

1 **Title:**

2 Impact of farming type, variety and geographical origin on bananas bacterial community.

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## 25 **Summary**

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27 Organic food products are subjected to high risk of fraud in Europe. Food traceability and  
28 authenticity of foods are mainly ensured by administrative means and there is a lack of  
29 analytical tools to authenticate organic foods. Hence, we wanted to propose a methodology that  
30 could help control and certification bodies for the authentication of organic foods. In this study  
31 we demonstrate the robustness of our original approach by comparing bacterial flora of bananas  
32 from different farming types, varieties, harvest years and geographical origins. Interestingly,  
33 the farming type could be linked to variations in bacterial diversity of bananas even if the  
34 geographical origin of bananas had the highest impact. Also, some bacterial groups have  
35 demonstrated a higher discriminative power. This opens the perspectives for the development  
36 of a food authentication tool based on the use of the natural microbial ecosystem of foods.

37

38 **Key words:** food safety; food quality; traceability; authenticity; organic foods; bacterial flora;  
39 fruits; banana.

## 40 **Highlights**

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42 - The comparative analysis of microbial genetic profiles of fruits is an innovative  
43 approach in organic food authentication

44 - The discriminative power of our approach is increased by selecting the most  
45 discriminant bacterial groups

46 - The farming types has a higher impact on the bacterial flora compared to the variety or  
47 year of production; and geographical origin of fruits has a higher influence than the  
48 farming type

49

## 50 **1. Introduction**

51 Banana is the most produced fruit in the world. It is consumed worldwide and is also the most  
52 exported, especially the Cavendish variety. In Europe, Spain (Canary Islands) and France  
53 (Guadeloupe and Martinique) are the largest banana producers with less than 1 million tons  
54 produced per year compared to India which is the world's largest producer with an annual  
55 output of about 30 million tons (FAO, 2014). Banana plantations are very vulnerable to fungal  
56 diseases, as yellow and black Sigatoka diseases that are respectively caused by *Mycosphaerella*  
57 *musicola* and *Mycosphaerella fijiensi*. The high risk of fungal contamination leads producers  
58 to use antifungal treatments on banana trees as well as on fruits during postharvest stages. In  
59 addition, the need for farmers to use herbicides to treat their plots against weeds. Nevertheless,  
60 organic banana is getting an increasing importance in the European market due to the rise in  
61 popularity of organic production mode. This constitutes a challenge for organic producers.  
62 Indeed, organic farming is free of synthetic chemical products to favour agrosystems  
63 biodiversity, soil biological activity and biological cycles (Definition of the French agency for  
64 development and promotion of organic farming, Agence Bio, [www.agencebio.org](http://www.agencebio.org)). In this way,  
65 this farming type differs from others by the use of controlled inputs free from synthetic  
66 chemicals and Genetically Modified Organisms (GMOs). In Europe, organic farming is  
67 legislated by regulation CE No 834/2007 and its implementing regulations CE No 889/2008  
68 and CE No 1235/2008. The fight against pests and diseases in organic farming is primarily  
69 driven by detailed measurements (Article 12 of Regulation CE No 834/2007 of 28 June 2007).  
70 These articles relate mainly to the establishment of cultural and land practices compatible with  
71 this production mode as the use of appropriate species and varieties, the establishment of  
72 appropriate crop rotations and maintenance of natural enemies' pests. When these measures are  
73 not sufficient to protect plants against pests and diseases, the use of plant protection products is  
74 allowed (Article 5 of regulation CE No. 889/2008). Products whose active substances are listed

