

## Annex F – Effect of temperature on *Vibrio* spp. in seafood

**Table F.1:** Models describing the effect of storage temperatures of seafood between 0 and 40°C on growth and inactivation of *Vibrio parahaemolyticus* and *Vibrio vulnificus*

Vibrio spp.	Seafood category	Seafood type	Detail	Analytical method	T (°C)	Growth / inactivation rates (units)		Reference
						Primary model	Secondary model	
Vp	Bivalve	Blacklip Rock Oysters ( <i>Saccostrea glomerata</i> )	Shellstock. Injection in live oysters. Pool of 4 strains isolated from oysters	Direct plating on chromogenic agar	4	Linear model; inactivation rate /h (log <sub>10</sub> CFU)		Padovan et al. (2023)
					13			
					18			
					25			
Vp	Bivalve	Oysters ( <i>Crassostrea gigas</i> )	Shellstock. Injection in live oysters. Pool of three ST36 strains	MPN-PCR	15	Linear model; specific growth rate, μ /h (log <sub>10</sub> MPN)		Ellett et al. (2022)
					20			
					25			
					30			
					30			
Vp	Bivalve	Oysters ( <i>C. gigas</i> )	Shellstock. Injection in live oysters. Pool of four non-ST36 strains	MPN-PCR	15	Linear model; specific growth rate, μ /h (log <sub>10</sub> MPN)		Ellett et al. (2022)
					20			
					25			
					30			
					30			
Vp	Bivalve	Oysters ( <i>C. gigas</i> )	Shellstock. Natural occurrence.	MPN-PCR	15	Linear model; specific growth rate, μ /h (log <sub>10</sub> MPN)		Ellett et al. (2022)
					20			
					20			

					25	0.120		
Vp	Bivalve	Oysters (Crassostrea spp.)	Inoculation of sterilised oyster samples with ATCC 17802	Direct plating on TCBS	37	Modified Gompertz model; maximum specific growth rate, $\mu_{\max}$ /h (log CFU)		Wang et al. (2018)
Vp	Bivalve	Oysters (Crassostrea spp.)	Inoculation of sterilised oyster samples with ATCC 33847	Direct plating on TCBS	37	Modified Gompertz; maximum specific growth rate, $\mu_{\max}$ /h (log CFU)		Wang et al. (2018)
Vp	Bivalve	Oysters ( <i>C. gigas</i> )	Shellstock. Injection. Pool of six strains.	Direct plating on TCBS	3.6 6.2 9.6 12.6  18.4 20.0 25.7 30.4	Linear model; inactivation rate /h (log <sub>10</sub> CFU) -0.006 -0.004 -0.005 -0.003  Baranyi model; specific growth rate, $\mu$ /h (log <sub>10</sub> CFU) 0.030 0.075 0.095 0.282	Arrhenius model $\text{Ln } \mu = \text{Ln } 1.81 \times 10^{-9} + 4131.2 \times [1/(T+273.15)]$  Square root model $\text{SQRT}(\mu) = 0.0303 \times (T - 13.37)$	Fernandez-Piquer et al. (2011) <sup>a</sup>
Vp	Bivalve	Oysters ( <i>Crassostrea virginica</i> )	Shellstock. Natural occurrence. Two sets of observations (2 years).	Colony hybridization	5 10  15 20 25 30	Baranyi model; inactivation rate /h (log CFU) -0.0036 / -0.0012 -0.0009 / -0.0019  Baranyi model; specific growth rate, $\mu$ /h (log CFU) 0.054 / 0.022 0.107 / 0.058 0.280 / 0.177 0.264 / 0.175	Square root model $\text{SQRT}(\mu) = 0.0203 \times (T - 5.105)$	Parveen et al. (2013)
Vp	Bivalve	Oysters ( <i>C. virginica</i> )	Shellstock. Inoculum with pool of five strains.	rt RT-PCR (RNA)	0 4 10	Baranyi model; minimum value of inactivation rate, $\mu_{\min}$ /day (log <sub>10</sub> CFU) -0.134 -0.0886 -0.073	Arrhenius model $\text{Ln } \mu = \text{Ln } 7.503 \times 10^{-9} + 4543.456/(T+273.15)$	Liao et al. (2017)
Vp	Bivalve	Oysters ( <i>C. virginica</i> )	Shellstock. Inoculum with pool of five strains.	Direct plating on TCBS	0 4 10	Baranyi model, minimum value of inactivation rate, $\mu_{\min}$ /day (log <sub>10</sub> CFU) -0.245 -0.152 -0.121	Arrhenius model $\text{Ln } \mu = \text{Ln } 9.156 \times 10^{-10} + 5280.115/(T+273.15)$	Liao et al. (2017)

