

Mikrobiológia potravinového reťazca Sekvenovanie celého genómu pre typizáciu a genomickú charakterizáciu potravinových baktérií

Všeobecné požiadavky a pokyny (ISO 23418: 2022)

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Microbiology of the food chain - Whole genome sequencing for typing and genomic characterization of bacteria - General requirements and guidance (ISO 23418:2022)

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Microbiology of the food chain - Whole genome sequencing for typing and genomic characterization of bacteria - General requirements and guidance (ISO 23418:2022)

Microbiologie de la chaîne alimentaire - Séquençage de génome entier pour le typage et la caractérisation génomique des bactéries - Exigences générales et recommandations (ISO 23418:2022) Mikrobiologie der Lebensmittelkette - Vollständige Genomsequenzierung zur Typisierung und genomischen Charakterisierung von Bakterien in Lebensmitteln - Allgemeine Anforderungen und Leitfaden (ISO 23418:2022)

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EN ISO 23418:2022 (E)

Contents	Page
Furonoan foroword	3

EN ISO 23418:2022 (E)

European foreword

This document (EN ISO 23418:2022) has been prepared by Technical Committee ISO/TC 34 "Food products" in collaboration with Technical Committee CEN/TC 463 "Microbiology of the food chain" the secretariat of which is held by AFNOR.

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Microbiologie de la chaîne alimentaire — Séquençage de génome entier pour le typage et la caractérisation génomique des bactéries — Exigences générales et recommandations





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Co	Contents		
Fore	eword		v
Intr	oductio	on	vi
1		e	
2	-	native references	
3		ns and definitions	
4		ciple	
	4.1 4.2	General Laboratory operation, complementation and cognoning	
	4.2	Laboratory operation: sample preparation and sequencing	
	7.5	4.3.1 General	
		4.3.2 SNP analyses	
		4.3.3 MLST analyses	7
		4.3.4 Kmer distance analysis	
	4.4	Metadata formats and sequence repository deposition	7
	4.5	Validation and verification of WGS workflow	
5		eral laboratory guidance	8
	5.1	Bacterial isolation and DNA extraction	
	5.2 5.3	Laboratory environmentStandard operating procedures and nonconforming work	
	5.4	Laboratory information management system	8
	5.5	Laboratory competence	
6	Laho	pratory operations	Q
U	6.1	Sample preparation and storage	
	6.2	Bacterial isolates	9
	6.3	DNA isolation	
	6.4	Library preparation and sequencing	
		6.4.1 Library preparation	
		6.4.2 DNA sequencing 6.4.3 Use of controls	
		6.4.4 Assessing raw read data quality	
		6.4.5 Sample and data storage and retention	
7	Rioi	nformatic data analysis	
,	7.1	Requirements for software and bioinformatic pipelines used for data analysis	
	7.2	Logging and documentation	
	7.3	Quality assessments	11
	7.4	SNP analyses	
	7.5	MLST analyses (cgMLST and wgMLST)	
	7.6 7.7	Target gene detection Phylogenetic tree or dendrogram generation	
	7.7	Metrics and log files	
	7.9	Interpreting and reporting the results of bioinformatics analyses	
		7.9.1 Interpreting results from bioinformatics pipelines	13
		7.9.2 Reporting genomic analysis results	14
8	Meta	ndata	14
	8.1	General	14
	8.2	Metadata interoperability and future-proofing	
		8.2.1 General	
		8.2.2 Ontologies 8.2.3 ISO WGS Slim	
	8.3	Formatting metadata using this document	
	8.4	Metadata associated with sample collection	

