

11th National Summit of Health and Population Scientists
Nepal Health Research Council (NHRC)

Antibiotic Resistance Profiles of Lactic acid bacteria(LABs) and *Bacillus* spp isolated from traditional fermented foods and beverages in Nepal

Kusha Gurung, B.sc Microbiology
Research Assistant



साबित्री साइन्सेस
Sabitri Sciences

Research Institute based in Sano Thimi, Bhaktapur, since 2021



**Dr. Shrijana Shakya, PhD
Microbiology, Scientist**

Poster:
**Characterizing the
Microbiomes of Nepali
Fermented Foods:
Implications of the KiKha
Microbiome Project for
Health, Nutrition, and Food
Security**



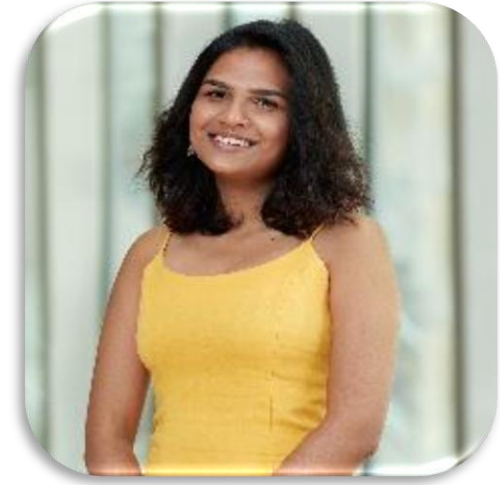
**Aashish Gyawali, Research
Associate**

**Currently, he is exploring the
genetic diversity and
adaptations of populations
across the Himalayan range,
aiming to uncover unique
evolutionary patterns in this
region.**



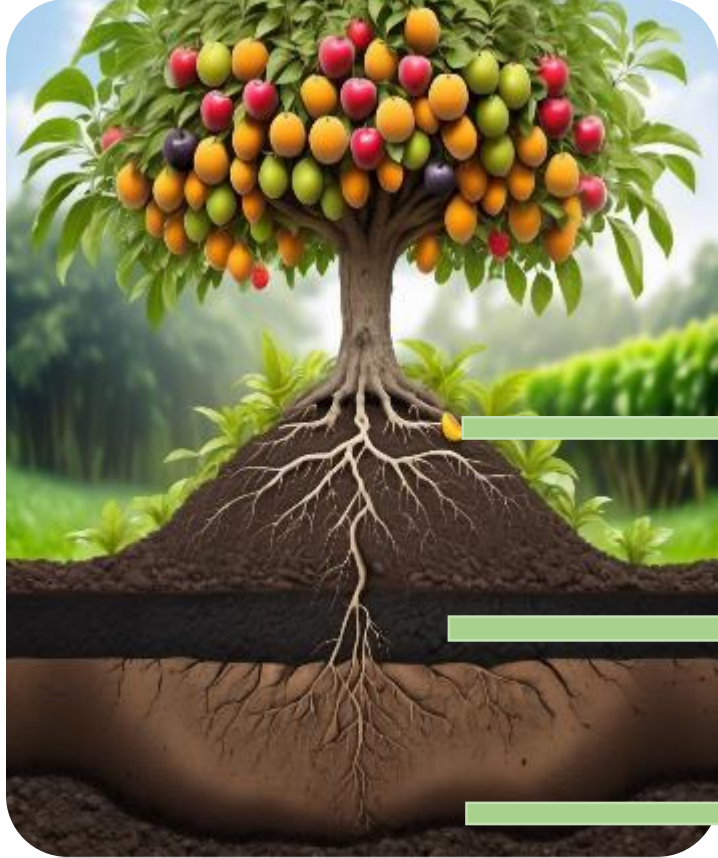
**Sandesh Ghimire, Research
Associate**

Poster:
**Antipathogenic Activity of
Bacillus Species from
Nepali Fermented Foods**