75 in Annexe II of regulation CE No 889/2008 can be used (for example micro-organisms used in  
76 biological control against pests and diseases or substances produced by microorganisms). In  
77 this context, farmers retain documentary evidence of the need for the use of these products  
78 (Ecocert, <http://www.ecocert.fr>). It was our interest to show the effect of organic farming  
79 practices on food microflora. In organic farming, the soil microflora is strengthened by the  
80 presence of self-propagating bacteria or by the addition of biological pest controls. In addition,  
81 the use of synthetic chemical pesticides or fertilizers is regulated, and the use of organic  
82 fertilizers will enrich bacterial diversity. Thus, we expected that there would be measurable  
83 differences in microbial ecosystems between organic and conventional food products. In the  
84 last decades, because of food crisis, consumers' expectations of the quality, safety and  
85 traceability of foods increased. Robust analytical tools for their authentication are thus needed  
86 (Capuano *et al.*, 2012). Recently, some tools were developed to authenticate several organic  
87 food products such as Stable Isotope Ratio Analysis (SIRA) or Near Infrared Reflectance  
88 Spectroscopy (NIRS) (Capuano *et al.*, 2012; Tres *et al.*, 2012; Sánchez *et al.*, 2013; Laursen *et*  
89 *al.*, 2014). However, there is no analytical tool for the discrimination of organic food from a  
90 conventional food bases on molecular microbial ecology approach. The link between microbial  
91 diversity and geographical origin was previously demonstrated on imported fish (Le Nguyen *et*  
92 *al.*, 2008; Tatsadjieu *et al.*, 2010) or fruits (El Sheikha *et al.*, 2009; El Sheikha *et al.*, 2011)  
93 using a molecular approach, the PCR-DGGE (Polymerase Chain Reaction coupled to  
94 Denaturing Gradient Gel Electrophoresis). This method provides a snapshot of the dominant  
95 microbial species (bacteria, fungi) that are present on foods, establishing a unique "barcode"  
96 for each sample. The barcode is a signature that reflects the number of major microbial phyla  
97 in a sample. This microbial composition is also related to the farming type, as previously  
98 demonstrated in peaches and nectarines from organic, conventional and sustainable agricultures  
99 (Bigot *et al.*, 2015).

100 The present study aimed at validating our approach on organic bananas by comparing the  
101 bacterial environment of a wide range of bananas originating from Martinique and Dominican  
102 Republic, from different farming types (organic vs. conventional), varieties (Cavendish and  
103 CIRAD 925 hybrid) and harvest years (2013 and 2014).

104

## 105 **2. Materials and methods**

### 106 *2.1. Banana samplings and treatments applied*

107 All bananas were sampled during harvest periods, with gloves and sterile Whirl-Pak® bags.  
108 Organic and conventional fruit batches (Cavendish) analysed for comparison in this study  
109 originated from the same variety and geographical origin (between 500 m and 14 km distances,  
110 Table 1).

#### 111 *2.1.1. Bananas from Martinique*

112 Three types of bananas were sampled from the same producer (located in the north of  
113 Martinique, in Basse-Pointe). Fruits codes were as follows: “925” for CIRAD 925, “CB” for  
114 untreated Cavendish and “CC” for conventional treated Cavendish bananas.

115 The untreated Cavendish bananas (CB) were not certified that is why we used the terms  
116 “treated” and “untreated” to avoid confusions between these bananas and the conventional ones  
117 (CC). The untreated Cavendish bananas (CB) were cultivated on the same plot than CIRAD  
118 925 (925) bananas to serve as contamination controls for Sigatoka disease and thus, to test the  
119 resistance of CIRAD 925 variety against this fungal disease. Indeed, this variety 925 is a  
120 resistant hybrid developed by CIRAD researchers (named CIRAD 925) that does not require  
121 treatment against Sigatoka disease. All bananas were sheathed one week after the appearance  
122 of the fruit.

123 The field where 925/CB fruits were sampled was located near a forest with no road around. In  
124 addition, aerial spraying treatments was not allowed in a restricted area of 100 meters around

125 this plot The distance between the 2 plots (CIRAD 925/CB and CC) was around 500 m. Among  
126 the treatments applied, fungicides were used in the « treated Cavendish » (CC) plot only to fight  
127 against the Sigatoka disease (use of Propiconazole and Difenconazole in solution with paraffin  
128 oil by aerial application). A systemic herbicide (whose active molecule is Glufosinate) was also  
129 applied twice between March and June 2013 for the treated bananas. The antifungal treatment  
130 frequency was every 3 weeks to 6 weeks, depending on weather conditions (wind, humidity,  
131 temperature).

