

# Hydrosol of Thymbra capitata Is a Highly Efficient Biocide against Salmonella enterica Serovar Typhimurium Biofilms

F. Karampoula, E. Giaouris, J. Deschamps, A.I. Dougleraki, G.-J.E. Nychas,

F. Dubois-Brissonnet

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1	Hydrosol of Thymbra capitata is a highly efficient biocide against biofilms of
2	Salmonella Typhimurium: real-time visualization of bacterial inactivation by CLSM
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4	Foteini Karampoula <sup>1,3</sup> , Efstathios Giaouris <sup>2</sup> *, Julien Deschamps <sup>3</sup> , Agapi I.
5	Doulgeraki <sup>1</sup> , George-John E. Nychas <sup>1</sup> , Florence Dubois-Brissonnet <sup>3</sup> *
6	
7	<sup>1</sup> Laboratory of Microbiology and Biotechnology of Foods, Department of Food
8	Science and Human Nutrition, Faculty of Foods, Biotechnology and Development,
9	Agricultural University of Athens (AUA), Iera Odos 75, Athens, 11855, Greece
10	<sup>2</sup> Department of Food Science and Nutrition, Faculty of the Environment, University of
11	the Aegean, Mitropoliti Ioakeim 2, Myrina, 81400, Lemnos Island, Greece
12	<sup>3</sup> UMR Micalis, Inra, AgroParisTech, Université Paris Saclay, 78350 Jouy-en-Josas,
13	France
14	
15	* Corresponding authors: Florence Dubois–Brissonnet (Florence.dubois-
16	brissonnet@agroparistech.fr) and Efstathios Giaouris (stagiaouris@aegean.gr)
17	
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19	RUNNING TITLE: T. capitata hydrosol is an efficient antibiofilm agent
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### 21 Abstract

Salmonella is recognized as one of the most significant enteric foodborne bacterial 22 pathogens. In recent years, the resistance of pathogens to biocides and other 23 24 environmental stresses, especially when these are embedded in biofilm structures, has led to the search and development of novel antimicrobial strategies capable of 25 displaying both high efficiency and safety. To this direction, the aim of the present work 26 27 was to evaluate the antimicrobial activity of hydrosol of the Mediterranean spice Thymbra capitata against both planktonic and biofilm cells of Salmonella 28 29 Typhimurium, and to compare its action with the one of benzalkonium chloride (BC), a commonly used industrial biocide. In order to achieve this, the disinfectant activity 30 following 6 min treatments was comparatively evaluated for both disinfectants by 31 32 calculating their concentrations needed to achieve the same log-reductions against both types of cells. Their bactericidal effect against biofilm cells was also comparatively 33 determined by *in situ* and real-time visualization of cell inactivation through the use of 34 35 time-lapse confocal laser scanning microscopy (CLSM). Interestingly, results revealed that hydrosol was almost equally effective against both biofilms and planktonic cells, 36 whereas 200 times higher concentration of BC was needed to achieve the same effect 37 against biofilm compared to planktonic cells. Similarly, time-lapse CLSM revealed the 38 39 significant advantage of the hydrosol to easily penetrate within the biofilm structure 40 and quickly kill the cells, despite the 3D- structuration of *Salmonella* biofilm.

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### 42 **Importance**

The results of this paper highlight the significant antimicrobial action of a natural
compound that is hydrosol of *T. capitata*, against both planktonic and biofilm cells of
a common foodborne pathogen. Hydrosol has numerous advantages as disinfectant of

46 food-contact surfaces. It is an aqueous solution which can easily be rinsed out from 47 surfaces, it does not have the strong smell of the EO and it is a by-product of EOs 48 distillation procedure without any industrial application. Consequently, hydrosol 49 obviously could be of great value to combat biofilms and thus to improve product safety 50 not only for the food industries, but probably also for many other industries which 51 experience problems related to biofilms.

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53 Keywords: Disinfection, hydrosol, natural antimicrobial agent, benzalkonium

54 chloride, anti-biofilm, confocal laser scanning microscopy

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### 56 **1. Introduction**

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Salmonella is an important foodborne pathogenic bacterium that remains the 58 most frequent causative agent of food-borne outbreaks occurring in the European Union 59 60 (EU). In 2013, this accounted for 22.5 % of the total outbreaks reported (1). That year, a total of 82,694 confirmed cases of salmonellosis were reported by 27 EU member 61 62 states, with an average notification rate of 20.4 cases per 100,000 people. The serovars 63 Enteritidis and Typhimurium were the most commonly involved representing 64 respectively 39.5 % and 20.2 %, of all reported serovars in confirmed human cases. It 65 is also noted that while the most important sources of food-borne Salmonella outbreaks are eggs and egg products, Salmonella was also detected in many other types of foods 66 as well (1). 67

68 Although the native habitat of *Salmonella* is considered to be the intestinal tract 69 of diverse vertebrates, this genus has been shown to be also able to survive for extended 70 periods of time in non-enteric habitats. It is strongly believed that its survival and

71 persistence in these non-host environments may be attributed to its great ability to form biofilms on various inanimate surfaces (2, 3). Biofilms are consortia of microorganisms 72 73 adherent to each other and/or to a surface and embedded in a scaffold of self-produced 74 extracellular polymeric substances (EPS) (4, 5). Thus, there is extended documentation on the ability of Salmonella to attach to various food-contact surfaces (such as stainless 75 steel, plastic and cement) and form biofilms under in vitro conditions (6-10), while 76 77 Salmonella cells have also been recovered from surfaces and products of various food industries (11-14). During the last decades, it has become increasingly clear that 78 79 biofilms are the predominant mode of bacterial life in most environments (15-17). Biofilms formed in food processing environments are of special importance since they 80 may act as a persistent source of product contamination which may lead to food 81 82 spoilage and / or transmission of diseases (2, 3, 18, 19).

Poor sanitation of food-contact surfaces is believed to be an essential 83 contributing factor in foodborne disease outbreaks. Disinfection procedures using either 84 85 physical or chemical methods have been extensively used over the years to reduce or eliminate bacteria found on food-contact surfaces. However, current methods of 86 sanitation of food facilities are not always sufficiently efficient because of the great 87 resistance displayed by many foodborne bacteria, especially when these are grown into 88 89 biofilms (15, 20, 21). Several mechanisms have been proposed to be involved in biofilm 90 resistance to disinfectants, including: (i) limitations to the free diffusion of 91 antimicrobial agents through the biofilm matrix, (ii) variability in the physical and chemical microenvironments within the biofilm (e.g., varied conditions of pH, osmotic 92 93 strength, or nutrients) leading to varied levels of metabolic activity and cell adaptive responses, (iii) mutations and horizontal transfer of genes coding for resistance 94 mechanisms (e.g. detoxifying membrane transporters), (iv) differentiation of bacterial 95

96 cells into physiological states less susceptible to treatments (e.g. dormant, viable but
97 not culturable, VBNC), together with the presence of extremely resistant "persister"
98 cells and (v) bacterial protection among multi-species consortium (15, 22).