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Vp	Bivalve	Oysters ( <i>C. gigas</i> )	Slurry from frozen oysters. Non-pathogenic strain.	Direct plating on TCBS	10 15 20 25 30	Modified Gompertz; specific growth rate, $\mu$ /h (log CFU) 0.063 NR NR NR NR	Square root model $\text{SQRT}(\mu) = 0.084735 \times (T - 17.79)$	Yoon et al. (2008)
Vp	Bivalve	Oysters ( <i>C. gigas</i> )	Slurry from frozen oysters. TRH+ strain.	Direct plating on TCBS	10 15 20 25 30	Modified Gompertz; specific growth rate, $\mu$ /h (log CFU) 0.032 NR NR NR NR	Square root model $\text{SQRT}(\mu) = 0.085029 \times (T - 20.31)$	Yoon et al. (2008)
Vp	Bivalve	Oysters ( <i>C. gigas</i> )	Shellstock. Natural occurrence. Three sets of observations (3 years)	MPN-PCR	5 10 15 20 25 30	Log-Linear model; inactivation rate /h ( $\log_{10}$ MPN) -0.00863 / -0.00118 / -0.00060  Log-Linear model; specific growth rate, $\mu$ /h ( $\log_{10}$ MPN) 0.00158 / -0.00126 / 0.00088 0.00419 / 0.00110 / 0.00150 0.01477 / 0.01066 / 0.01135 0.02228 / 0.01975 / 0.01851 0.04636 / 0.04671 / 0.04521	Square root model $\text{SQRT}(\mu) = 0.0096 \times (T - 8.44)$	Fletcher et al. (2024)
Vp	Crustacean	Shrimps ( <i>Litopenaeus vannamei</i> )	Natural occurrence.	PMA-qPCR	4 7 15 20 25 30	Baranyi model; inactivation rate /h (log CFU) -0.019 -0.025  Baranyi model; maximum specific growth rate, $\mu_{\max}$ /h (log CFU) 0.044 0.105 0.179 0.336	Square root model $\text{SQRT}(\mu_{\max}) = 0.026 \times (T - 7.664)$	Wu et al. (2023)
Vp	Crustacean	Shrimp ( <i>L. vannamei</i> )	Boiled. Inoculum by immersion. O3:K6 TDH+ strain.	Direct plating on TCBS	12 15 20 25 30 35 37 40	Linear model; maximum specific growth rate, $\mu_{\max}$ /h ( $\log_{10}$ CFU) 0.11 0.17 0.46 0.71 0.82 1.33 1.47 1.44	Square root model $\text{SQRT}(\mu_{\max}) = 0.03 \times (T - 1.0)$	Tang et al. (2015)

Vp	Crustacean	Shrimp ( <i>L. vannamei</i> )	Gamma irradiated. Inoculum with pool of two strains.	Direct plating on TCBS	8	No growth	Suboptimal Huang square-root $\text{SQRT}(\mu_{\max}) = 0.144 \times (T - 10.8)^{0.75}$	Chen et al. (2019)
					10	No growth		
					12	Huang model; maximum specific growth rate, $\mu_{\max}$ /h (ln CFU)		
					15	NR		
					20	NR		
					23	NR		
					25	NR		
					30	NR		
					32	NR		
					35	NR		
Vp	Crustacean	Shrimp ( <i>L. vannamei</i> )	Inoculation of sterilised shrimp samples with ATCC 17802.	Direct plating on TCBS	37	Modified Gompertz; maximum specific growth rate, $\mu_{\max}$ /h (log CFU)	2.82	Wang et al. (2018)
Vp	Crustacean	Shrimp ( <i>L. vannamei</i> )	Inoculation of sterilised shrimp samples with ATCC 33847.	Direct plating on TCBS	37	Modified Gompertz model; maximum specific growth rate, $\mu_{\max}$ /h (log CFU)	2.04	Wang et al. (2018)
Vp	Crustacean	Prawn ( <i>L. vannamei</i> )	Frozen, ready-to-cook product. Inoculum by immersion. TDH+ strain.	MPN-PCR	0	Modified Gompertz model; inactivation rate /h (ln MPN)	Kohler model Maximum growth/death rate = $0.0066^2(T - (-40.2))^2(1 - \exp((4.1133)(T - 10.1)))^2$  Modified Ratkowsky model Maximum growth/death rate = $6.5528(T - 10.1)^2(1 - \exp((0.0001)(T - 47.1)))^2$	Boonyawant et al. (2012)
					4	NR		
					10	NR		
					15	Baranyi model; maximum specific growth rate, $\mu_{\max}$ /h (ln MPN)		
					20	NR		
					25	NR		
					37	NR		
44	NR							
Vp	Crustacean	Crab	Soy sauce marinated (" <i>ganjang-gejang</i> "). Inoculum with pool of	Spiral plating on TCBS	5	Baranyi model; specific growth rate, $\mu_{\max}$ /h (log CFU)	Four-parameter polynomial $\mu_{\max} = -6.5 + (0.8687 \times T) +$	Chung et al. (2019)
					10	< 0.00		
					15	Baranyi model; specific growth rate, $\mu_{\max}$ /h (log CFU)		