132 About three months after flowering, bananas were sampled in 2013 at the centre of plots during  
133 harvest time, which depended on the variety (around 85 days for CIRAD 925 and CC bananas  
134 and around 95 days for CB bananas):

- 135 - CIRAD 925, 4 bananas per bunch were sampled from a total of 4 bunches (16 fruits),
- 136 - Untreated Cavendish (CB), 5 bananas per bunch were sampled from a total of 3 bunches  
137 (15 fruits),
- 138 - Treated Cavendish (CC), 3 bananas per bunch were sampled from a total of 5 bunches  
139 (15 fruits).

140 No post-harvest treatment was applied for all bananas.

#### 141 *2.1.1. Bananas from Dominican Republic*

142 Bananas originated from the city of Mao, districts of La Caida and Boca de Mao.

143 After three months in the fields, bananas were sampled during two successive harvest years (on  
144 June 13<sup>th</sup>, 2013 and June 17<sup>th</sup>, 2014) to compare the effect of harvest time combined with the  
145 effect of farming type. All banana samples (n=30) were from Cavendish variety, including half  
146 (n=15) of them from organic farming (field located in La Caida, Mao) and the other half (n=15)  
147 from conventional farming (field located in Boca de Mao, Mao).

148 The organic fields were certified by Control Union Certification.

149 Due to the abandonment of organic practices by the farmer from La Caida, in 2014 the organic  
150 bananas were sampled from another organic plot belonging to a neighbouring farmer, at  
151 approximately 8 km of distance. The variety of organic bananas sampled in 2014 was the  
152 same as those sampled in 2013 (i.e. Cavendish variety) as well as the geographical origin (La  
153 Caida, Mao). The only difference between organic bananas from 2013 and 2014 batches was  
154 the organic plot (different organic farmers).

155 For each batch,, organic and conventional bananas were sampled from 5 different bunches at 3  
156 different levels (upper, central and lower part, for a total of 30 bananas per year of sampling,  
157 including the two farming types. A period of 10 days was necessary between the time of  
158 sampling, transportation by plane and laboratory analyses at Cirad laboratories in Montpellier,  
159 France. Transport was done in a container protected from exposure to direct light (obscurity).

160 No post-harvest treatment was applied. Field chemical treatments were applied to conventional  
161 bananas only to fight mainly against Sigatoka disease. The antifungal active molecules were  
162 Pyrimethanil, Mancozeb, Spiroxamine, Carbendazim, Triazole, Epoxiconazole,  
163 Fenpropimorph and Thiram. As for organic fruit treatments, the active molecules were tea tree  
164 oil and Potassium bicarbonate. The fertilizers used were potassium sulfate and ammonium  
165 sulfate that were applied on conventional crops and composts were used for organic crop. All  
166 bananas were sheathed and insecticides were used in sheath that surrounded the conventional  
167 bananas.

## 168 *2.2. Extraction of total DNA*

169 Total DNA was extracted from the surface of bananas following a methodology to optimize  
170 recovery yields of DNA material: 30 mL of sterile peptone water containing 1% Tween 80 were  
171 added directly into each bag containing one banana fruit. After 30 min of mixing by rotation,  
172 the mixture was transferred to 50 mL Falcon tubes and centrifuged at 3000 g for 5 min. Then,  
173 the supernatant was discarded, and the pellet re-suspended with 2 mL of sterile peptone water