This persistence of pathogens in food environments despite continuous disinfection led to the search and development of novel antimicrobial strategies capable of displaying both high efficiency and safety. The growing negative consumer perception against artificial synthetic chemicals has shifted this research effort toward the development and application of environmental friendly disinfectants. The latter should display high lethal activity against biofilms in small concentrations, be safe and easily degraded in the environment (15, 16, 23).

Plant extracts can provide unlimited opportunities for microbial control, owing 106 107 to their great chemical diversity (24-26). In recent years, several reports demonstrating the antibacterial effect of crude essential oils (EOs) and / or their active components 108 against bacteria embedded in biofilms have been published (27-33). However, there are 109 still strict limitations on the practical application of these compounds for the 110 disinfection of industrial surfaces, arising from their strong hydrophobic nature, which 111 hampers their efficient rinsing out from surfaces after a disinfection program, and their 112 113 intense smell. Hydrosols, which are by-products of the EOs distillation procedure (these 114 are situated just under the organic phase at the end of steam distillation), are aqueous 115 solutions and may thus be easily rinsed out from surfaces. In addition, they do not present the strong smell of the EOs and they do not have any industrial application until 116 now (34). Interestingly, the antimicrobial action of the hydrosol fraction of Satureja 117 thymbra EO has been demonstrated against single- and mixed-species biofilms 118 composed of technological, spoilage and pathogenic bacteria (35), but to the best of our 119 knowledge, this is the only report available on the anti-biofilm action of hydrosols. In 120

addition, antibacterial activity of hydrosols of several aromatic plants against
planktonic pathogens has been shown (36-40). Using such compounds for the
disinfection of surfaces in food industrial environments could thus be an interesting
way to valorize them (16).

For the better characterization and understanding of biofilm resistance mechanisms, development of innovative microscopy techniques, such as confocal laser scanning microscopy (CLSM), together with improvements in fluorescent labeling have emerged. Direct investigation of biocide reactivity within the native structure of biofilms can now provide *in situ* important information on the dynamics of biocide action and spatial heterogeneities of bacterial susceptibility within these structurally and physiologically heterogeneous sessile consortia (41-44).

132 Taking into account all the previous, the aim of the present work was to evaluate the antimicrobial activity of hydrosol of the Mediterranean spice Thymbra capitata 133 against both planktonic and biofilm cells of Salmonella Typhimurium and to compare 134 its action with the one of benzalkonium chloride (BC), a commonly used industrial 135 biocide. In order to achieve this, the antimicrobial activities of both disinfectants were 136 first comparatively evaluated against 24 h planktonic and biofilm cells (on stainless 137 steel coupons) by plate counting. Concentrations needed to achieve after 6-min 138 treatments the same log-reductions of both type of cells were thus quantitatively 139 140 determined. Afterwards, the bactericidal effect of the two tested disinfectants, when these were used at some selected concentrations (based on the previously obtained 141 results), was comparatively evaluated by monitoring in real-time and in-situ 142 inactivation of biofilm cells on polystyrene microplates through time-lapse confocal 143 laser scanning microscopy (CLSM) analysis. 144

### 2. Materials and methods

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2.1. Bacterial strain, growth conditions, and preparation of bacterial suspension 148 The bacterium used in this study was Salmonella enterica subsp. enterica 149 serovar Typhimurim strain CDC 6516-60 (ATCC 14028) isolated from animal tissue 150 of 4-week-old chickens (45). Before each experiment, the microorganism, stored in 151 152 cryovials at -80°C, was resuscitated in two successive subcultures (7 h and 16 h) in Tryptone Soy Broth (TSB, Biomérieux, France) at 37°C. The working culture was a 153 154 third subculture, incubated at 20°C for 24h and subsequently harvested by centrifugation (5000 g, 10 min, at 20 °C) for disinfectant testing. For the biofilm 155 formation, the pellets were re-suspended and diluted in 10 ml of 150 mM NaCl in order 156 to obtain a bacterial suspension adjusted at  $10^6$  cells/mL. 157

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### 159 2.2. Antibacterial agents

160 The hydrosol of *Thymbra capitata* (pharmacy Provata, Athens, Greece) and the 161 quaternary ammonium compound, benzalkonium chloride C14 (BC: MW, 368.04; 162 puriss., anhydrous, 99.0%, Fluka, France) were used to carry out disinfectant tests. 163 Different concentrations of hydrosol (25-75% for planktonic cells; 50-100% for 164 biofilms) and BC (0.0006-0.002 % for planktonic cells; 0.125-0.5 % for biofilms) were 165 prepared by diluting appropriate quantities of each antimicrobial compound in sterilized 166 deionized water the day of the experiment.

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168 2.3. Chemical analysis of Thymbra capitata hydrosol and its related essential oil
169 T. capitata hydrosol was chemically analyzed by Solid Phase Micro-Extraction
170 followed by Gas Chromatography - Mass Spectrometry (SPME GC/MS) (46).

Hydrosol samples (10 mL) together with 3 g NaCl were placed into a 20 mL headspace vial fitted with a Teflon-lined septum sealed with an aluminum crimp seal, through which the SPME fiber 50/30 mm divinylbenzene/carbozen in poly-dimethyl-siloxane 2 cm (Supelco, Bellefonte, PA, USA) was introduced. 4-methyl-2-pentanol was used as an internal standard at a final concentration 0.8 mg/L. The mix was equilibrated at 60 °C for 45 min. After head-space extraction, the fiber was transferred to the GC injection port where the absorbed compounds were thermally desorbed for 3 min at 240 °C.

