



Effect of certain Factors on surface binding of aflatoxin B₁ by some probiotic strains

H. A. Hussien

*Microbiology Department,
National Centre for Radiation Research and Technology (NCRRT), Atomic Energy
Authority, P. O. Box 29, Nasr City, Cairo, Egypt.
E-mail address: Hussienhala@hotmail.com*

Received: 22/09/2008. Accepted: 10/11/2008.

ABSTRACT

In this study ,increasing the aflatoxin B₁ more than 30 ug/L in the medium decreased the count of the lexamined strains especially *Lactobacillus casido* which decreased from 9.4×10^8 to 8.4×10^2 cell/ml at concentration 225ug/L. Although the amount of bound toxin increased from 25.2 to 57.75 ug/L , the percent of bounding decreased from 84% to 77%. Almost the same trend was observed in case of *Lactobacillus acidophilus* and *Bifidobacterium* .On other hand increasing the bacterial count from 10^6 to 10^9 cell/ml increased the percentage of binding toxin from 55,32, and 54 to 81,60 and 90% for *Lactobacillus acidophilus* and *Bifidobacterium Bifidum* respectively. The percentage of. Binding remaining almost the same by increasing the incubation time more than 30 min . At initial pH 4 and 7 the count of the tested bacteria slightly decreased after 3 hours of incubation while at initial pH 9 decreased to about 5 after the incubation time the results indicated that the initial pH between 2 to 4 slightly affected the bacterial count and the pH of the media after 24 hours of incubation while pH 5 or more till 9 sharply increased the count of the tested lactic acid bacteria while the final pH decreased to about 4 after the end of the incubation time . The results also revealed the increasing the initial pH more than 5 affected the percentage of binding aflatoxin B₁ while the percentage of media decreased at pH less than 5.

INTRODUCTION

Probiotics are defined as living organisms which upon ingestion in certain numbers exert health benefits beyond inherent basic nutrition. One of the most significant groups of probiotic organisms are lactic acid bacteria (LAB). LAB might play in preventing or slowing the growth of colon cancer¹; lowering cholesterol level²; preventing urogenital infections, alleviating constipation and treating food allergy³. Intestinal bacteria can produce from dilatory component that have genotoxic, carcinogenic, and tumor promoting activities⁴. It is clear that some groups of intestinal bacteria eg, *Lactobacilli* and *bifidobacteria* have much lower activities of enzymes that can generate carcinogens components than other gut microflora components such as *clostridium* and bacteriocids. This suggests that balance of microbial types in gut is important in terms of colorectal cancer risk⁴. LAB useful in preventing and shortening the duration of several types of diarrhea and act on the immune system⁵

Functional foods contain significant levels of biologically active components that provide health and basic nutrition. For example yogurt and other curdled milk products contain lactic acid bacteria and enhance gastrointestinal system function. *Lactobacillus acidophilus* (from a commercially available yogurt), *Lactobacillus gasseri* (P79), *Lactobacillus confusus* (DSM20196), *Streptococcus thermophilus* (NCIM 50083), *Bifidobacterium breve* and *Bifidobacterium longum* (from human infant stool) could strongly inhibit genotoxicity in the gastrointestinal tract of rats⁶.

LAB distribute in human and animal gastrointestinal tract *Lactobacillus acidophilus* exist in the upper part of small intestine to the lower part of the small Intestine. *Bifidobacterium* exists from the lower part of the small intestine to the large intestine but is especially important to prevalent in high numbers in breastfed infants. *B. bifidum* is a common resident in the mucus membranes lining the distal part of the small intestine, the large intestine, and the vaginal tract, where it attaches to the luminal walls. Digestive system pH is not static but changes over time in the different parts of the system. Stomach pH varies between 1, 2-2 until 4 while duodenum pH range from 8-8.9⁷.