174 containing 1% of Tween 80. Then, we applied the methodology adapted from Masoud *et al.*  
175 (2004), Ros Chumillas *et al.* (2007) and El Sheikha *et al.* (2009): 1 mL of the resulting  
176 suspension was sampled in Eppendorf tubes containing ~0.3 g of sterile glass beads (Ref  
177 G8772, Sigma-Aldrich, France). The mixture was vortexed vigorously for 15 min in a bead  
178 beater instrument (Vortex Genie 2, USA) then centrifuged at 12 000 g for 15 min and the  
179 supernatant discarded. The cell pellet was resuspended in 300 µL breaking buffer [2 % Triton  
180 X-100 (Prolabo, France), 1 % SDS (sodium dodecyl sulfate; Sigma, France), 100 mM NaCl  
181 [(Sigma), 10 mM Tris, pH 8.0, 1 mM EDTA, pH 8.0 (Promega, France)]. 100 µL of TE buffer  
182 (10 mM Tris-HCl pH 8, 1 mM EDTA; Promega, France), 100 µL of lysozyme solution (25  
183 mg/mL, Eurobio, France) and 100 µL of proteinase K solution (20 mg/mL, Biosolve,  
184 Netherlands) were successively added followed by 5 min incubation at room temperature.  
185 Samples were vortexed for 1 min and incubated at 42°C for 20 min. Then 50 µL of 20 % SDS  
186 were added to each tube, and incubated at 42°C for 10 min. 400 µL of 2 M NaCl, 2% (w/v)  
187 CTAB (acetyltrimethylammonium bromid, Merck, Germany) were added to each tube and  
188 incubated at 65°C for 10 min. The tubes were vortexed vigorously for 5 min after each addition.  
189 The lysates were twice subjected to 700 µL of phenol/chloroform/isoamyl alcohol (25/24/1,  
190 v/v/v, Carlo Erba, France), manually mixed and then centrifuged at 12 000 g for 15 min. The  
191 aqueous (upper) layer was transferred to a new Eppendorf tube. The residual phenol was  
192 removed by adding 600 µL of chloroform/isoamyl alcohol (25:24:1, Carlo Erba, France) and  
193 centrifuged at 12 000 g for 10 min. The aqueous (upper) phase was collected and DNA was  
194 precipitated by adding 0.1 volume of sodium acetate (3 M, pH 5) followed by one volume of  
195 isopropanol and stored at -20°C overnight. After centrifugation at 12 000 g for 30 min, the  
196 supernatant was eliminated, DNA pellets were washed with 500 µL of 70% ethanol, and tubes  
197 were centrifuged at 12 000 g for 5 min. The ethanol was then discarded and the pellets were air  
198 dried at room temperature for several hours (until total evaporation of ethanol). Finally, the

199 DNA was re-suspended in 50  $\mu$ L of ultra-pure water and stored at 4°C until analysis. DNA  
200 quantities were estimated by electrophoretic migration through a 0.8% agarose gel and by using  
201 a UV-spectrophotometer (BioSpec-Nano, Shimadzu). Gels were photographed on a UV  
202 transilluminator with the Gel Smart 7.3 system (Clara Vision, France).

