



Complete Genome Sequences of Two *Listeria monocytogenes* Serovars, 1/2a and 4b, Isolated from Dairy Products in Brazil

Luiza Pieta,^a Fabrício Souza Campos,^b Roberta Fogliatto Mariot,^a Janira Prichula,^b Tiane Martin de Moura,^b Ana Paula Guedes Frazzon,^b Jeverson Frazzon^a

Food Science Institute, Federal University of Rio Grande do Sul (UFRGS), Porto Alegre, Brazila; Basic Health Sciences Institute, UFRGS, Porto Alegre, Brazila

Listeria monocytogenes is the foodborne pathogen responsible for a bacterial infection called listeriosis. Here, we present the whole-genome sequences of two *L. monocytogenes* serovars, 1/2a and 4b, which are considered the most prevalent in food processing plants and listeriosis outbreaks, respectively.

Received 29 October 2015 Accepted 30 October 2015 Published 17 December 2015

Citation Pieta L, Campos FS, Mariot RF, Prichula J, de Moura TM, Frazzon APG, Frazzon J. 2015. Complete genome sequences of two *Listeria monocytogenes* serovars, 1/2a and 4b, isolated from dairy products in Brazil. Genome Announc 3(6):e01494-15. doi:10.1128/genomeA.01494-15.

Copyright © 2015 Pieta et al. This is an open-access article distributed under the terms of the Creative Commons Attribution 3.0 Unported license.

Address correspondence to Jeverson Frazzon, jeverson.frazzon@ufrgs.br, or Luiza Pieta, luiza_pieta@yahoo.com.br.

Listeria monocytogenes is a psychrotrophic microorganism, widely distributed in the environment. Thirteen different serovars were already described for this bacterium, but three serovars denominated 1/2a, 1/2 b, and 4 b are responsible for most human cases of listeriosis (1). Four evolutive lineages (I, II, III, and IV) have been described for the microorganism, and serovar 1/2a belongs to lineage II, most involved with food contamination (2), as it is frequently isolated from food sources or food processing plants (3). Moreover, the serotype 4b is more related to outbreaks of the disease (37 to 64% of cases), and in addition to the frequent contamination of processed "ready-to-eat foods," meats and cheeses, which require storage at low temperatures, the microorganism can also be found in many raw foods, especially vegetables, milk and fish (4, 5).

In this study, we report the complete genome sequences of two *L. monocytogenes* strain serovars, 1/2a and 4b, isolated from dairy products in Brazil, which had some genes related to biofilm formation, stress-response, and virulence tested by reverse-transcription real-time PCR (RT-qPCR) when growing at different temperatures (6).

The library of *L. monocytogenes* genomic DNA was prepared using the Nextera DNA library preparation kit 24 samples (Illumina, San Diego, CA, USA; Cat. #FC-121-1030), and the pairedend sequencing was performed on the Illumina MiSeq Platform (Illumina, San Diego, CA, USA) using the MiSeq reagent kit v3 150 cycles (Illumina, San Diego, CA, USA; Cat. #MS-102-3001). The reads were subjected to *de novo* assembly using Andrew and Aaron's Awesome Assembly pipeline (A5) and ORFs were predicted using rapid prokaryotic genome annotation (PROKKA). After assembly, a total of 49 contigs and 14 scaffolds were generated to *L. monocytogenes* serovar 1/2a, while overall 78 contigs and 28 scaffolds were generated to serovar 4b.

Sequence assembly yielded a 2,990,228 bp *L. monocytogenes* serovar 1/2a complete genome with a G+C content of 37.8% and longest scaffold size of 1,477,456 bp, with an N_{50} of 509,790

bp and raw coverage of 236×. At the same time, for *L. monocytogenes* serovar 4b, sequence assembly yielded a 3,001,292 bp complete genome with a G+C content of 37.8% and longest scaffold size of 481,612 bp, with an N_{50} of 308,327 bp and raw coverage of 430×.

Nucleotide sequence accession numbers. These whole-genome shotgun projects have been deposited in GenBank under the accession no. LKHO00000000 and LKCY00000000 for serovars 1/2a and 4b, respectively. The versions described in this paper are the first versions, LKHO00000000 (serovar 1/2a) and LKCY000000000 (serovar 4b).

ACKNOWLEDGMENT

We acknowledge the National Council of Research of Brazil (CNPq-473181/2013-4) for supporting this work.

REFERENCES

- Pan Y, Breidt F, Jr, Gorski L. 2010. Synergistic effects of sodium chloride, glucose, and temperature on biofilm formation by *Listeria monocytogenes* serotype 1/2a and 4b strains. Appl Environ Microbiol 76:1433–1441. http:// dx.doi.org/10.1128/AEM.02185-09.
- Orsi RH, den Bakker HC, Wiedmann M. 2011. Listeria monocytogenes lineages: genomics, evolution, ecology, and phenotypic characteristics. Int J Med Microbiol 301:79–96. http://dx.doi.org/10.1016/j.ijmm.2010.05.002.
- 3. Kathariou S. 2002. *Listeria monocytogenes* virulence and pathogenicity, a food safety perspective. J Food Protect 65:1811–1829.
- Martín B, Perich A, Gómez D, Yangüela J, Rodríguez A, Garriga M, Aymerich T. 2014. Diversity and distribution of *Listeria monocytogenes* in meat processing plants. Food Microbiol 44:119–127. http://dx.doi.org/ 10.1016/j.fm.2014.05.014.
- Rückerl I, Muhterem-Uyar M, Muri-Klinger S, Wagner K-H, Wagner M, Stessl B. 2014. L. monocytogenes in a cheese processing facility: learning from contamination scenarios over three years of sampling. Int J Food Microbiol 189:98–105. http://dx.doi.org/10.1016/j.ijfoodmicro.2014.08.001.
- Pieta L, Garcia FB, Riboldi GP, de Oliveira LA, Frazzon APG, Frazzon J. 2014. Transcriptional analysis of genes related to biofilm formation, stressresponse, and virulence in *Listeria monocytogenes* strains grown at different temperatures. Ann Microbiol 64:1707–1714. http://dx.doi.org/10.1007/ s13213-014-0814-2.