Isolation of *Bacillus cereus* spp. and toxigenic profiles of their determination in spices and other samples from Bogotá, Colombia.

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*Bacillus cereus* is a sporeforming gram positive rod with a great importance as a foodborne pathogen, it can be isolated from a great variety of foods and food ingredients like rice, dairy products, spices, dried foods and vegetables. *Bacillus cereus* causes two pathologies in the human after ingestion of contaminated food; diarrheal syndrome, caused by the production of the hemolysin enterotoxins BL hemolytic enterotoxin and cytotoxin non K and emetic syndrome toxin by the cereulide. In Colombia is unknown if *Bacillus cereus* isolated strains of food are pathogenic. The aim of this study was to determine the toxigenic profile of *Bacillus cereus* isolated from spices in Bogota by detecting the presence of the genes encoded for the toxins cereulide synthetase (ces), haemolisin BL (hblA, hblC and hblD), cytotoxin K (CYTK) and non-hemolytic enterotoxin (nheA, nheB, nheC) by PCR. We evaluated 52 different types of food, spices (n = 37), cereals (n =7) and grains (n = 8). The strains isolated of *B. cereus* were identified by PCR; 16 samples had *Bacillus cereus* and 7 were isolated from spices. All the strains were positive for at least two of the genes tested; 14 of them have hbl gene, 15 have nhe gene. Correlation was found between hbl and nhe in 14 isolates. Presence of hbl gene or nhe gene is essential for pathogenicity. This study demonstrates that isolates of *Bacillus cereus* have potential pathogenic and recommended improved monitoring of the food to Avoid food outbreaks.