Various food commodities including dairy products may be contaminated with aflatoxin, which, even in small quantities, have detrimental effects on

human and animal health⁸. Food contaminates entering the body through the oral route is directly exposed to the action of gut micro flora. Normal healthy intestinal micro flora contains many strains of lactic acid bacteria (LAB) which consider a good binder for aflatoxins. When aflatoxin B₁ and B₂ contaminated food or feed is consumed, the toxins are metabolized to aflatoxins M1 and M2 and secreted in to the tissues, biological fluids, and milk of lactating animals; including breast milk¹⁰. *Lactobacillus plantarum* removed aflatoxin B1 from corn crop¹¹. *L. casei* and *L. Acidophilus* eliminate AFB1 from liquid media⁹. Binding of aflatoxin by intestinal bacteria should be fast in order to prevent toxin adsorption in animal or human digestive tract.

The objectives of this study are (1) determine the amount of aflatoxin B1 that bound by *Lactobacillus acidophilus*, *Lacto bacillus casei* and *Bifidobacterium* in vivo experiments in physiological buffer for different time. (2) determine effect of different pHs on toxin binding and (3) examine the stability of complex formed between AFB₁ and bacterial cells.

MATERIAL AND METHODS

Bacterial strains and growth conditions

The strains *Lactobacillus acidophilus*, *Lacto bacillus casei* and *Bifidobacterium bifidum* were obtained from Chr. Hansen's Lab. Inc., Denmark. All the strains were cultured for 24h in de Man-Rogosa-Sharpe (MRS) (Oxoid, Hampshire, United Kingdom) Under aerobic condition except *Bifidobacterium bifidum* which grown under anaerobic condition at 30 °C. Bacterial counts were determined by pour plate method.

Surface binding experiments

AFB1 binding assay

Solid AFB₁ (Sigma, St. Louis, MO) was suspended in benzene-acetonitrile (97:3; vol/vol) the actual concentration of this stock solution was calculated from the Lambert- Beer equation spectrophotometrically at 365 nm and $E_{365}=20.767$. Different concentrations of AFB₁ were prepared in buffer (pH 7.3) and benzene acetonitrile was evaporated by heating in water bath (70°C, 5 to 10 min).

Bacterial strains were grown up in MRS for 24 h then were centrifuged for 15 mins at 3000 rpm. The bacterial cells were washed with 5 ml of buffer (pH 7.3) to avoid the removal AFB₁¹². Bacterial pellets were suspended in 1.5 ml of AFB₁ solution (the concentrations depend on the experiments) for 1 hour. The bacterial cells were recentrifuged. Samples of the supernatant fluid contained AFB₁ were estimated by thin layer chromatography.

Effect of incubation time on AFB₁ binding

The tested strains (10⁸CFU/ml) were suspended in buffer (pH 7.3) and incubated with 10 µg/ml of AFB₁ for 0, 30, 45, 60, and 75 mins at 37°C. Each sample was centrifuged and the remainder toxin in supernatant was determined.

Effect of different pH on AFB₁ release and binding

Binding of viable cells –AFB was evaluated under various physiological buffers at pHs 3, 5, and 7. Bacterial pellets for each strain (10⁸ CFU) was suspended in 1.5 ml buffer solution contain 10µg of AFB₁, the suspension was incubated for 1h at 37°C. After incubation all bacterial suspensions were centrifuged and the toxin remainder in supernatants was determined. Bacterial pellets were washed by buffer solution pH 5 five times then washed another five times by buffer pH 7, released toxin for each pH was quantified by thin layer chromatography (TLC).

RESULTS AND DISCUSSION

Effect of AFB₁ concentration and viability of tested bacterial strains

Relationship among bacterial viability and AFB₁ concentrations represented in Fig. 1. By increasing AFB₁ concentration to 30 µg, the viability decreased approximately 2.5 log cycles for all examined strains. Meanwhile when AFB₁ concentration increased 75 µg, the counts decreased approximately 2 log cycles for all the tested strains. The small amount of AFB₁ may penetrate the cell wall of LAB causing death⁹.

Effect of AFB₁ concentrations and capability of tested bacterial strain for binding the toxin

Figure 2 showed that by increasing AFB₁ concentration, there was remarkable decrease in binding rate by microbial cells. *B. bifidum* removed 90% of 30 µg/ml of AFB₁ from buffer solution while it removed 84.3 %, 79.7%

and 67.4% of 45,60 and 75 $\mu\text{g/l}$ AFB₁ concentrations, respectively. Meanwhile, *L. casei* removed 84%, 80.9%, 79% and 77%. *L.acidophilus* bined 85%, 77.7%, 62.75% and 42% of the same previously toxin concentrations, respectively (Fig. 2).