	8.5	Metadata associated with the isolate	16
	8.6	Metadata associated with the sequence	
9	Sequ	ence repositories	19
10	Validation and verification		20
	10.1	Validation	20
		10.1.1 General	
		10.1.2 Validation of laboratory operations	
		10.1.3 Validation of the bioinformatics pipeline	
	10.2	10.1.4 Validation of the end-to-end workflow	
	10.2	Verification	
		10.2.1 General	
		10.2.3 Verification of the bioinformatics pipeline	
Anne	x A (in	formative) Development of quality metrics and use of controls	24
Anne	x B (in	formative) Laboratory contact information fields	29
Anne	x C (inf	formative) Geographic location of sample collection fields	31
Anne	x D (in	formative) Isolate passage history fields	32
Anne	x E (inf	formative) Antibiogram results and methods fields	33
Anne	x F (inf	formative) Virulence factor detection and methods fields	35
Anne	x G (in	formative) Sequence quality control metrics	36
Anne	x H (in	formative) Metadata specification	37
Anne	x I (inf	ormative) Instructions for ontology slim integration by software developers	40
Biblio	ograph	.y	44

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

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For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see www.iso.org/iso/foreword.html.

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*, in collaboration with the European Committee for Standardization (CEN) Technical Committee CEN/TC 463, *Microbiology of the food chain*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

Introduction

Next generation sequencing (NGS) provides rapid, economical and high-throughput access to microbial whole genome sequences and is being applied to an expanding number of problems in food microbiology. Whole genome sequences are representations of the biological potential of the sequenced organism at single base resolution. Whole genome sequencing (WGS) offers significant advantages over existing technologies (e.g. serotyping, pulsed field gel electrophoresis, antibiotic resistance phenotype) for many applications. WGS-based analyses are used by public health laboratories to detect outbreaks, and to detect mutations, genes and other genetic features to characterize virulence and survival potential. Within the food industry, there is interest in using whole genome sequences to characterize bacterial isolates from ingredients and environmental surfaces, to better understand their origin and ecology, and to update procedures to reduce risk. Some companies have developed, or are developing, the capacity to collect and analyse whole genome sequence data. Others are turning to third-party laboratories to perform these services, as they have done for other microbiological analyses.

This document provides guidance for both the laboratory and bioinformatic components of whole genome sequences and associated metadata for bacterial foodborne microorganisms sampled along the food chain (e.g. ingredients, food, feed, production environment). Although microbiology of the food chain includes viruses and fungi, this document is only intended for bacteria. This document is intended to be applicable to all currently available next generation DNA sequencing technologies. It may be applied to analysis of whole genome sequence data with proprietary, open-source or custom software. It is not intended to specify sequencing chemistries, analytical methods or software. This document defines laboratory, data and metadata stewardship practices to ensure that analyses are clearly reported, transparent and open to inquiry. This document is for use by laboratories to develop their management systems for quality and technical operations. Laboratory customers and regulatory authorities can also use it in confirming or recognizing the competence of laboratories. This document can also be applied in other domains (e.g. environment, human health, animal health).

Microbiology of the food chain — Whole genome sequencing for typing and genomic characterization of bacteria — General requirements and guidance

WARNING — In order to safeguard the health of laboratory personnel, it is essential that handling of bacterial cultures is only undertaken in properly equipped laboratories, under the control of a skilled microbiologist, and that great care is taken in the disposal of all incubated materials. Persons using this document should be familiar with normal laboratory practice. This document does not purport to address all safety aspects, if any, associated with its use. It is the responsibility of the user to establish appropriate safety and health practices.

1 Scope

This document specifies the minimum requirements for generating and analysing whole genome sequencing (WGS) data of bacteria obtained from the food chain. This process can include the following stages:

- a) handling of bacterial cultures;
- b) axenic genomic DNA isolation;
- c) library preparation, sequencing, and assessment of raw DNA sequence read quality and storage;
- d) bioinformatics analysis for determining genetic relatedness, genetic content and predicting phenotype, and bioinformatics pipeline validation;
- e) metadata capture and sequence repository deposition;
- f) validation of the end-to-end WGS workflow (fit for purpose for intended application).

This document is applicable to bacteria isolated from:

- products intended for human consumption;
- products intended for animal feed;
- environmental samples from food and feed handling and production areas;
- samples from the primary production stage.

2 Normative references

There are no normative references in this document.

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