The essential oil was diluted in pure hexane (1:9), 3 g NaCl were added to 10 mL of 178 179 diluted oil and the mixture was then chemically analyzed by either SPME GC/MS analysis as described above or by GC/MS analysis following filtration using 0.22 µm 180 filters and direct injection (1 µL). Gas chromatography-mass spectrometry (GC/MS) 181 182 analysis was carried out with a 6890N system (Agilent Technologies, USA) equipped with an HP-5MS column (30 m, 0.25 mm inner diameter, film thickness 0.25 µm, 183 Agilent technologies) and coupled with an Agilent Technologies 5973Networked mass 184 detector. Column temperature was set at 35 °C for 6 min, increased at 60 °C at the rate 185 of 2 °C/min, kept constant for 5 min, increased again to 200°C at the rate of 5 °C/min 186 and then to 250°C at the rate of 25 °C/min and finished constant for 6 min. Helium was 187 used as the carrier gas (linear velocity of 1.8 or 1.5 mL/min for SPME or direct analysis, 188 189 respectively). The injector was operated in splitless mode for SPME analysis and in 190 split mode (1:50 split ratio) for direct injection analysis. Both injector and detector temperatures were 240 °C. The mass spectrometer was operated in the electron impact 191 mode with the electron energy set at 70 eV and 45–400m/z scan range. Results acquired 192 193 were processed by ChemStation integrated software (Agilent Technologies) and constituents were identified by comparing mass spectra with reference spectra from 194 195 NB575, stack and Wiley275 libraries, by spectra from standard compounds (in house

196 libraries) and by determining kovats' retention indexes and comparing them with those reported in the literature. In SPME GC/MS analysis, the volatile compounds were semi-197 quantified by dividing the peak areas of the compounds of interest by the peak area of 198 199 the IS and multiplying this ratio by the initial concentration of the IS (expressed as mg/L), while in direct injection GC/MS analysis the % area of volatile compounds was 200 estimated. The peak areas were measured from the full scan chromatograph using total 201 202 ion current (TIC). Each experiment was carried out in duplicate and the mean data are presented. 203

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### 205 2.4. Biofilm formation

Biofilms of S. Typhimurium were grown on 1-cm<sup>2</sup> stainless steel (SS) AISI 204 206 207 coupons (Goodfellow, Cambridge Science Park, UK) and also on the wells of 96-well polystyrene microtiter plates (Greiner Bio-One 655090, France) with a Clear base 208 (polystyrene; 190±5 µm thick) (47). Before use, the SS coupons were cleaned with 209 surfactant RBS 35 (Société des traitements chimiques de surface, Lambersart, France), 210 rinsed with deionized water and settled in the wells of a 24-well polystyrene microtiter 211 plate (Techno Plastic products, Switzerland) (29, 48). 1 mL or 250 µL of bacterial 212 subculture, as prepared above (~  $10^6$  cells/mL), were respectively poured into the wells 213 214 of the 24-well (containing SS coupons) and 96-well microplates. Adhesion on SS 215 coupons or on polystyrene wells was done by sedimentation for 2 h at 20 °C. Subsequently, the planktonic bacterial suspension was removed and 1 mL (or 250 µL) 216 of TSB was added in each well. Microtiter plates were incubated at 20 °C for 24 h 217 without shaking to allow biofilm development (on either SS coupons or the polystyrene 218 wells). 219

### 221 2.5. Antimicrobial testing against planktonic cells

Planktonic cells were challenged with the disinfectants using the EN 1040 222 223 standard protocol (49). Briefly, 1 ml of a 100-fold diluted solution of the working culture (prepared as previously described) was centrifuged at 5000 g for 10 min. 224 Subsequently, the pellet ( $\sim 10^7$  cells) was resuspended in 1 mL of each antimicrobial 225 solution (at different concentrations) and left in contact for 6 min at 20°C. The 226 227 antimicrobial action was halted by transfering a volume (1:9) to a quenching solution (3 g/L L-a-phosphatidyl cholin, 30 g/L Tween 80, 5 g/L sodium thiosulfate, 1 g/L L-228 229 histidine, 30 g/L saponine) for 10 min. Serial dilutions were then prepared and survivors were enumerated on Tryptic Soy Agar (TSA) using the  $6 \times 6$  drop count method (50). 230 The control was performed in the same way with sterile deionized water instead of the 231 disinfectant. The logarithm reduction achieved was the difference between the log<sub>10</sub> of 232 the survivors after the test with deionized water (control) and the  $log_{10}$  of the survivors 233 after the test with the antimicrobial agent. For each condition, three to seven replicates 234 were performed. 235

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### 2.6. Antimicrobial testing against biofilms formed on stainless steel coupons

Following biofilm formation on SS coupons, the planktonic suspension was 238 removed from each well and each coupon was once rinsed with 1 ml of 150 mM NaCl. 239 240 Afterwards, each coupon was immediately challenged with 1 mL of each disinfectant solution (at different concentrations) for 6 min at 20°C (the same time as for planktonic 241 cells). Antimicrobial action was halted by placing coupons for 10 min at 20°C in the 242 243 quenching solution, as previously described. The survivors were removed from the surface by scratching with a plastic rake (folded pipette cone) in a standardized way 244 (horizontal/vertical/oblique) and enumerated by plate counting as previously described. 245

Control was performed in the same way with sterile deionized water instead of the disinfectant and log reductions were calculated as previously described. For each condition, three to height replicates were performed.

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### 250 2.7. Calculation of resistance coefficients of the two biocides

The resistance coefficient (Rc) was determined for each biocide. Rc is equal to Cbiofilm/Cplanktonic, where Cbiofilm corresponds to the biocide concentration required to kill a given level of biofilm cells and Cplanktonic to the concentration needed to kill the same level of planktonic cells (15).

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# 2.8. Antimicrobial testing against biofilms formed on polystyrene evaluated by time-lapse microscopy

This method allows the direct investigation of biocide reactivity within the native structure of biofilms (42). To achieve this, cells were initially labelled with a viability fluorescent marker and subsequently submitted to disinfection. The antimicrobial action induces cell membrane's permeabilization and subsequently loss of fluorescence that represents cell's death.

Biofilms formed on polystyrene wells were initially stained with the esterase 263 viability marker Chemchrome V6 (AES Chemunex, Ivry-sur-Seine, France) which can 264 265 penetrate passively into the cell where it is cleaved by cytoplasmic esterases, leading to the intracellular release of fluorescent residues (green fluorescence). After the 24 h 266 biofilm growth period, 100 µL of the medium were gently removed from each well and 267 268 replaced with 100 µl of V6 solution (diluted 1:100 in B16 buffer) (42). Microplate was incubated in the dark for 20 min at 37 °C in order to reach fluorescence equilibrium. 269 270 Afterwards, the whole liquid part above the biofilm was gently removed from each well and biofilms were once rinsed with 100  $\mu$ l of 150 mM NaCl to eliminate any excess of fluorescent dye. All the wells were refilled with 100  $\mu$ l of 150 mM NaCl, except those wells where the action of 100% hydrosol would be checked (no dilution).