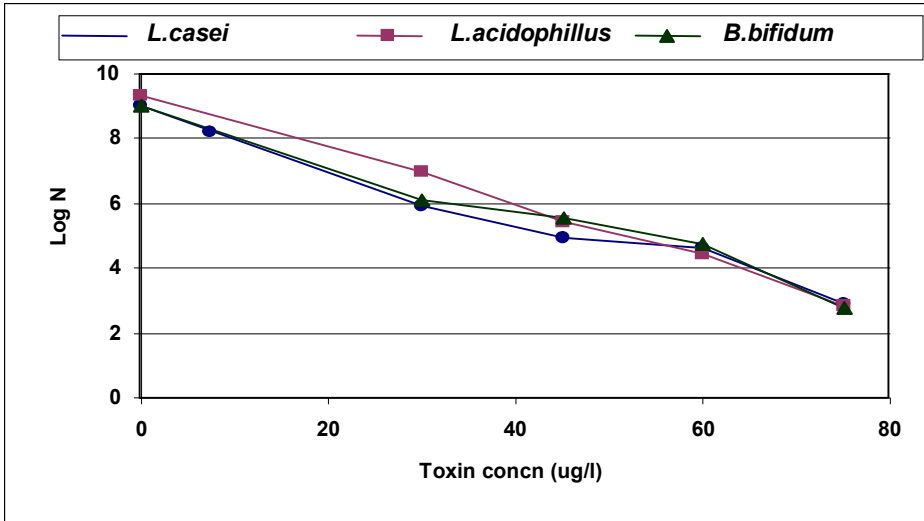


Fig. 1. Effect of different concentration of AFB₁(10 μg) on *L.casei* *L.acidophilus* and *B.bifidum* growth

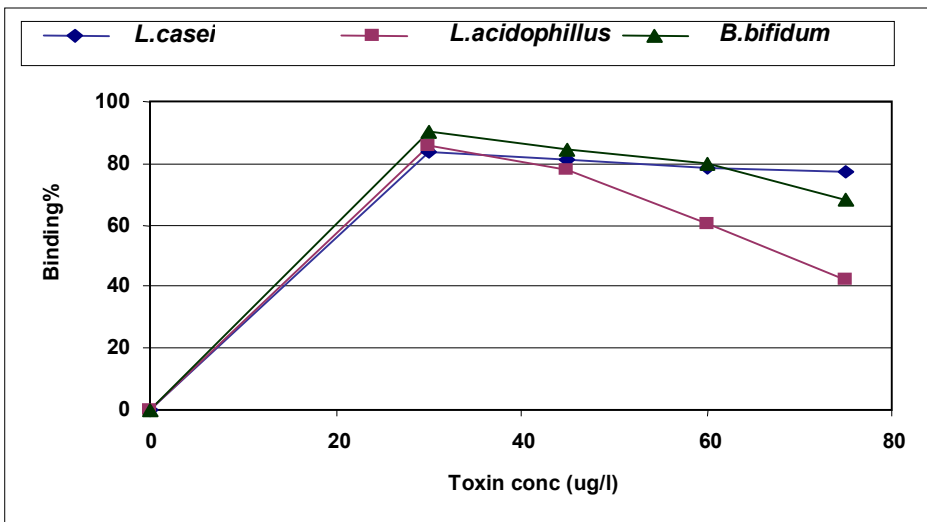


Fig. 2. Effect of different concentration of AFB₁ (10 μg) on the capability of *L. casei* *L.acidophilus* and *Bifidobacteria bifidum* for binding toxin.