			three strains.		20 25 30	0.50 0.55 0.66	$(-0.0358 \times T^2) + (0.000493 \times T^3)$		
Vp	Crustacean	Shrimp	Boiled. Inoculum by immersion with a pool of four strains.	Direct plating on TCBS	4 7 15 20 25 30	4.73 4.42 0.23 0.85 1.10 1.16	Log-linear model; maximum specific inactivation rate; $K_{max B} / \text{min} (\log_{10} \text{CFU})$  Modified Gompertz model; maximum specific growth rate, $\mu_{max} / \text{h} (\log_{10} \text{CFU})$	Non-linear Arrhenius model. Parameter estimates not provided.	Ma et al. (2016)
Vp	Finfish	Salmon (Oncorhynchus spp.)	Salmon meat. Inoculum by immersion	Direct plating on TCBS	0 3 6 9 12  16 20 25 30 35	b=0.00063; n=1.6093 b=0.00048; n=1.5913 b=0.00035; n=1.5425 b=0.00028; n=1.5279 b=0.00011; n=1.5122  0.0205 0.1192 0.3330 0.5583 0.9121	Weibull model; $\log_{10} R = -b \times t^n$ with  Modified Gompertz model; maximum specific growth rate, $\mu_{max} / \text{h} (\log_{10} \text{CFU})$	Linear regression of Weibull b and n versus T with $b = -4.2667 \times 10^5 \times T + 0.0006$ $n = -0.0086 \times T + 1.6082$  Square root model $\text{SQRT}(\mu_{max}) = 0.0421 \times (T - 12.0570)$	Yang et al. (2009)
Vp	Finfish	Tilapia (Tilapia spp.)	Inoculation of sterilised tilapia samples with ATCC 17802	Direct plating on TCBS	37	2.28	Modified Gompertz model; maximum specific growth rate, $\mu_{max} / \text{h} (\log \text{CFU})$		Wang et al. (2018)
Vp	Finfish	Tilapia (Tilapia spp.)	Inoculation of sterilised tilapia samples with ATCC 33847	Direct plating on TCBS	37	1.84	Modified Gompertz model; maximum specific growth rate, $\mu_{max} / \text{h} (\log \text{CFU})$		Wang et al. (2018)
Vp	Finfish	Salmon ( <i>Salmonidae</i> spp.)	Sashimi. Inoculum with ATCC 33844.	Direct plating on TCBS	13 18 24	0.059±0.02 0.103±0.12 0.185±0.27	Modified Gompertz model; maximum specific growth rate, $\mu_{max} / \text{h} (\log \text{CFU})$	Square root model $\text{SQRT}(\mu_{max}) = 0.01052 \times (T + 13.52)$	Kim et al. (2012)

					30	0.219±0.76		
					36	0.256±0.24		
Vp	Finfish	Flounder ( <i>Paralichthys</i> spp.)	Sashimi. Inoculum with ATCC 33844.	Direct plating on TCBS		Modified Gompertz model; maximum specific growth rate, $\mu_{max}$ /h (log CFU)	Square root model $SQRT(\mu_{max}) =$ $0.02017 \times (T - 3.223)$	Kim et al. (2012)
					13	0.037±0.04		
					18	0.105±0.09		
					24	0.152±0.21		
					30	0.304±0.02		
					36	0.435±0.21		
Vv	Bivalve	Oysters ( <i>C. gigas</i> )	Shucked. Natural occurrence.	Direct plating on chromogeni c agar		Modified Gompertz model; maximum specific growth rate, $\mu_{max}$ /h (log CFU)	Square root model $SQRT(\mu_{max}) =$ $0.01380 \times (T + 5.604)$	Kim et al. (2012)
					16	0.125		
					18	0.083		
					24	0.138		
					30	0.260		
					36	0.328		
Vv	Bivalve	Oysters ( <i>C. virginica</i> )	Shellstock. Natural occurrence. Three sets of observation s (spring, summer, fall)	MPN- hybridisatio n		Baranyi model; specific growth rate, $\mu$ /h (log MPN)		DaSilva et al. (2012)
					5	-0.002 / -0.007 / ND		
					10	-0.004 / -0.005 / -0.004		
					15	0.016 / 0.028 / ND		
						Baranyi model; specific growth rate, $\mu$ /h (log MPN)	Square root model $SQRT(\mu) = 0.0109 \times (T -$ $0.7005)$	
					20	0.049 / ND / 0.035		
					25	0.091 / 0.098 / 0.073		
					30	0.064 / 0.095 / 0.121		

Abbreviations: CFU, colony forming unit; MPN, most probable number; ND, not determined; NR, not reported; TCBS, Thiosulfate Citrate Bile Sucrose agar; PMA-qPCR, qPCR combined with pretreatment with propidium monoazide; b, scale factor, n, shape factor of Weibull distribution.

Note: the models herein summarised are expressed in the units as reported in the source references. In some instances, there are potential ambiguities on which type of logarithmic transformations are used in the papers, since log can refer to either the natural logarithm or the decimal logarithm. Generally, the use of log,  $\log_{10}$  or ln is not always consistent or easy to deduce from reading papers. It is therefore recommended to contact authors to clarify this before using the models since mixing them up will result in a factor of 2.3 difference.

<sup>a</sup>Data in ComBase (<https://www.combase.cc/>) accessed in April 2024.

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