### 203 2.3. PCR-Denaturing Gradient Gel Electrophoresis (DGGE) analysis

204 Bacterial 16S variable DNA regions were amplified by PCR by using universal primers to  
205 analyse the bacterial ecosystems of bananas. To this end, a fragment of the V3 variable region  
206 of the 16S DNA gene was amplified by using the forward primer gc338F (5' CGC CCG CCG  
207 CGC GCG GCG GGC GGG GCG GGG GCA CGG GGG GAC TCC TAC GGG AGG CAG  
208 CAG 3'; Sigma) and the reverse primer 518R (5' ATT ACC GCG GCT GCT GG 3'),  
209 amplifying a 220 pb fragment (Le Nguyen *et al.*, 2008). PCR were performed in a final volume  
210 of 50  $\mu$ L containing 0.1  $\mu$ M of each primer, all the deoxyribonucleotide triphosphate (dNTPs,  
211 Promega) at 200  $\mu$ M, 5  $\mu$ L of 10x TopTaq buffer containing 15 mM MgCl<sub>2</sub> (Qiagen), 1.25 U  
212 of TopTaq DNA polymerase (Qiagen) and 5  $\mu$ L of DNA extract ( $\leq$  1 $\mu$ g/reaction). The PCR  
213 amplifications were carried out as follows: An initial denaturation step at 94°C for 3 min  
214 followed by 35 cycles consisting of - DNA denaturation step at 94°C for 30 sec, - primer  
215 annealing step at 60°C during 30 sec and - elongation step at 72°C for 1 min and then, a final  
216 extension step at 72°C for 10 min. Aliquots (5 $\mu$ L) of PCR products were analysed by  
217 electrophoresis through 2% (w/v) agarose gel with TAE 1x buffer (40 mM Tris-HCL, pH 7.4,  
218 20 mM sodium acetate, 1.0 mM Na<sub>2</sub>-EDTA), stained with GelRed™ 3x (Phenix Research  
219 Product) for 10 min. Gels were photographed and PCR bands signals were estimated by  
220 comparing a standard DNA (100 bp mass ladder, Promega). PCR products were then separated  
221 by Denaturing Gradient Gel Electrophoresis (DGGE) [(Dcode™ universal mutation detection  
222 system, Bio-Rad, USA)], using the procedure first described by Muyzer *et al.* (1993) and  
223 improved by Leasing (2005). Samples volumes were adjusted so as to load similar amounts of

224 PCR amplicons onto 8% (w/v) polyacrylamide gels (acrylamide/N,N-methylene bisacrylamide,  
225 37,5/1, Promega, France) in 1× TAE buffer (40 mM Tris–HCl, pH 7.4, 20 mM sodium acetate,  
226 1.0 mM Na<sub>2</sub>-EDTA). Electrophoreses were performed at 60°C, using a denaturing gradient in  
227 the 30–60% range (100% corresponding to 7M urea and 40% v/v formamide, Promega, France).  
228 The gels were electrophoresed at 20 V for 10 min and then at 80 V for 12h. After  
229 electrophoresis, the gels were stained for 30 min with GelRed™ 3x (Phenix Research Product)  
230 and then photographed as described above.

#### 231 2.4. Image and statistical analysis

232 Individual lanes of gel images were aligned and processed using ImageQuant TL software  
233 version 2007 (Amersham Biosciences). This software allows detection, precise measure and  
234 record of the relative position of each DNA band. The DGGE banding pattern is considered as  
235 an image of all of the major bacterial species in the sample. An individual discrete band refers  
236 to a unique “sequence type” or phylotype (Van Hannen *et al.*, 1999; Kowalchuk *et al.*, 1997;  
237 Muyzer *et al.*, 1996), which is treated as a discrete bacterial species.

##### 238 2.4.1 Dice similarity coefficient

239 DGGE fingerprints were manually scored by the presence and the absence of co-migrating  
240 bands between lanes, independently of the intensity. Pairwise community similarities were  
241 quantified using the Dice similarity coefficient ( $S_D$ ) (Heyndrickx *et al.*, 1996):

$$242 S_D = \frac{2 N_c}{(N_a + N_b)}$$

243 Where  $N_a$  represents the number of bands detected in sample A,  $N_b$  the number of bands in  
244 sample B, and  $N_c$  the number of bands common to both samples. The similarity coefficient was  
245 expressed within a range of 0 (completely dissimilar) to 100 (perfect similarity). Dendograms  
246 were constructed using the Statistica version 6 software (StatSoft). Significant differences of  
247 bacterial communities of bananas were determined by factorial correspondence analysis, using  
248 the first two factors that described most of the variation in the data set.

249 A Cluster Analysis was performed using the similarity matrix to group samples according to  
250 their similarity index. The reconstruction method used was group average by using Primer v.6  
251 software (Primer-E Ltd).