Effect of bacterial strains count and percentages of AFB₁

Relationship between bacterial load and binding percentages were examined (Fig. 3). When the total count were increase the binding percentage were also increase. When the bacterial counts increased from log 6 to log 7 the differences between binding percentages increased by 1%, for *L.casei*. and 1.3% for both *L acidophilus*, *B. bifidum*, respectively. By increasing the microbial load from log 8 to log 9 the difference decreased to 1 % for *L . casei* and to 0.6% and 0.5% for *L acidophilus* and *B. bifidum* respectively. The bacterial concentration influences the AFB1 removal. Different minimum concentrations have been reported such as 5×10^9 CFU/ml of either *L. acidophilus* or *B. longum* to remove only 13% of the AFB1 within one hour ¹⁶ or 2×10^9 CFU/ml of *Lactobacilli* and *Propionibacterium* to remove 50% of free AFB1 but higher binding occurred at 10^{10} CFU/ml¹²

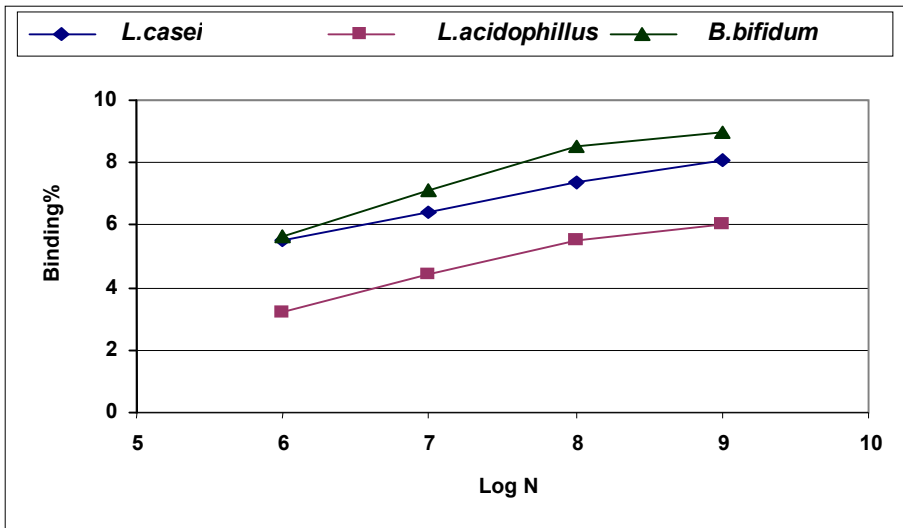


Fig. 3. Relationship between different bacterial counts of *L. casei*, *L acidophilus*, *Bifidobacterim bifidum* and binding percentage of AFB1.

Effect of incubation time end binding percentages of AFB₁ by tested strains

Figure 4 represent the effect of incubation time on AFB₁ binding on bacterial cells. Binding percentage increase at first 15 and 30 mints. After 60 mints the binding percentage become constant until the end of the

experiments(80 h) .The bacterial count was slightly decreased due to the AFB₁ toxicity.