**Arya Gautam, Research
Assistant**

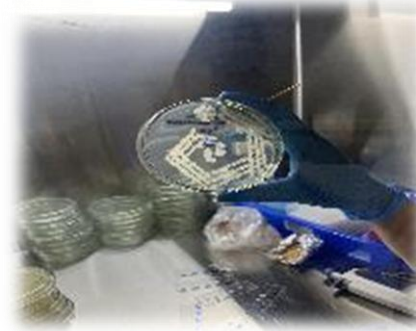
Oral:
***Ecological factors that
drive microbial
communities in
culturally diverse
fermented foods***



**Established
scientists and Early
career researchers**

High school students

**Adults in the community (mothers,
healthcare workers)**



**We are providing opportunities for cutting-edge
scientific research to early career researchers
and established scientists in Nepal**



**We designed a monthly curriculum for high school students
to reinforce STEM education, and trained our program
officers (POs) to lead these workshops**



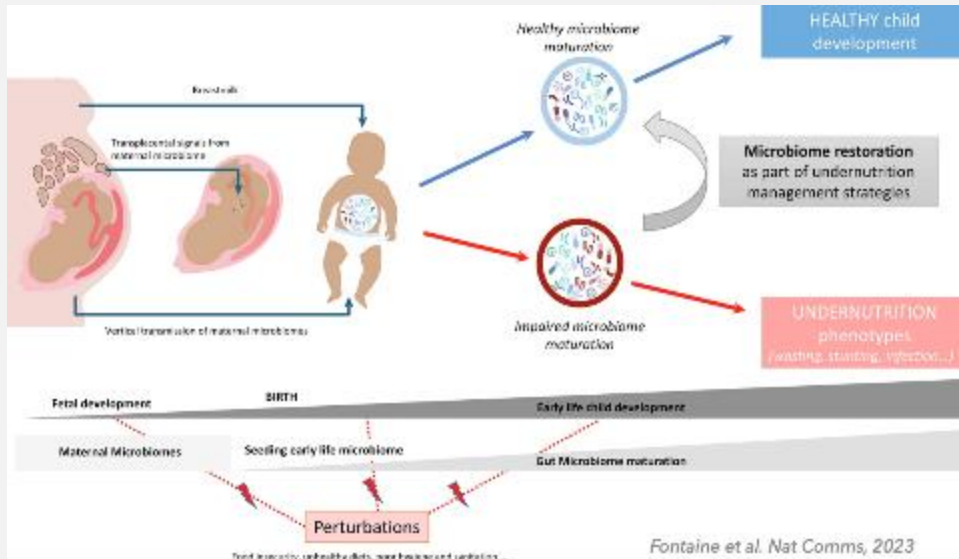


Ongoing projects

“NeMaSiMa”

Nepal Maternal and Infant Gut Microbiome Study

- To understand infant gut microbiome across lifestyles, from pregnancy to 3 years of life



“KiKha 1000”

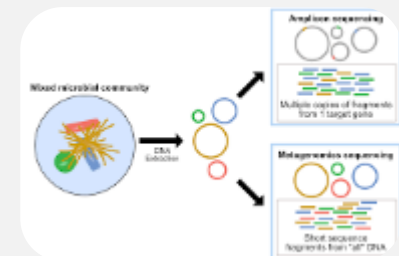
Nepali Fermented Food Study

- Ki* from “Fermented” in Limbu, *Kha* from “Khana” in Nepali



Microbial isolation

Metagenomics





Background

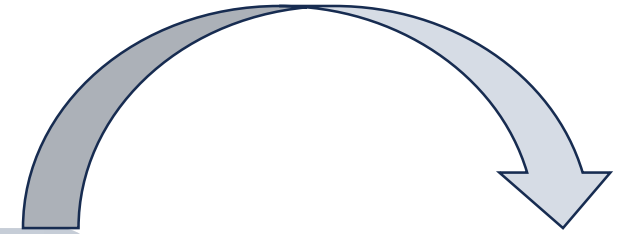


Contain
beneficial
microorganism
such as LAB,
Bacillus, Yeast



Microbial
metabolite

Bioactive and
nutritional
compounds



However, previous studies have shown that these microorganisms can harbor antibiotic resistance genes (ARGs) and potentially transfer them to commensal bacteria and food-associated pathogens (Mathur & Singh, 2005).