#### 252 2.4.2 Partial least squares discriminant analysis (PLS-DA)

253 PLS-DA is a regression technique, which maximises the separation between pre-defined  
254 classes. The aim is to predict the values of a group of variables Y (dependent variables) from a  
255 set of variables X (explanatory variables) (Tenenhaus *et al.*, 2005). In our case, X represents  
256 relative quantitative variables with “band percentage”, which corresponds to the value  
257 measurement of the band's volume divided by the total volume of all the bands in the lane (band  
258 volume is defined as the surface of the band in pixel multiplied by the intensity level of each  
259 pixel of the band value measured by the Image Quant TL software v2007, Amersham  
260 Biosciences). Y represents qualitative variables that are farming types (organic or conventional)  
261 or geographical origins (as Martinique or Dominican Republic) or varieties. The quality and  
262 significance of the results obtained are represented by  $R^2Y$  cum,  $R^2X$  cum and  $Q^2$  cum values.  
263  $R^2Y$  cum and  $R^2X$  cum are the percent of the variation of all the Y and X explained by the model;  
264  $Q^2$  cum is the cumulative percent of the variation of the Y variable predicted by the model, after  
265 the last component, according to cross validation.  $Q^2$  tells you the quality of the prediction  
266 obtained from PLS regression. The closer to 1 are the values, better is the model.

267 The model can be improved by selecting the most discriminant variables X through the analysis  
268 of the Variable Important in the Projection (VIP). The variables with a VIP score close or equal  
269 to 1 is considered as being important for the PLS model (Tenenhaus *et al.*, 1998; Erikson *et al.*,  
270 1999).

271 In our study, binary classification models were developed (for example 1 for organic and 0 for  
272 conventional) and the belonging to one of the classes was predicted by PLS-DA according to  
273 the “bacterial band percentage” value. The number of PLS-DA latent components (LV) was

274 optimised according the percentage of correct classified in cross validation, summarised by the  
275 confusion matrix. The confusion matrix allows easy visualisation of correct or incorrect  
276 classifications.

277 The data were processed using XLSTAT's statistical analysis software version 2014.

278 Therefore, PLS-DA allows to combine variables in the data set to find the maximum correlation  
279 between them and the class variable and, thus, the maximum separation among classes (e.g.  
280 organic vs. conventional; Martinique vs. Dominican Republic; etc.).

### 281 *2.4.3 Diversity indices*

282 The definition of microbial diversity refers to two concepts: the richness (number of species)  
283 and the relative abundance of different species (dominance / equity). The majority of the indices  
284 used to quantify the diversity of a community take into account both aspects. The numerical  
285 value of the different indices depends mainly on the weight given to rare and abundant species  
286 in the calculation. Previous studies demonstrated the application of diversity indices using the  
287 total number of bands (S) present on a DGGE gel and their relative intensity for comparing  
288 microbial communities (e.g. Duarte *et al.*, 2012; Nikolcheva *et al.*, 2003). Thus, using diversity  
289 indices combined to community structure descriptors (species richness, Shannon and Simpson  
290 diversity, dominance and evenness) we can estimate and compare the microbial diversity of a  
291 sample according its farming type.

292 The free software for scientific data analysis Past version 3.04 allowed us to have an estimation  
293 of the real diversity of communities present on complex environment.

## 294 **3. Results and discussion**

### 295 *3.1 Comparison of bacterial communities according to farming types*

296 Bacterial floras associated to bananas from different mode of productions, different varieties  
297 (Cavendish vs. CIRAD 925), two successive harvest years (2013 vs. 2014) and geographical  
298 origins (Martinique vs. Dominican Republic) were compared. The comparison of these four

299 parameters allowed to determine to what extent the farming type influenced the bacterial  
300 communities associated to bananas.

301 Sufficient bacterial DNA quantities have been extracted and amplified by PCR to be analysed  
302 by DGGE, in opposition to fungal DNA that could not be amplified (not shown).