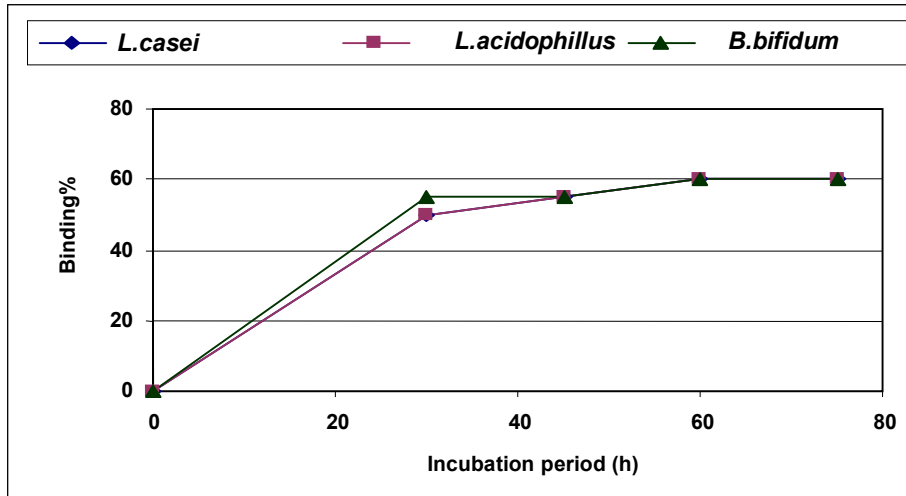


Fig. 4. Effect of incubation time on AFB₁ binding percentage on bacterial cells

Effect of the pH of the growing medium and the counts of the tested strains

From the resent study (Table 1), all the examined strains could not grow under pH 3 but they were still life in artificial media combined by changing in pH. *L. casei*, *L. acidophilus* and *B. bifidum* changed pH 2 to 2.35, 2.24 and 2.3, respectively and from pH 3 to 3.6, 3.29 and 3.36 for the same organism's after first 3 hours .while counts were equal to the inoculums count (10^4 cuf/ml) in liquid media. From pH 4 to pH 9 the microbial counts were approximately constant (10^6 cuf/ml) for *B. bifidum* while they were (10^8 cuf/ml) for *L. casei* and *L. acidophilus*. The tested strains lowered the initial pHs 4, 7, and 9 to about 4 indicating the unability of the these strains to grow under pH 4 after 24 hrs. Lactic acid bacteria lowers the pH due to lactic acid production¹⁷. Marteau *et al.* A static experiments showed that *Bifidobacterium* ssp and *L. acidophilus* are acidic resistant¹⁸; after 120 min. more than 40% of injected *L. acidophilus* and *B. bifidum* remained viable in gastric dynamic model via the stomic and small intestine. A other static experments have shown that *Bifidobacterium* sp, *L. acidophilus* are more acidic resistant than *S. thermophilus*¹⁹.

Table 1. Effect of incubation time on bacterial count and pH of growing media.

Bacterial strains	pH before inoculation	Incubation time in hours							
		1 hr		2 hrs		3 hrs		24hrs	
		Final pH	BCA (cfu m ⁻¹)	Final pH	BCA (cfu m ⁻¹)	Final pH	BCA (cfu m ⁻¹)	Final pH	BCA (cfu m ⁻¹)
	3	3.0	3x10 ⁴	3.6	3x10 ⁴	3.6	3x10 ⁴	3.6	5x10 ⁴
<i>L. casei</i>	4	3.8	3x10 ⁵	3.8	3x10 ⁵	3.8	2x10 ⁵	3.7	5x10 ⁵
	7	6.4	3x10 ⁵	6.3	5x10 ⁵	6	5x10 ⁵	3.79	3.3x10 ⁸
	9	7.6	3x10 ⁵	5.5	5x10 ⁵	5	5x10 ⁵	4.2	3.5x10 ⁸
<i>L. acidophilus</i>	3	3.2	6.7x10 ⁴	3.2	6.7x10 ⁴	3.29	6.7x10 ⁴	3.29	1.5x10 ⁴
	4	3.8	6.7x10 ⁵	3.8	6.7x10 ⁵	3.8	6.9x10 ⁵	3.5	8x10 ⁴
	7	6.6	6.7x10 ⁵	6.5	6.7x10 ⁵	6.4	7.5x10 ⁵	4.02	3x10 ⁸
	9	6.6.	6.7x10 ⁵	5.5	6.7x10 ⁵	5	7.0x10 ⁵	4.4	3.8x10 ⁸
<i>B. bifidum</i>	3	3.0	4.4x10 ⁴	3.3	4.4x10 ⁴	3.36	4.4x10 ⁴	3.36	4.4x10 ⁴
	4	3.5	4.4x10 ⁵	3.5	4.4x10 ⁵	3.4	4.4x10 ⁵	3.39	4X10 ³
	7	6.5	4.4x10 ⁵	6.3	4.5x10 ⁵	6	4.5x10 ⁵	3.62	2.9X10 ⁶
	9	6.3	4.4x10 ⁵	5.2	4.4x10 ⁵	4.7	4.4x10 ⁵	3.8	3.5X10 ⁶

Effect of pH on removing the binding toxins by thested bacterial strains

The binding ability of the examined strains to remove AFB₁ from buffer solution at different pHs were tested and the stability of the bound aflatoxin B₁ was examined (Fig. 5) From results changing in pH has little effect on AFB₁-*L. casido* binding. The binding percentage at pH 3 and 4 was 46% then increased to 56% at pH 5 and pH6 and up the binding % became constent(57%). *L. acidophilus* -AFB₁ binding were 50% and 59% at pH 3and 5 respectively .After pH5 the binding percentages became constent. While *bifidobacteria* – AFB₁ binding percentages were 55% and 57% at pH 3 and 4 and increased to 62% after pH 6. The sharp increase in binding at pH 6 may be due to the increasing in bacterial counts from 10⁴ to 10⁸ .