274 Time lapse CLSM analysis of antimicrobial action of the two biocides against S. Typhimurium biofilms was performed by using Leica SP2 AOBS confocal laser 275 MIMA2 276 scanning microscope at microscopy platform (INRA) 277 (http://www6.jouy.inra.fr/mima2\_eng/). The following acquisition parameters were adjusted: objective 63x oil with 1.4 numerical aperture, series of time lapse image scans 278 279 256 x 256 pixels, speed of scan: 400 Hz, excitation 488 nm with argon laser, emission from 500 nm to 600 nm. A first xyz stack was measured (z-step 1 µm) to quantify the 280 structural parameters of the biofilm before disinfection (biovolume, thickness, density 281 282 etc). Subsequently a xyzt scan was done with a xyz measurement (with five sections in the biofilm) every 15 s during 25 min. Appropriate quantities of either hydrosol or BC 283 were gently added to each well just after completion of the first xyz scan. Tested 284 concentrations were 100%, 75%, 50% for hydrosol and 0.5% for BC (final 285 concentrations in the wells). For each concentration, at least 8 replicates were 286 performed. 287

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# 289 2.9. Image analysis of fluorescence loss and estimation of inactivation kinetic 290 parameters

The intensity of green fluorescence was quantified by the LCS Lite confocal software (Leica microsystems). Intensity curves showing fluorescence loss were extracted separately for four different sections within the biofilms (from the attachment surface to the top of biofilm) (see results for distances), as well as for their maximum projection, which is the 2D projection of the 3D biofilm structure and represents the

296 fluorescence in the whole biofilm. Intensity values were normalized by dividing the fluorescence intensity recorded at the different time points by the initial fluorescence 297 intensity values obtained at the same location. Three-dimensional projections of biofilm 298 structure were reconstructed using the Easy 3D function of the IMARIS 7.0 software 299 (Bitplane, Switzerland). Quantitative structural parameters of the biofilms (i.e. 300 biovolume, density and thickness), were calculated using ICY, an open community 301 302 platform for bioimage informatics, created by Quantitative Image Analysis Unit at Pasteur Institute (http://www.bioimageanalysis.org/). 303

304 GinaFiT, a freeware add-in for Microsoft Excel was used to model inactivation kinetics (51). This tool enables testing of nine different types of microbial survival 305 models, and the choice of the best fit depends on five statistical measures (i.e., sum of 306 squared errors, mean sum of squared errors and its root,  $R^2$ , and adjusted  $R^2$ ). During 307 the present study, the "shoulder log-linear tail", "log-linear tail", or "log-linear" 308 inactivation models were fitted to the fluorescence intensity curves obtained from the 309 CLSM image series during biocide treatment. Two inactivation kinetic parameters were 310 then extracted from this fitting: SI, the shoulder length (min) that corresponded to the 311 length of the lag phase (time period where fluorescence remains unreduced), and  $k_{max}$ , 312 the inactivation rate (min<sup>-1</sup>). 313

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### 315 2.10. Statistical analysis

All statistical analyses (oneway ANOVA, linear regression) were performed using JMP v8.0 software (SAS, Cary, USA). Significance was defined as a P value associated with a Fisher test value lower than 0.05.

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**320 3. Results** 

### 3.1. Chemical analysis of T. capitata hydrosol and essential oil

The chemical composition of *T. capitata* hydrosol was analyzed in order to identify the various antimicrobial compounds that it might contain. As hydrosol is a byproduct of EO distillation procedure, it was interesting to also comparatively analyze *T. capitata* EO. Chemical composition of *T. capitata* hydrosol and EO are presented in Table 1.

This analysis revealed that T. capitata hydrosol is a complex mixture containing 328 329 24 constituents. Its major compound is carvacrol (946,3 mg/L) followed by 1-octen-3ol (10,8 mg/L), terpinen-4-ol (9,3 mg/L), borneol (6,6 mg/l), α-terpineol (2,7 mg/l), p-330 cymene (1,2 mg/l),  $\gamma$ -terpinene (1,2 mg/l), eugenol (0,9 mg/l), linalool (0,8 mg/l) and 331 332 thymol (0,8 mg/l). On the other hand, the main constituents of T. capitata EO are carvacrol (28.3%),  $\gamma$ - terpinene (31.2%) and p-cymene (20%). Other components such 333 as  $\alpha$ -terpinene,  $\alpha$ -thujene and  $\alpha$ -pinene, E-caryophyllene, thymol were also found in 334 this analysis. Interestingly, among the 24 hydrosol compounds, 14 were also detected 335 in the EO, while ten oxygenated compounds were detected in hydrosol but not in the 336 EO. 337

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# 339 *3.2. Antimicrobial activity of hydrosol and BC against planktonic and biofilm cells*340 *on stainless steel coupons*

Disinfectant efficacies of *T. capitata* hydrosol and BC were tested against 24 h S. Typhimurium planktonic and biofilm cells on SS coupons. Cell density in biofilms after 24 h of development reached  $7.47 \pm 0.46 \log \text{cfu/cm}^2$ . To be able to make comparisons, the cell density of planktonic suspension was also adjusted to a similar level ( $7.96 \pm 0.23 \log \text{cfu/ml}$ ). Log reductions of planktonic (log cfu/ml) and biofilm cells (log cfu/cm<sup>2</sup>) achieved after 6 min exposure to different concentrations of BC (0.0006 - 0.5%) and *T*. *capitata* hydrosol (37.5 - 100%) are presented in Table 2.

First of all, biofilm cells have been found to demonstrate significant greater 349 resistance to both biocides compared to the planktonic cells. Thus, higher 350 concentrations of each biocide were required to kill the same number of biofilm cells 351 352 compared to planktonic ones. More particularly, a 6 log reduction was achieved after treatment of planktonic cells with 0.0012 % BC, whereas 0.25 % BC was required to 353 354 achieve the same log reduction of biofilm cells. An approximate 5 log reduction of planktonic and biofilm cells was obtained by applying respectively 42% and 75 % 355 hydrosol solutions. 356

Rc for two different and representative log-reductions and mean Rc are presented in Table 2 for the two biocides. Based on these results, BC has a significantly higher Rc (208.3) than hydrosol (1.6). This actually means that BC needs to be 208 fold more concentrated to exert the same effect against biofilm cells than against planktonic ones, whereas hydrosol is almost equally efficient against both types of cells.