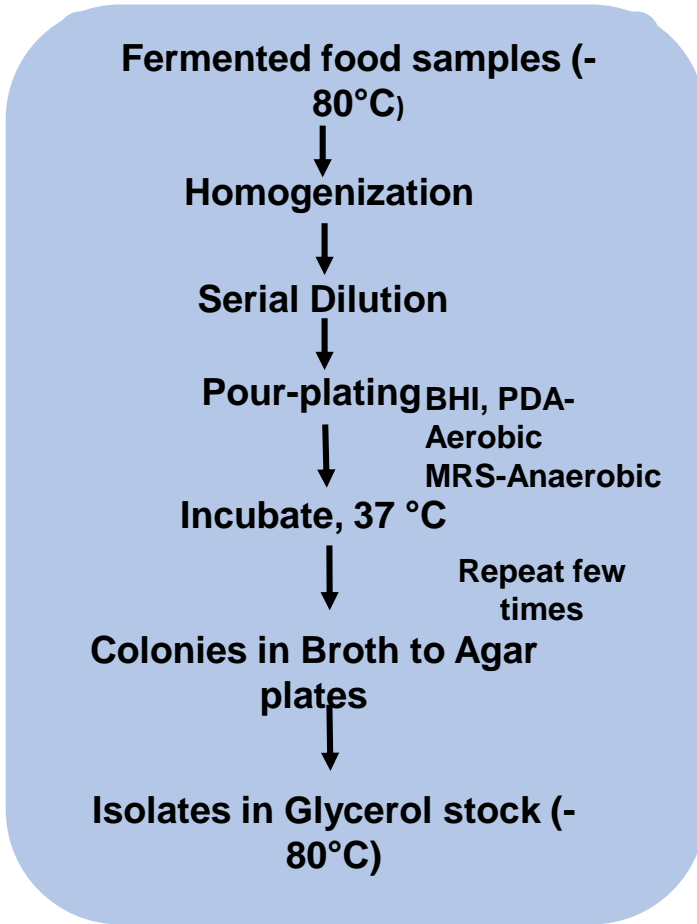
Objectives

Specifics objectives

- Shotgun metagenomics sequencing and long-read sequencing to identify microbial community and (ARGs).
- Antibiotic resistance profiles using the Kirby-Bauer disc diffusion method.