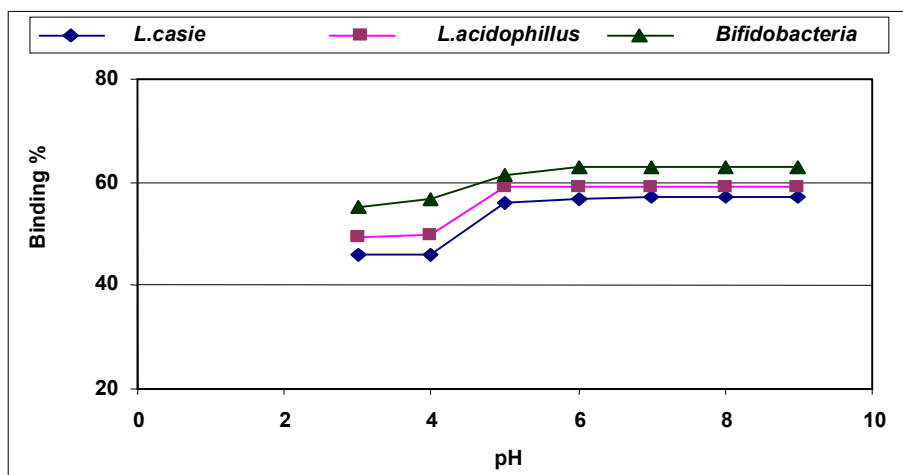


Fig. 5. Effect of pH on toxin binding by bacterial isolates.

pH 5.5 increase the binding ability of lactic acid bacteria to bind AFB₁ more than pH 3 or 4.5²⁰. These results suggest that a relationship between reduction of AFB₁, pH of the medium and temperature of incubation typical of an enzymatic reaction could exist. Other investigations reported the transformation of AFB₁ by lactic acid bacteria into the nontoxic aflatoxins B_{2a} in acidogenous yogurt and showed also that the fermentation of yogurt (pH 4) and acidified milk contaminated with AFB₁ reduced the amount of the toxin¹¹. Even though the mechanism of AFB₁ removal by Lactic acid bacteria is still unknown it has been suggested that aflatoxins molecules are bound to the bacterial cell wall components of bacteria. Nine potential proprietary sequestering agents were compared in a novel *In vitro* assay for aflatoxin B₁ (AFB₁) binding. The results suggested that these sequestering agents tested here had sufficient potential to bind AFB₁ at pH values commonly found in the gastrointestinal tracts of ruminants and other animals. All nine agents bound more than 95% of the 5 µg of AFB₁ in solution, regardless of pH²¹. Binding was not affected by pH²². Lactic acid bacteria and Bifidobacteria removed the AFB₁ from contaminated solution⁸. The extract exopolysaccharides and cell wall content of *L. Rhamnosus* GG and AFB₁ binding properties has been tested²³. There was no evidence for exopolysaccharides proteins, Ca²⁺ or Mg⁺ being involved in AFB₁ bindings wall isolate indicates that AFB₁ binds to the cell wall peptidoglycan of LGG tightly associated with the peptidoglycan.

On washing the toxin bound cells by buffer solution (pH 5) five times no remarkable AFB₁ was detected. The cells were rewashed another 5 times by buffer solution pH 7 there no toxin released. The binding process of lactic acid bacteria and strains of *Bifidobacteria* was reversible and AFB₁ was released by repeated aqueous washes⁸.

AFB₁ is bound to the bacteria by weak noncovalent interactions, such as associating with hydrophobic pockets on the bacterial surface⁹. This study shows that small amounts of bound AFB₁ are released from the bacterial surfaces in aqueous solution between pH 2 and 10 at human body temperature. Lactic acid bacteria reduce tissue uptake of AFB₁ from the duodenum of chicks. However, full in vivo studies are required to assess the effects of these bacteria on the bioavailability and mutagenicity of consumed aflatoxin¹⁵.

CONCLUSIONS

- Aflatoxin decrease the viability of the examined strains.
- The binding rate of AFB₁ decreased by increasing its concentration.
- Binding percentage increased by increasing the bacterial counts.
- All the tested strains bound AFB₁ at pHs ranged from 3 (stomach pH) to (duodenum pH) at the human body temperature 37 °C.
- Lactic acid bacteria has the ability to neutralized the alkaline pH in duodenum.
- This study must be followed by several in vivo studies.