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# 3.3. Real time visualization of the biocide action against S. Typhimurium biofilm cells on polystyrene by confocal laser scanning microscopy

Antimicrobial efficiency of BC and *T. capitata* hydrosol against 24 h S. Typhimurium biofilms was evaluated using real-time visualization of fluorescence loss by CLSM. During control experiments (treatment with distilled water), a fluorescence loss less than  $10\% \pm 3\%$  of initial fluorescence was observed, after 25 min of treatment.

370 Before adding the disinfectant, the biovolume and thickness of Salmonella biofilm were respectively 575155 $\pm$ 212356  $\mu$ m<sup>3</sup> and 55.4 $\pm$ 10.4  $\mu$ m. Three illustrative 371 experiments for treatments with BC 0.5%, hydrosol 100% and hydrosol 75% are 372 presented in Figures 1-3. All sections into biofilms treated with the same biocide were 373 fitted by using the same inactivation model (BC 0.5% "shoulder log-linear tail", 374 hydrosol 100% 'log linear tail', hydrosol 75% 'log linear') demonstrating that each 375 376 biocide acts with the same type of kinetics into the biofilm structure. A few images corresponding to the maximum projection of the whole biofilm as a function of time 377 378 are represented under each Figure. From the Figures 1-3, it can firstly be observed that fluorescence loss is much quicker following treatment of biofilms with hydrosol 100% 379 (and even 75 %) compared to BC 0.5%. 380

381 Inactivation parameters obtained following all repetitions conducted in this study (including the illustrative experiments described above) are shown in Table 3. 382 Quantitative comparison of these inactivation parameters revealed some very 383 384 interesting findings for the two biocides. SI for BC (10.7  $\pm$  7, R<sup>2</sup>=0.98  $\pm$ 0.08) was significantly different and markedly higher than the close to zero SI for hydrosol 100% 385  $(0.2 \pm 0.4 \text{ R}^2=0.99 \pm 0.04)$ . Not only SI value was high, but there was also high standard 386 deviation. In order to explain this big variability, SI values were correlated with biofilm 387 388 biovolume, and it was found a significant important linear correlation (Prob>F 0.0432\* p=0.05) but Rsquare of the model was extremely low ( $R^2$ =0.26). No significant 389 difference was recorded in SI at the different sections inside the biofilm during the 390 application of BC 0.5 %. Nevertheless, in the 1<sup>st</sup> section, mean SI (11.34  $\pm$  1.7) was a 391 little higher than  $2^{nd}$  (10.93 ± 1.7) which was a little higher than  $3^{rd}$  (10.58 ± 1.7). 392

With regard to the inactivation rates,  $k_{max}$  for BC (0.51 ± 0.40, R<sup>2</sup>=0.98 ±0.08) was statistically significant lower than  $k_{max}$  presented for 100% hydrosol (0.82 ± 0.36, R<sup>2</sup>=0.99  $\pm$ 0.04). Consequently, BC 0.5 % has lower bactericidal effect on S. Typhimurium biofilms than hydrosol 100%, which was very efficient from the first seconds of its application leading to total biofilm eradication within 2-3 minutes. No significant difference was observed in k<sub>max</sub> values at different sections with the biofilms whatever the disinfectant.

Comparing the two concentrations of hydrosol, hydrosol 75% resulted in a much lower  $k_{max}$  (0.24 ± 0.17) than hydrosol 100% and a higher SI (3.44 ± 2.79). For hydrosol 75%, no significant differences were observed in  $k_{max}$  and SI within the different sections inside the biofilm, just like for hydrosol 100%. It should be noted that hydrosol 50% was also tested in this study but it didn't exhibit sufficient bactericidal activity presenting an almost zero inactivation rate (0.03 ± 0.02) (data not shown).

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#### 407 **4. Discussion**

Thymbra capitata is a species of aromatic plants native to the Mediterranean 408 region of southern Europe, North Africa, and the Middle East. It belongs to the family 409 of Lamiaceae, which includes many widely used culinary herbs (such as basil, mint, 410 rosemary, sage, savory, marjoram, oregano, and thyme). The anti-biofilm activity of its 411 EO has already been described (52, 53), but not the one of its hydrosol. It was first 412 413 important to characterize hydrosol composition by SPME GC-MS in comparison with 414 the one of the original essential oil (EO). The main constituents of T. capitata EO were oxygenated phenolic monoterpene carvacrol, monocyclic monoterpene  $\gamma$ -terpinene and 415 the alkylbenzene p-cymene, as found in previous studies (54-56). However, carvacrol 416 417 content in this study was much lower (20%) than previous reported concentrations (60-70%). In addition, other components detected here, such as monocyclic monoterpene 418  $\alpha$ -terpinene, bicyclic monoterpenes, as  $\alpha$ -thujene and  $\alpha$ -pinene, acyclic monoterpenes 419

myrcene or linalool and the sesquiterpene E-caryophyllene, were also described as 420 important compounds (55, 57, 58). The chemical composition of hydrosols of aromatic 421 422 herbs produced in the same extraction process of EOs is not commonly studied. Their chemical analysis is the subject of only a limited number of publications (34, 59-62). 423 However, to the best of our knowledge, the chemical composition of T. capitata 424 hydrosol has not been reported until now. In this study, the chemical analysis revealed 425 426 that this is a complex mixture containing part of the EO components. Thus, among 24 constituents that were detected, 14 were in common with the EO. However, some 427 428 components, such as α-terpinene, myrcene, camphene and limonene, were missing in the hydrosol. Most of these missing compounds are completely insoluble in water, 429 while some others probably disappear quickly from the acidic hydrosol with diverse 430 431 degradation mechanisms (61). Some of the components that were found only in hydrosol and not in the EO could derive from chemical reactions occurring during 432 hydro-distillation or extraction procedure before the GC analysis (59). 433

In this study, *T. capita* hydrosol was found to have a high bactericidal activity against planktonic cells, as  $1.2\pm0.2$ ,  $2.8\pm0.5$  and  $4.7\pm0.7$  log reductions were achieved by applying 37.5, 40 and 42 % (v/v) respectively. Information on the evaluation of different hydrosols as disinfectants is available (36-40). However, to the best of our knowledge, the antimicrobial action of *T. capita* hydrosol fraction has not been recorded yet.