303 When comparing the bacterial genetic profiles of bananas from different farming types, a trend  
304 of high heterogeneity could be observed whatever the geographical origin and the harvest time  
305 (Figures 1A and 1B). Therefore, the inter-fruit variations are important and measurable in  
306 quantitative and qualitative ways. PLS-DA analysis was used to interpret the results. This  
307 statistical tool allowed to consider both the bacterial richness (number of bacterial species or  
308 DNA bands in a sample) and the relative bacterial abundance (intensity of each DNA band of  
309 a sample) detected in banana samples by PCR-DGGE. PLS-DA was directly applied from the  
310 most discriminant bacterial DNA band data (VIP) because variations obtained between DGGE  
311 bacterial profiles were too important to allow a significant classification by using the  
312 information provided by all bacterial DNA bands (data not shown). This suggests that the  
313 information given by bacterial DNA markers would be hidden by the other bacterial species  
314 that would not contribute to sample discrimination. Indeed, the information provided by about  
315 twenty bacterial markers (DNA bands) are sufficient to discriminate bananas according to their  
316 farming practices (Figures 2 and 3). Figure 2 shows the dispersion of individuals (bacterial  
317 DNA markers) and the dispersion of observations (samples from a farming type of a given  
318 sampling year). The more variables are close to the circle of correlations, the better they are  
319 represented and so, the most important they are for the discriminant analysis. The Figure 3  
320 represents the quality of the statistical analysis and also the most discriminant bacterial DNA  
321 markers/bands (or VIP). The histograms obtained in the Figure 3 shows significant results:  $R^2Y$   
322 and  $Q^2_{cum}$  values are respectively superior to 0.9 and 0.5 on two components. In addition, the  
323 results of the confusion matrix indicated that the rate of correct classification was 100% (data

324 not shown). These observations demonstrate that our model is good and can be used to interpret  
325 the results.

326 The correlation maps illustrated in the Figure 2 allow demonstrating that treated Cavendish  
327 (CC) (Figure 2A) and organic bananas (Figure 2B) are negatively correlated with their  
328 respective counterparts, i.e. Untreated Cavendish (CB) and “Conv” bananas. It was also  
329 observed that some quantitative variables (represented in red with the mention “Bactn”) may  
330 significantly contribute to a specific class (either organic or conv. / CB or CC). In the case of  
331 bananas from Martinique (Figure 2A), 21 “BactN” variables allowed to mainly explain the  
332 “CB” class whereas only 3 variables significantly contributed to the “CC” class (Bact23, 29  
333 and 54). The graphic representing the VIP demonstrates the importance of these bacterial DNA  
334 markers to discriminate bananas. As for Dominican Republic bananas, the explanative variables  
335 are evenly between the classes “Organic” and “Conv” (Figure 2B) and some other variables do  
336 not contribute to either of the classes (for examples Bact2, 6, 11, 40 et 41). Therefore, the  
337 bananas from Martinique and Dominican Republic can be discriminated according to their  
338 farming types, whether certified organic or not. The results obtained demonstrate as well that  
339 there are discriminant bacterial DNA markers or species from organic/untreated bananas but  
340 also from conventional ones.

341 The histograms representing the “model quality by number of components” (Figure 3), indicate  
342 that results obtained for bananas from Martinique (Figure 3A) are more significant than those  
343 obtained for bananas from Dominican Republic (Figure 3B), with  $Q^2_{cum}$  values equal to 0,7  
344 and 0,5 respectively. The fact that the effect of two parameters (year and plot in the case of  
345 bananas from Dominican Republic) effects were measured in a same dataset comparison  
346 (Figures 2B and 3B), the quality of our statistical analysis has been significantly reduced (20%)  
347 compared to an analysis taking only into account the effect of the farming practices (data not

348 shown). This means that the year of sampling has an impact on the bacterial ecosystem of  
349 bananas but to a lesser extent when compared to the treatments applied to the crops.

