

RADIATION AS PHYSICAL MICROBIAL CONTROL METHOD

Radiation in various forms, from high-energy radiation to sunlight, can be used to kill microbes or inhibit their growth.

Ionizing radiation includes X-rays, gamma rays, and high-energy electron beams. Ionizing radiation is strong enough to pass into the cell, where it alters molecular structures and damages cell components. For example, ionizing radiation introduces double-strand breaks in DNA molecules. This may directly cause DNA mutations to occur, or mutations may be introduced when the cell attempts to repair the DNA damage. As these mutations accumulate, they eventually lead to cell death.

Both X-rays and gamma rays easily penetrate paper and plastic and can therefore be used to sterilize many packaged materials. In the laboratory, ionizing radiation is commonly used to sterilize materials that cannot be autoclaved, such as plastic Petri dishes and disposable plastic inoculating loops. For clinical use, ionizing radiation is used to sterilize gloves, intravenous tubing, and other latex and plastic items used for patient care. Ionizing radiation is also used for the sterilization of other types of delicate, heat-sensitive materials used clinically, including tissues for transplantation, pharmaceutical drugs, and medical equipment.

In Europe, gamma irradiation for food preservation is widely used, although it has been slow to catch on in the United States (see the [Micro Connections](#) box on this topic). Packaged dried spices are also often gamma-irradiated. Because of their ability to penetrate paper, plastic, thin sheets of wood and metal, and tissue, great care must be taken when using X-rays and gamma irradiation. These types of ionizing irradiation cannot penetrate thick layers of iron or lead, so these metals are commonly used to protect humans who may be potentially exposed.

Nonionizing radiation: Another type of radiation, nonionizing radiation, is commonly used for disinfection and uses less energy than ionizing radiation. It does not penetrate cells or packaging. Ultraviolet (UV) light is one example; it causes thymine dimers to form between adjacent thymines within a single strand of DNA ([Figure 13.13](#)). When DNA polymerase encounters the thymine dimer, it does not always incorporate the appropriate complementary nucleotides (two adenines), and this leads to formation of mutations that can ultimately kill microorganisms.

UV light can be used effectively by both consumers and laboratory personnel to control microbial growth. UV lamps are now commonly incorporated into water purification systems for use in homes. In addition, small portable UV lights are commonly used by campers to purify water from natural environments before drinking. Germicidal lamps are also used in surgical suites, biological safety cabinets, and transfer hoods, typically emitting UV light at a wavelength of 260 nm. Because UV light does not penetrate surfaces and will not pass through plastics or glass, cells must be exposed directly to the light source.

Sunlight has a very broad spectrum that includes UV and visible light. In some cases, sunlight can be effective against certain bacteria because of both the formation of thymine dimers by UV light and by the production of reactive oxygen products induced in low amounts by exposure to visible light.

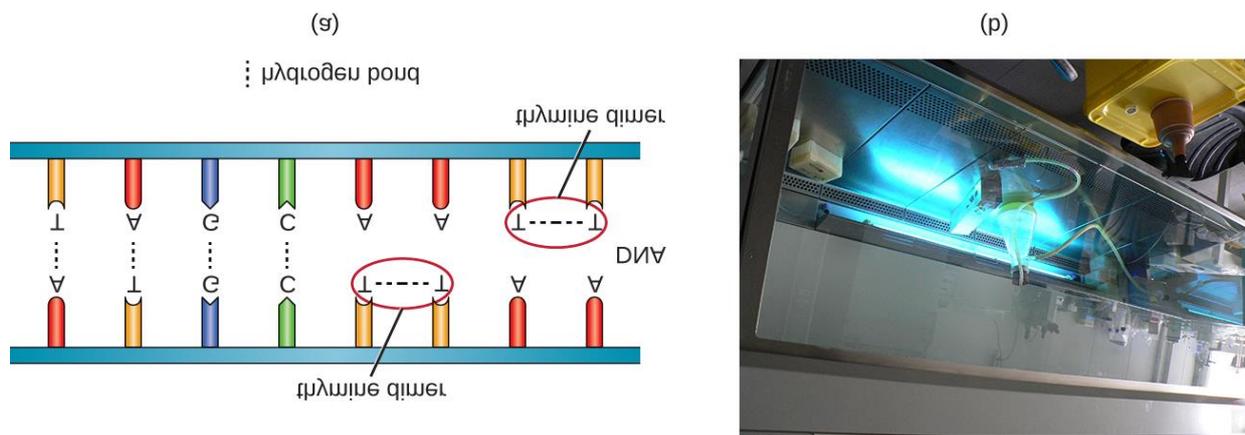


Figure 13.13 (a) UV radiation causes the formation of thymine dimers in DNA, leading to lethal mutations in the exposed microbes. (b) Germicidal lamps that emit UV light are commonly used in the laboratory to disinfect equipment.

CHECK YOUR UNDERSTANDING

- What are two advantages of ionizing radiation as a sterilization method?
- How does the effectiveness of ionizing radiation compare with that of nonionizing radiation?

Irradiated Food:

Of all the ways to prevent food spoilage and foodborne illness, gamma irradiation may be the most unappetizing. Although gamma irradiation is a proven method of

eliminating potentially harmful microbes from food, the public has yet to buy in. Most of their concerns, however, stem from misinformation and a poor understanding of the basic principles of radiation.

The most common method of irradiation is to expose food to cobalt-60 or cesium-137 by passing it through a radiation chamber on a conveyor belt. The food does not directly contact the radioactive material and does not become radioactive itself.

Thus, there is no risk for exposure to radioactive material through eating gamma-irradiated foods. Additionally, irradiated foods are not significantly altered in terms of nutritional quality, aside from the loss of certain vitamins, which is also exacerbated by extended storage. Alterations in taste or smell may occur in irradiated foods with high fat content, such as fatty meats and dairy products, but this effect can be minimized by using lower doses of radiation at colder temperatures.

In the United States, the CDC, Environmental Protection Agency (EPA), and the Food and Drug Administration (FDA) have deemed irradiation safe and effective for various types of meats, poultry, shellfish, fresh fruits and vegetables, eggs with shells, and spices and seasonings. Gamma irradiation of foods has also been approved for use in many other countries, including France, the Netherlands, Portugal, Israel, Russia, China, Thailand, Belgium, Australia, and South Africa. To help ameliorate consumer concern and assist with education efforts, irradiated foods are now clearly labeled and marked with the international irradiation symbol, called the “radura” ([Figure 13.14](#)). Consumer acceptance seems to be rising, as indicated by several recent studies.⁷



(a)



(b)

Figure 13.14 (a) Foods are exposed to gamma radiation by passage on a conveyor belt through a radiation chamber. (b) Gamma-irradiated foods must be clearly labeled and display the irradiation symbol, known as the “radura.” (credit a, b: modification of work by U.S. Department of Agriculture)