Based on our results, *T. capitata* hydrosol presented a significant anti-biofilm
action (complete eradication with 100% (v/v), approximate 5 log reduction with 75%)
(Table 2). Antibacterial action of *Satureja thymbra* hydrosol against 5-days mono- and
multi-species biofilms of *Pseudomonas putida*, *Salmonella enterica* and *Listeria monocytogenes* has been previously shown (35), but it is the only one reporting anti-

biofilm action of hydrosols. *T. capitata* and *S. thymbra* are similar species which belong
to the same family of Lamiaceae (also called Labiatae). Although it is difficult and often
misleading to compare results obtained in different studies, lower exposure time was
actually required in the current study for the complete eradication of biofilm (6 min
instead of 60 min) and a lower dose (75% instead of 100%) was also sufficient (35).

The Rc observed for hydrosol was very low (1.6) showing that this is almost 450 451 equally active against both planktonic and biofilm cells (Table 2). In the literature, the Rc values of various biocides could range from 1 to 1000 depending on the considered 452 453 species and antimicrobial agent (15). Among all biocides reported, only hydrogen peroxide and phenol exhibited the minimum Rc=1. Biocides with the second lowest Rc 454 (=4) were of plant origin (oregano, carvacrol, thymol and eucalyptus oil) (15). It is 455 456 noteworthy that hydrosol had a lower Rc than the ones of its main components carvacrol or thymol alone (however tested against biofilms of different bacterial species), 457 revealing a very promising anti-biofilm agent. 458

BC (Rc 208.3) was shown much less efficient compared to hydrosol against 459 Salmonella biofilms. This thus needed to be more than 200 times more concentrated to 460 exert the same effect on biofilm cells than on planktonic ones. In the literature, the Rc 461 values for BC range from 10 to 1000, but in most cases these are above 50 (15). Typical 462 sanitizing concentrations of quaternary ammonium compounds, such as BC, range from 463 464 0.02 to 0.1% (v/v), but these are more generally applied at 0.02% (v/v) (63). According to some authors, the recommended user concentration of BC can be a little bit higher at 465 0.07% (v/v) (64). However, in the present study it was demonstrated that BC at 0.125%466 467 has an inadequate bactericidal effect against S. Typhimurium biofilm cells, resulting only in a 2 log reduction, whereas a sufficient 6 log reduction was only achieved with 468 BC 0.25% (Table 2). Similarly, 0.02% BC failed to eradicate 48 h S. Typhimurium 469

470 biofilm on concrete (only 0.22 log-reduction) (65). It was also reported that BC 0.75 % was required to eradicate 3 days biofilms of S. Typhimurium (64). All these findings 471 472 point out that BC, a nevertheless very common industrial disinfectant, is not effective against S. Typhimurium biofilms when this is applied at the recommended or generally 473 used concentrations. This constitutes a common phenomenon for many industrial 474 sanitizers, since the standards for testing disinfectant efficiency, such as European EN 475 476 1040 method (49), widely utilize planktonic cultures and results do not reflect the efficacy against bacteria in a biofilm state. However, it should be noted that the use of 477 478 BC at high concentrations required for biofilm eradication may be not easily applied in food industry because of the risk of leaving residues in food. BC maximum residue 479 level (MRL) for food and feed, laid down in Regulation (EC) No 396/2005, is 0.5 mg/kg 480 (June 2014). Moreover, 0.1% is the maximum concentration of BC that does not 481 produce primary irritation on intact skin or act as a sensitizer (66). 482

In the present study, spatial and temporal dynamics of the biocide actions were 483 evaluated towards biofilms in real time and in situ by confocal laser scanning 484 microscopy (CLSM). The spatial information obtained from CLSM analysis is of great 485 importance because biofilms are known to present structural and physiological 486 heterogeneity (67-69). The obtained temporal information can provide clues about the 487 protective mechanisms of cells into the biofilm. For example, when a tolerant 488 489 subpopulation is present, the shape of the inactivation curve should be concave up, and when a reaction-diffusion interaction limits the rate of access of the antimicrobial agent 490 into the biofilm the shape of the inactivation curve should be concave down (70, 71). 491 492 We have examined here the spatial action of both biocides in S. Typhimurium biofilms (Fig. 1-3, Table 3). BC 0.5% exhibited high SI values which means that there is an 493 important initial time period at which it is totally ineffective against biofilm cells. Such 494

patterns of inactivation indicate the existence of transport limitations which is in 495 accordance with previous references presuming that the restricted penetration of BC 496 497 into biofilms might be one of the key processes explaining the resistance of biofilms to this biocide (42). However, contrarily to P. aeruginosa ATCC 15442 biofilm (42), no 498 significant difference in inactivation kinetics at different depths of the biofilm were 499 obtained, even if there was approximately 40 sec more delay in the biocide action of 500 501 BC 0.5% at each section situated deeper into the biofilm. This is probably due to differences in biofilm thickness and in composition of matrix for the two bacterial 502 503 species.

504 On the contrary, hydrosol 100% caused a uniform and direct linear loss of 505 fluorescence in biofilm cell clusters of *S*. Typhimurium, suggesting that the slightly 506 greater resistance of the biofilm compared to planktonic cells observed in this study for 507 this biocide could not be due to limitations affecting its penetration into the biofilm. In 508 addition, hydrosol 100% displayed a relatively high inactivation rate resulted in a rapid 509 and total cells permeabilization throughout the biofilm within a few minutes (Fig. 2, 510 Table 3).

The composition of hydrosol can explain its tremendous efficiency. T. capitata 511 hydrosol's main constituent is carvacrol with its concentration to be 943.6 mg/L 512 (0.0943%). Several studies have demonstrated that carvacrol has both bacteriostatic and 513 514 bactericidal activity against foodborne microorganisms including Salmonella enterica 515 (27, 72-74). The effectiveness of carvacrol as a natural antimicrobial compound is well established and its mechanism of action is believed to be associated with structural and 516 517 functional damage to cellular membranes (25, 28, 74-76). It has also been previously demonstrated as an anti-biofilm compound. Biofilm eradication concentration (BEC, 5 518 log reduction) of carvacrol against L. monocytogenes biofilms on SS coupons and 519