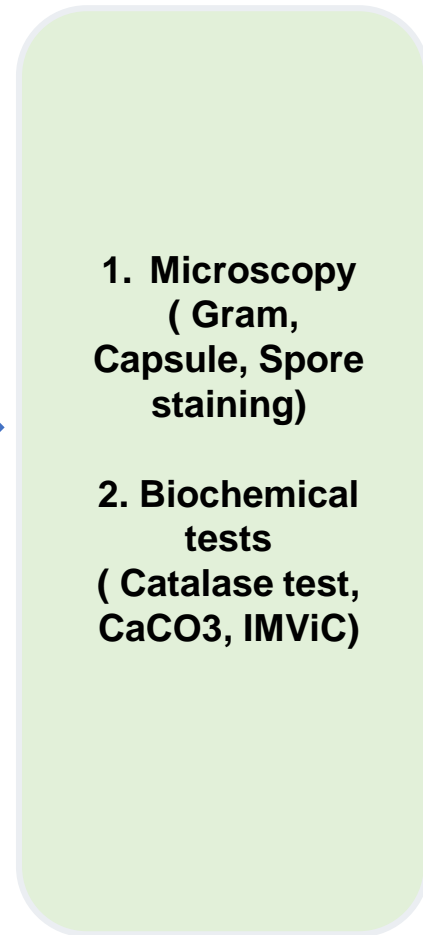
Methodology



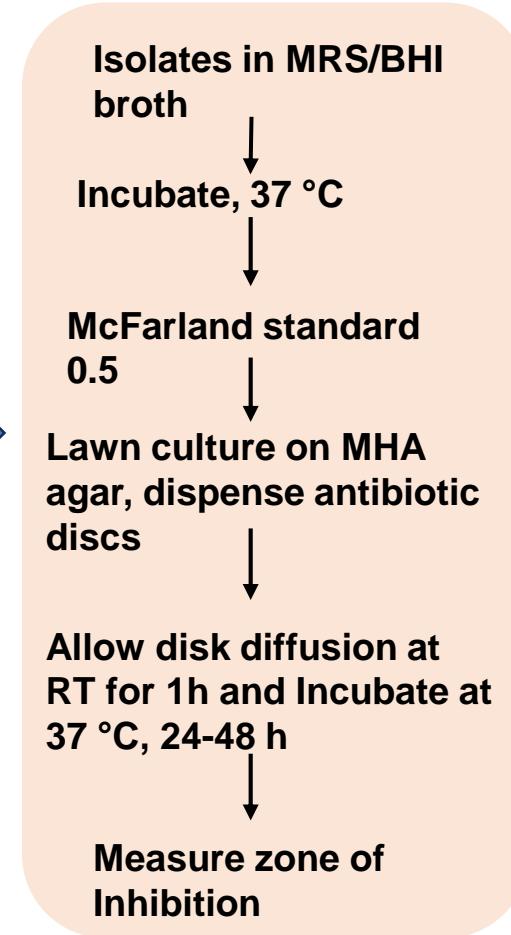
Microbial Isolation

6

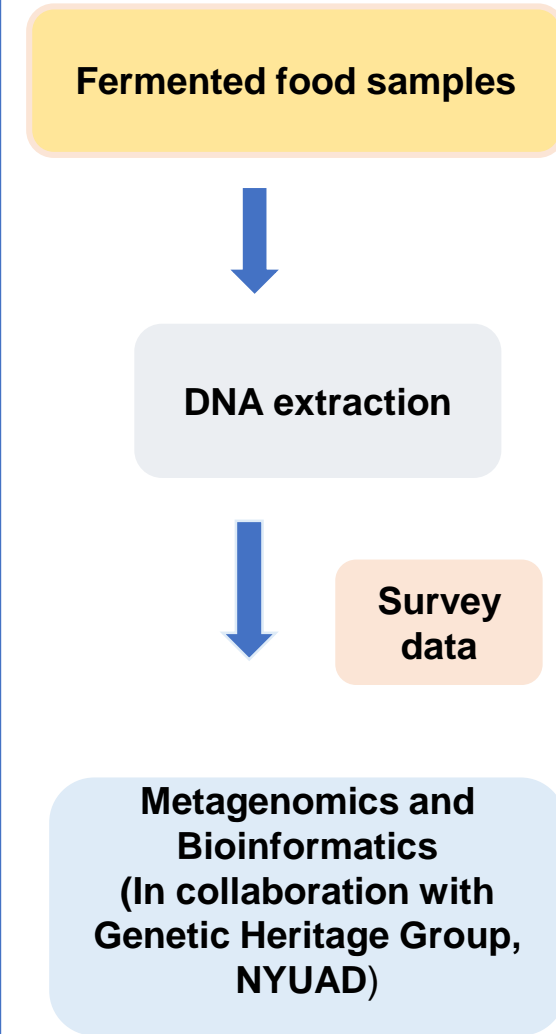
Microbial Isolation Workflow



Phenotypic identification



Antibiotic susceptibility Test

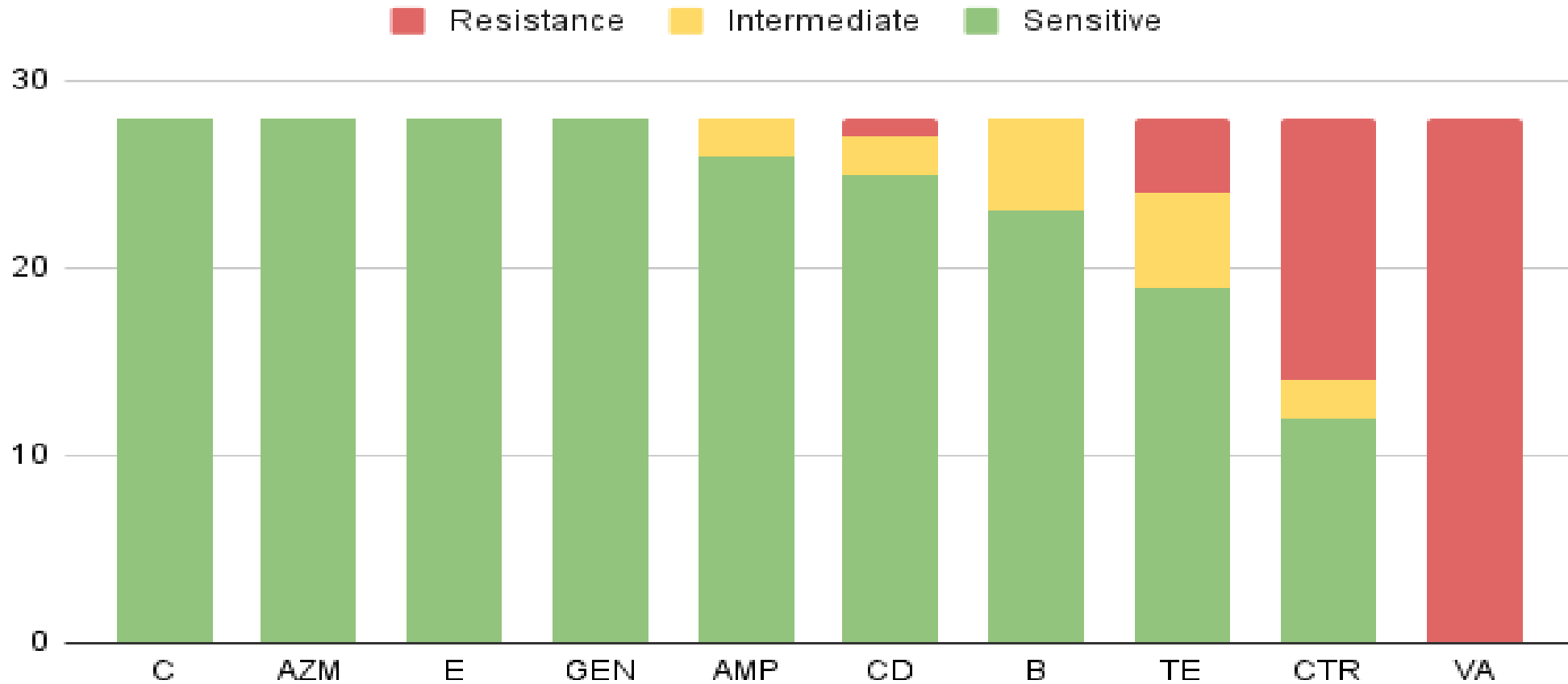


Metagenomics Workflow



Result

Resistance of Lactic Acid Bacteria to Clindamycin, Tetracycline, and Ceftriaxone

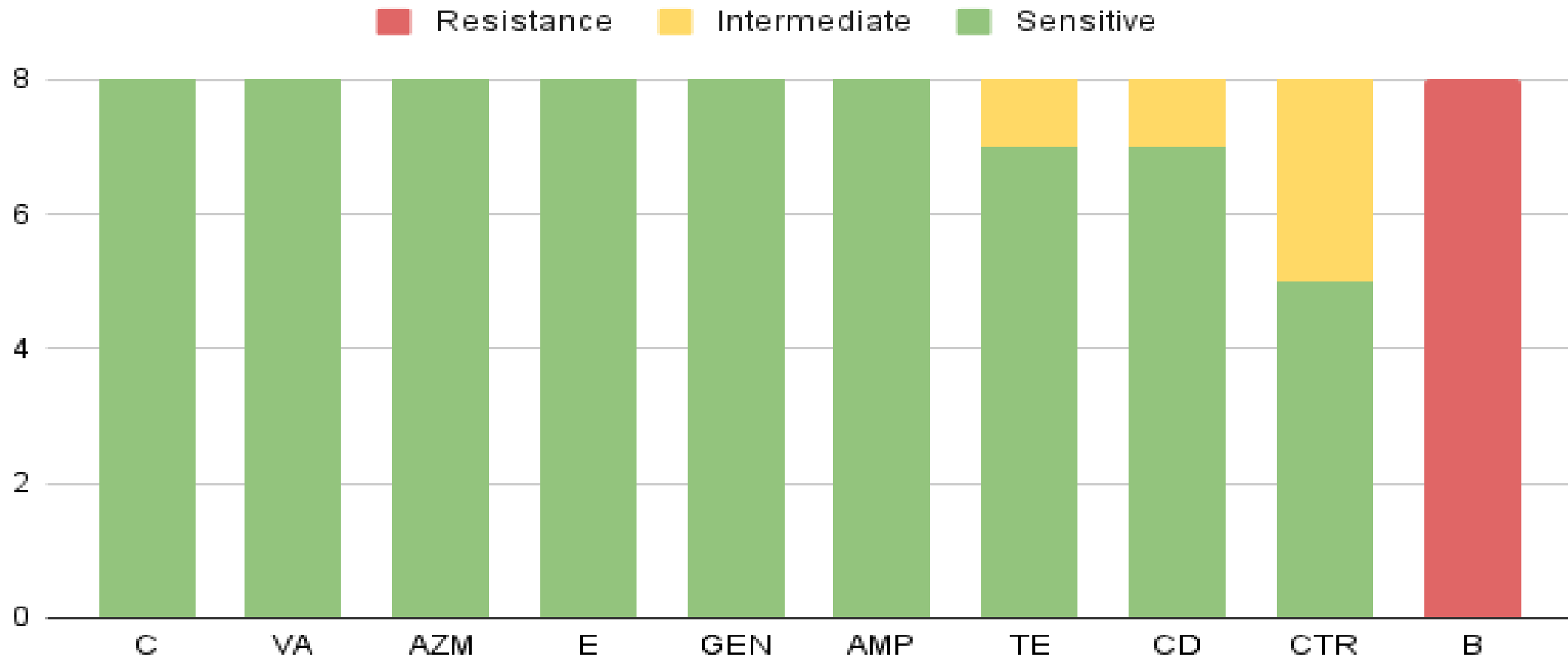


1. Antibiotic susceptibility test of 28 selected lactic Acid Bacteria.



Result

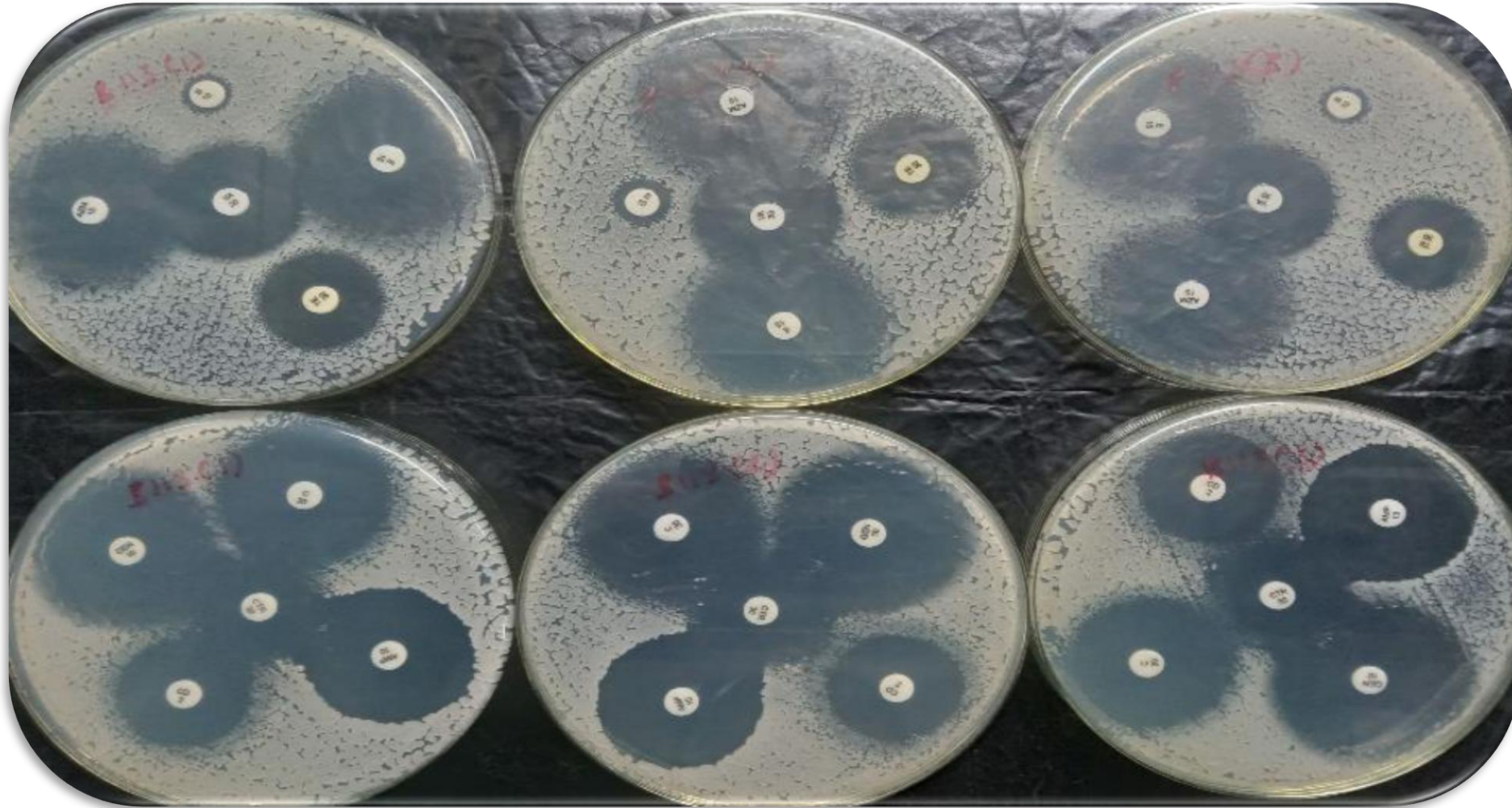