REFERENCES

1. Goldin B. (1996) The metabolic activity of intestinal microflora and its role in colon cancer. *National Today*. 31(60): 245.
2. Pigeon, R. M., Cuesta, E. P. and Gilliland, S. E. (2002) Binding free bile acid by cells of yogurt starter culture bacteria, *Sci*. 85: 2705.
3. Majamaa, E., I. (1997) Probiotics A novel approach in the management of food allergy. *J. Allergy and clin. Immunol.*, Feb: 179.
4. Rafter, J., Bennett, M., Caderni *et. al.* (2007) Dietary synbiotics reduce cancer risk factors in polypectomized and colon cancer patients *American. J. Clinical Nutrition*. 85, (2): 488.
5. Sanders, M.E. (1994) Lactic acid bacteria as promoters of human health. In *Functional Foods*, ed. Goldberg London: Chapman Hall

6. Pool-Zobel, B. I. Neudecker, C. Domizlaff, I. Scassellati-Sforzolini and Rowland I. (1996) Lactobacillus and bifidobacterium-medium- in colon cells of rats. *Nutr. mediated antigeno toxicity cancer*, 26: 365.
7. Zhao F, Qin S. (2007) Comparative molecular population genetics of phycoerythrin locus in *Prochlorococcus*. *Genetica*. 129(3): 291.
8. Peltonen, K. El-Nezami, H. Haskard, C. Ahokas, J. and Salminen, S. (2001). Aflatoxin B₁ binding by dairy strains of lactic acid bacteria and bifidobacteria. *Dairy Sci.*, 84 (10): 2152.
9. Haskard, C.A., El-Nezami, S.H., Kankaanpää, P.E., Salminen, S. and T.Ahokas, J. T. (2001) Surface Binding of Aflatoxin B₁ by Lactic Acid Bacteria. *Appl., Environ. Microbiology*, 67(7): 3086.
10. Zarba, A Wild, C. P Hall, A.J. Montesano, R. Hudson, G.J. Groopman, J.D.(1992) Aflatoxin M₁ in human breast from The Gambia, West Africa, quantified by combined monoclonal antibody immunoaffinity chromatography and HPLC. *Carcinogenesis*. 13: 891.
11. Khanafari, H. Soudi, H. Miraboufathi, M (2007) Biocontrol of *Aspergillus Flavous* and aflatoxin B₁ production in corn. Iran. *J. Environ. Health. Sci. Eng.* 3, 163.
12. El-Nezami, H. S., Kankaanpää, P., Salminen, S. J., Ahokas, J. T., (1998). Ability of dairy strains of acid lactic bacteria to bind food carcinogens. *Food. Chem. Toxicol.*, 36, 321.
13. Rasic, J.L., Skrinjar, M., and Markov, S, (1991) Decrease of aflatoxin B₁ in yogurt and acidified milks. *Mycoopathologica*, 113 (2):117.
14. Oetaly, J. T. Rarick, M.d. Ee- Ji, G. and ELinz J. (2000). Binding of aflatoxin B₁ to bifidobacteria in vitro. *J. Food Prot.* 63, 1133.
15. El-Nezami, H. Mykkänen, H. Kankaanpää, P. Salminen, S. and Ahokas, J. (2000) Ability of *Lactobacillus* and *Propionibacterium* strains to remove aflatoxin B₁ from the chicken duodenum. *J. Food Prot.* 63:549.
16. Birch, J. Bolognani, F., Rumney, C. J., Rowland, I. R. (1997): Influence of carcinogen binding by lactic acid producing bacteria on tissue distribution and *in vivo* mutagenicity of dietary carcinogens. *Food Chem Toxicol* 35, 535.
17. Salminen, S. and Von Wright, A. (1998) Lactic acid bacteria Microbiology and Functional Aspects., 2. nd. edn, New York: Marcel Dekker Inc, 180-193.