520 microplates was obtained at 5 mM (0,0750 mg/L) (77). Similarly, it was reported that carvacrol BEC against S. aureus and S. epidermidis biofilms on microplates ranged 521 522 from 0.125 to 0.5 % (v/v) (78). Low levels (2 and 3 log CFU/g) of S. Enteritidis and E. coli O157:H7 were inactivated when radish seeds were treated with 4000 ppm and 8000 523 ppm (0.4-0.5%) of carvacrol for 60 min (79). The markedly effective antimicrobial and 524 anti-biofilm action of the T. capitata hydrosol against S. Typhimurium could thus be 525 526 partly attributed to its high carvacrol content. However, other constituents of this hydrosol, such as terpinen-4-ol, thymol and eugenol, have also previously shown 527 528 antibacterial properties (25, 72, 78, 80, 81). Their concentrations in the hydrosol were much lower compared to carvacrol's concentration, but synergistic action can occur 529 between all these compounds and can explain the overall high efficiency of the 530 hydrosol. In previous studies, combinations of different compounds from EOs, in 531 particular carvacrol, thymol and eugenol, showed synergistic activity (29, 72, 82, 83). 532 The high efficiency of hydrosol is also probably due to its high water solubility. We 533 can thus assume that active molecules of the hydrosol can better diffuse in aqueous 534 medium around planktonic bacteria or biofilm cells and their efficiency get improved 535 536 compared to the EOs that need initial solubilization in an organic solvent (ethanol, DMSO) before introduction into an aqueous medium. 537

538

#### 539 **5.** Conclusions

It is of great importance to take into consideration that bacteria can manage to survive in many harsh environments, like those encountered in food processing, mainly being enclosed into biofilms, sessile consortia which present higher resistance against many environmental stresses (e.g. application of antimicrobial agents) compared to their planktonic counterparts. Although the study of biofilms has come into sharp focus

in recent years, more research is required to further understand the intricate mechanisms 545 accounting for biofilm recalcitrance and to develop efficient methods to control them. 546 547 Both methods used in this study led to the same conclusion for both biocides. BC, which is a common industrial disinfectant, proved to have insufficient anti-biofilm activity at 548 user's recommended concentration. On the contrary, T. capita hydrosol was clearly 549 demonstrated as a highly efficient anti-biofilm agent. The findings of this study i.e. the 550 551 efficiency to kill biofilm cells through a hydrosol fraction, an aqueous solution, which is easily rinsed out from surfaces, and does not have the strong smell of the EO, may 552 553 be of great value not only for the food industries, but probably also for many other industries which experience problems related to biofilms. This obviously could be an 554 interesting alternative and / or supplementary way to combat biofilms, being one 555 556 innovative, natural and environmentally safe antimicrobial agent. Indeed as hydrosols are by-products of EOs distillation procedure, without any industrial application until 557 now, it could be useful and smart to apply such natural compounds for the disinfection 558 of surfaces in these environments. However, before its extensive use as disinfectant in 559 the food industry and other environments facing hygiene problems, more safety studies 560 based on toxicology data should be carried out. 561

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### 861 List of tables:

### **Table 1**. Constituents of *T. capitata* hydrosol and EO, as identified by SPME GC/MS,

## 863 and their (w/v) concentration or percentage composition

Compounds	KI	Hydrosol	Essential oil
-		mg/L	%area SPME
Toluene	<800	0.2	
2-methyl-Butanoic acid, methyl ester	<800	0.3	
N-ethyl-1,3-dithioisoindoline	821	0.6	
(Z)-3-Hexen-1-ol	847	0.7	
α-Thujene	912	0.1	2.5
.alphaPinene	917	0.1	2.7
Camphene	933		0.8
Mesitylene	957	0.2	
.betaPinene	964		0.7
1-Octen-3-ol	980	10.8	0.2
.betaMyrcene	990		2.0
3-octanol	997	0.4	
.alphaPhellandrene	999		0.3
3-Carene	1005		0.1
α-Terpinene	1013		2.4
p-Cymene	1020	1.3	2.3
Eucalyptol	1026	0.1	nd
Limonene	1028	0.11	0.8
trans-β-Ocimene	1061		0.1
γ-Terpinene	1063	1.2	35.3
1-methyl-4-(1-methylethenyl)-Benzene	1105	0.1	0.1
α-Terpinolene	1109	0.1	0.1
Linalool	1123	0.9	0.8
Borneol	1172	6.6	0.3
Terpinen-4-ol	1172	9.3	0.3
α-Terpineol	1224	2.7	<0.1
1-Isopropyl-2-methoxy-4-methylbenze	1250	2.1	0.7
D-Carvone	1250		<0.1
Thymol	1237	0.8	<0.1
Carvacrol	1332		20.4
	1332	946.3	
p-Cymen-7-ol 4-Hydroxy-3-methylacetophenone			1.2
	1329	1.0	0.2
Eugénol	1368	1.2	0.1
Phenol, 5-methyl-2-(1-methylethyl)-, acetate	1377	0.2	0.1
Anethole	1381	0.2	0.4
Caryophyllene	1421	0.1	0.4
Ethanone	1428	0.1	
1-Acetyl-4-methyldibenzofuran	1451	0.2	
Phenol, 2,4-bis(1,1-dimethylethyl)	1517	0.1	
(-)-Spathulenol	1581		nd
Caryophyllene oxide	1587		0.1
(α-Caryophylladienol)	1640		nd
2,3,4,6-Tetramethylphenol	2079		nd
Hexanedioic acid, bis(2-ethylhexyl) ester	>2200		nd

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Table 2. Log reductions of planktonic (log cfu/ml) and biofilm cells (log cfu/cm<sup>2</sup>) after 6 min disinfection treatments with BC and T. capitata hydrosol and resistance coefficients Rc 

Biocide	Log reduction		Concentration		Rc*	Mean Rc	
	(%)						
	Planktonic	Biofilm	Cplanktonic	$C_{\text{biofilm}}$			
	(cfu/ml)	(cfu/cm <sup>2</sup> )					
BC	>7.5	>7.5	0.0022	0.5			
	$6.2 \pm 0.6$	6.1 ±0.6	0.0012	0.25	208.3		
	2.7 ±0.3	$2.2 \pm 0.1$	0.0006	0.125	208.3		
						208.3	
Hydrosol	>7.5	>7.5	45	100			
	4.7 ±0.7	4.7 ±0.1	42	75	1.8		
	1.2 ±0.2	1.2 ±0.2	37.5	50	1.3		
						1.6	

 $Rc= C_{biofilm}/C_{planktonic}$ , where  $C_{biofilm}$  corresponds to the biocide concentration required to kill a given level of biofilm cells and C<sub>planktonic</sub> to the concentration needed 

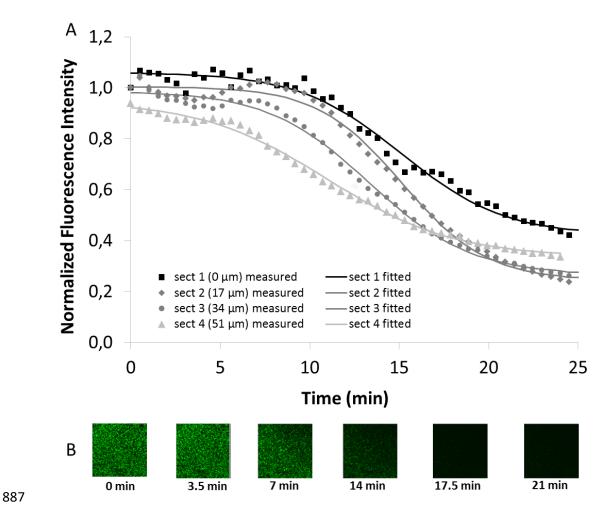
to kill the same level of planktonic cells. 