100% Resistance of *Bacillus* spp. to Bacitracin



2. Antibiotic susceptibility test of 8 selected *Bacillus* spp.



Result



1. Photograph showing antibiotic resistance test via disk diffusion method for *Bacillus* Spp. (result in triplicate)



Conclusion

- The antibiotics tested are commonly used to treat infections in clinics.
- The observed resistance to clinical antibiotics in naturally existing fermented food microbes underscores the pervasiveness of antimicrobial resistance in Nepal.
- Our results indicate better regulations and safety measures to address antimicrobial resistance are needed in Nepal.



Acknowledgements

I would like to express my sincere gratitude to:

- Dr. Ashish Jha, Genetic Heritage Group, New York University Abu Dhabi
- Dr. Shrijana Shakya, Sabitri Sciences, Bhaktapur, Nepal
- Entire team of Sabitri Sciences Pvt. Ltd.
- Participants for providing valuable sample and survey data

THANK YOU!

Please visit Poster Session:

- **Antipathogenic Activity of *Bacillus* Species from Nepali Fermented Foods: Sandesh Ghimire**
- **Identification Of Probiotic Microbes For Gut Health Restoration Using Metagenomics And Functional Profiling Of Nepali Fermented Foods From The *Kikha* 1000 Project: Shrijana Shakya**



Name: Kusha Gurung

**Current Position: Research Assistant.
Sabitri Sciences**

Contact: gurungkusha39@gmail.com

Kusha Gurung earned her bachelor's degree in Microbiology from Tribhuvan University. Her academic and professional journey is driven by her ambition to become a research scientist in the field of Medical Microbiology. She is currently working as a Research Assistant at Sabitri Sciences, a research institute in Nepal, where her current research focuses on characterizing microbial communities in traditional Nepali fermented foods using a multi-omics approach.