18. Marteau, P., Minekus, M., Havenaar, R., and Huis, J.H. (1997) In't Veld Survival of Lactic Acid Bacteria in a Dynamic Model of the Stomach and Small Intestine: Validation and the Effects of Bile *J. Dairy Science*, 80 (6) 1031.
 19. Gilliland, S.E., and Kim, H. (1984). Viable starter culture bacteria in yogurt on lactose utilization in humans. *J. Dairy. Sci.*, 67.
 20. Zinedine A, Faid, M. and Benlemlih, M. (2005). In Vitro Reduction Of Aflatoxin B1 By Strains Of Lactic Acid Bacteria Isolated From Moroccan Sourdough Bread International. *J. Agriculture & Biology*, 7(1), 67.
 21. Duarte, D E. Winston, M. H. Brinton, A.H. and WHITLOW Lon, W. (2003). Aflatoxin Binders I: In vitro binding assay for aflatoxin B1 by several potential sequestering agents. *Mycopathologia* 156(3), 223.
 22. Niderkorn, V. Boudra, H. Morgavi, D. (2006) .Binding Of Fusarium Mycotoxins By Fermentative Bacteria In Vitro. *J. Appl. Microbiol.* 101 (4), 8496.
 23. Lahtinen, S. J. Gueimonde, M. Ouwehand, A.C. Reinikainen, J.P. Salminen S.J. (2008) *Lactobacillus rhamnosus* R11 Consumed in a Food Supplement Survived Human Digestive Transit without Modifying Microbiota Equilibrium as Assessed by Real-Time Polymerase Reaction. *J. Microbiol Biotechnol*, 14, 90.
-



مجلة البحوث الإشعاعية والعلوم التطبيقية

مجلد 1 عدد 2 ص ص 349 – 361 (2008)

تأثير بعض المعاملات على أدمصاص السم الفطرى (افلا توكسين بى بواسطة) بعض بكتريا الأمعاء

هالة أحمد حسين

قسم الميكروبيولوجى، المركز القومى لبحوث وتكنولوجيا الإشعاع، ص. ب. 29 مدينة نصر، القاهرة، مصر.

فى هذه الدراسة وجد أن بزيادة تركيز الأفلا توكسين من 30 إلى 75 ميكرو جرام فى اللتر حدث أنخفاض حاد فى العد البكتيرى اللاكتوباسيليس كاسيوم من $10^8 \times 9.4$ إلى $10^8 \times 8.4$ فى الللميليلتر ولوحظ أيضا برغم زيادة أدمصاص الأفلاتوكسين على السطح الخارجى للكائن من 25.2 إلى 57.75 ميليجرام فى اللتر إلا أن نسبة الأدمصاص أنخفضت من 84% إلى 77% على التوالى ولوحظ ذلك أيضا على كلا من اللاكتوباسيليس أسيدوفليس والبفيدوبكتيريم بفيديوم وبدراسة تأثير العد الحيوى على نسبة الأدمصاص وجد أنه بزيادة العدد البكتيرى من 10^6 إلى 10^9 فى الميليلتر زادت نسبة أدمصاص السم الفطرى من 55,32 و 54 إلى 81,60 و 90% لكلا من لاکتوباسيليس كاسيدو , لاکتوباسيليس أسيدوفيلاس و البفيدوبكتيريم بفيديوم على التوالى. وعند تحضين السم الفطرى مع الخلايا البكتيرية لفترات زمنية مختلفة وجد أن نسبة أدمصاص السم الفطرى ثبتت بعد ساعة من التحضين . وعند دراسة تأثير الرقم الهيدروجينى على الخلايا البكتيريا وجد أن العد البكتيرى زاد بزيادة طفيفة خلال 24 ساعة من التحضين عند الأرقام الهيدروجينية 2,3,4 ولكن عند التحضين عند الأرقام الهيدروجينية أعلى من 5 تضاعف العدد البكتيرى لكل السلالات التى أجريت عليها الدراسة. أما نسبة الأدمصاص فقد ارتفعت من 46,50,55% عند الرقم الهيدروجينى 3 إلى 57, 59 و 63% عند الأرقام الهيدروجينية الأعلى من 5 وعند غسيل الخلايا البكتيرية الحاملة للتوكسين بواسطة محاليل رقمها الهيدروجينى 5 و 7 لم يتحرر التوكسين من الخلايا البكتيريا.