	2.0	0.688	0.229
1	Bag-in-box	0	0.1	0.312	0.106
		3	0.2	0.186	0.062
		5	1.0	0.493	0.164
		7	1.7	0.797	0.266
		14	2.1	0.513	0.171
20	Bottle	0	1.3	0.136	0.045
		3	1.5	0.143	0.048
		5	2.4	0.347	0.116
		7	3.2	0.507	0.169
		14	3.7	0.662	0.221
20	Bag-in-box	0	1.4	0.095	0.032
		3	1.6	0.125	0.042
		5	2.9	0.323	0.108
		7	3.5	0.408	0.136
		14	3.7	0.537	0.179
200	Bottle	0	2.3	0.068	0.023
		3	2.4	0.075	0.025
		5	3.1	0.231	0.077
		7	3.8	0.419	0.140
		14	4.0	0.548	0.183
200	Bag-in-box	0	2.3	0.066	0.022
		3	2.5	0.156	0.052
		5	3.2	0.338	0.113
		7	3.7	0.335	0.112
		14	4.0	0.601	0.200

^aM: arithmetic mean (in log CFU/ml) of the *L. monocytogenes* colony counts of experimental replicates

^bSD: standard deviation (in log CFU/ml) of the log transformed *L. monocytogenes* colony counts

^cSEM: standard error of the mean (in log CFU/ml) of the log transformed *L. monocytogenes* colony counts

[illegible]

Apa+Asc Similarity %

ApaI

AscI

PT

Isolate

IV	Filter 8/14
IV	Filter 5/15
IV	Filter 7/15
VII	Bottle 6/15
II	Bottle 8/14a
III	Bottle 8/14b
V	Filter 10/14
VI	Bottle 2/15
I	Bottle 12/13
I	BTM 12/13a
I	BTM 12/13b
I	Filter 11/13
I	Filter 12/13
I	Filter 1/13a
I	Filter 1/13b
I	Filter 2/13

Supplementary Figures

Fig. S1. Milk pH in refrigerated raw milk packages inoculated with *L. monocytogenes*. The pH of raw milk packaged in bottles (grey lines) and bag-in-boxes (black lines) inoculated with *L. monocytogenes* to target inoculum levels of 200 CFU/ml (A), 20 CFU/ml (B) and 2 CFU/ml (C). Milk packages were stored at 6 °C and sampled 0, 3, 5, 7 and 14 days from the inoculation.

Fig. S2. Total aerobic bacterial counts and pH in refrigerated raw milk packages.

Total aerobic bacterial counts (solid lines) and milk pH (dashed lines) of uninoculated raw milk packaged in bottles (grey lines) and bag-in-boxes (black lines) after 0, 3, 5, 7 and 14 days of storage at 6 °C.

Fig. S1.

Fig. S2.