**Table 3**: Inactivation parameters  $[k_{max}, inactivation rate (min<sup>-1</sup>); S1, shoulder length$ (min)] determined for each biocide and its respective concentrations for four differentsections within the biofilms, as well as for their maximum projection, whichrepresents the fluorescence in the whole biofilm. Mean values are presented ±standard errors.

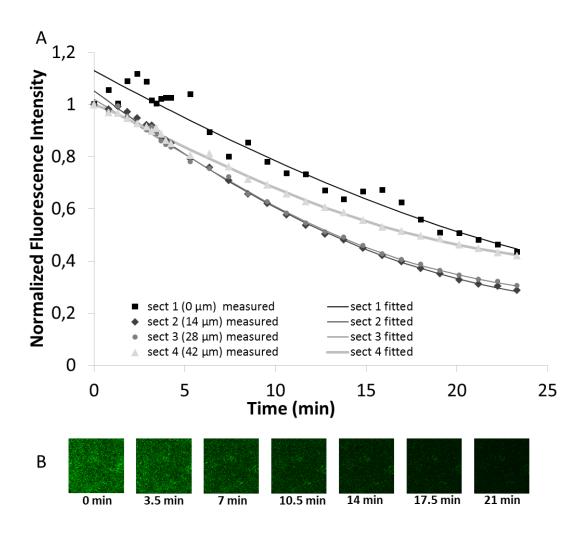
	k <sub>max</sub>	SI
Max projection	0.82±0.09	0.2±0.13
Section 1	0.82±0.09	0.56±0.13
Section 2	0.85±0.09	0.28±0.13
Section 3	0.84±0.09	0.26±0.13
Section 4	0.84±0.09	0.27±0.13
Max projection	$0.24 \pm 0.06$	3.44±2.79
Section 1	$0,25 \pm 0.06$	7.04±2.79
Section 2	$0.25{\pm}0.06$	3.69±2.79
Section 3	$0.24{\pm}0.06$	3.59±2.79
Section 4	$0.21{\pm}0.06$	5.05±2.79
Max projection	0.51±0.09	10.70±1.15
Section 1	$0.64 \pm 0.09$	$11.34 \pm 1.67$
Section 2	$0.57 \pm 0.09$	10.93±1.67
Section 3	$0.48 \pm 0.09$	10.5±1.71
Section 4	0.37±0.09	11.53±1.89
	Section 1 Section 2 Section 3 Section 4 Max projection Section 1 Section 2 Section 3 Section 4 Max projection Section 1 Section 1 Section 2 Section 2 Section 3	Max projection       0.82±0.09         Section 1       0.82±0.09         Section 2       0.85±0.09         Section 3       0.84±0.09         Section 4       0.84±0.09         Max projection       0.24± 0.06         Section 1       0.25± 0.06         Section 2       0.25± 0.06         Section 3       0.24± 0.06         Section 4       0.21± 0.06         Section 3       0.51±0.09         Max projection       0.51±0.09         Section 1       0.64±0.09         Section 2       0.57±0.09         Section 3       0.48±0.09

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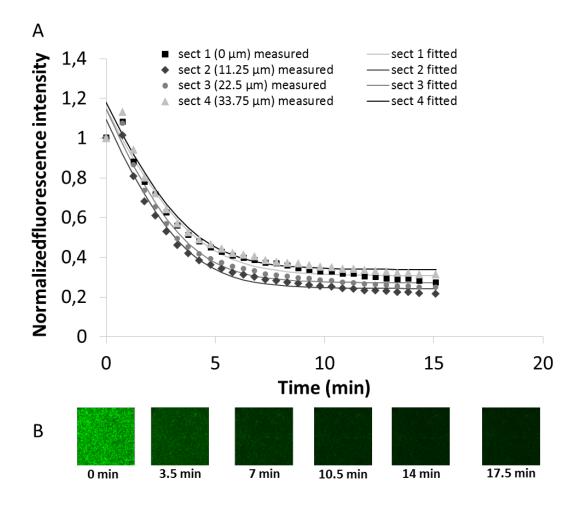


**Figure 1.** Quantification of fluorescence intensity during BC 0.5% (v/v) treatment (A) and series of images of Chemchrome V6 fluorescence in *S*. Typhimurium biofilms during treatment (B). The values represent the loss of fluorescence at four sections into the biofilm: **sec 1** (**•**) 0 µm bottom, **sec 2** (**•**) 17 µm, **sec 3** (**•**) 34 µm and **sec 4** (**▲**) 51 µm. Shoulder length SI and inactivation rate kmax, were obtained after GInaFIT modeling.



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**Figure 2.** Quantification of fluorescence intensity during *T. capitata* hydrosol 75% (v/v) treatment (A) and series of images of Chemchrome V6 fluorescence in *S.* Typhimurium biofilms during treatment (B). The values represent the loss of fluorescence at four sections: **sec 1** (**•**) 0  $\mu$ m, bottom, **sec 2** (**•**) 14  $\mu$ m, **sec 3** (**•**) 28  $\mu$ m and **sec 4** (**▲**) 42  $\mu$ m into the biofilm. Inactivation rate kmax, was obtained after GInaFIT modeling.



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**Figure 3.** Quantification of fluorescence intensity during *T. capitata* hydrosol 100% (v/v) treatment (A) and series of images of Chemchrome V6 fluorescence in *S.* Typhimurium biofilms during treatment (B). The values represent the loss of fluorescence at four sections: **sec 1** ( $\bullet$ ) (0 µm, bottom), **sec 2** ( $\diamond$ ) (11.25 µm), **sec 3** ( $\bullet$ ) (22.5 µm) and **sec 4** ( $\blacktriangle$ ) (33.75 µm) into the biofilm. Inactivation rate kmax, was obtained after GInaFIT modeling.