### 350 *3.2 Comparison of bacterial communities according to variety*

351 Thereafter, the variations observed on the bacterial flora due to the farming practices were  
352 compared to those that were caused by the variety of bananas (Cavendish vs CIRAD 925) and  
353 their geographical origin (Martinique vs Dominican Republic) (Figures 4 and 5). The CB  
354 bananas were cultivated on the same field than the variety CIRAD 925 (untreated as well). It  
355 was thus possible to measure the sole impact of the variety since the same treatments and  
356 geographical origin applied (Figure 4A). Previous studies showed that it was possible to link  
357 the microbial ecosystem of foods to their geographical origins (Le Nguyen, 2008; El Sheikha  
358 *et al.*, 2009; Tatsadjieu *et al.*, 2010; Dufossé *et al.*, 2013) and their farming types (Bigot *et al.*,  
359 2015). It was interesting here to compare the impact of these both parameters on the microbial  
360 flora of bananas (Figure 4B) and to be able to determine what is the influence of each parameter.  
361 For the study of the “variety effect”, the more significant variables were selected by using the  
362 analysis of VIP. The VIP with values superior to 1 allowed to improve the statistical results and  
363 were retained. The others were excluded from the analysis. Before this selection, the quality of  
364 our statistical analysis ( $Q^2_{cum}$ ) was too low (0.4), even when increasing the number of  
365 components (data not shown). This suggests that the quality of the adjustment could be highly  
366 variable according to bananas (CIRAD 925 vs Cavendish). It highlighted the need to delete the  
367 variables X (Bactn) that were not informative for the discrimination of sample class. Besides,  
368 this selection allowed to increase the  $Q^2_{cum}$  value by 20% (it increased from 0.4 to 0.6). This  
369 selection was not necessary to study the impact of the geographical origin. Indeed, significant  
370 results were obtained, with  $Q^2_{cum}$  and  $R^2Y$  values equal to 0.7 and 0.9 respectively, without  
371 having to delete data from non-VIP bacterial DNA bands (Figure 5B). The graphics showing  
372 the dispersion of samples (Figure 5) informed that these samples are grouped according to their



373 variety (Figure 5A) or to their geographical origin (Figure 5B). In these graphics, it can also be  
374 observed that samples tend to cluster according to their farming type As shown in Figure 5A,  
375 where the 3 groups, “925” (CIRAD 925 variety), “CB” and “CC” (Cavendish varieties), are  
376 clearly distinct from each other while it is the impact of the variety that is tested. The variety  
377 effect leads to important variations on the bacterial flora of bananas from Martinique ( $R^2X =$   
378  $0,6$ ) because it was possible to distinguish the “Cavendish” and “925” groups (Figure 5A).  
379 However, these variations were less important compared to the effect related to the farming  
380 type. Indeed, when the data describing the farming type were used as explanative variables, the  
381 statistical results were more predictive ( $R^2X = 0.7$ ). The Figure 5B focused on the impact of the  
382 geographical origin on the bacterial flora of bananas rather than the farming type. Even if  
383 samples tend to be grouped according to their farming type (“CB” and “CC”), the  
384 discrimination between samples is mainly driven by their geographical origin. Indeed, as it was  
385 mentioned previously, the results obtained are highly significant, with  $Q^2cum = 0.7$  and  $R^2Y =$   
386  $0.9$  and this without having to delete non-VIP bacterial DNA bands contrary to what was  
387 previously done (Figures 2 and 3). Therefore, the various parameters tested on bananas showed  
388 that some of them have greater impact on their bacterial ecosystem. It was demonstrated that  
389 the farming practices have more impact than the variety of bananas or the sampling period  
390 (Figures 2, 3, 4A and 5A). Interestingly, these observations are in accordance with previous  
391 work on peaches and nectarines, the differences observed in the microbial flora were accurate  
392 enough to conclude that they resulted mostly from applied treatments compared to the “post-  
393 harvest age” and also to the variety of the fruit (Bigot et al., 2015). However, the effect of  
394 geographical origin prevails over the farming practices (Figures 4B and 5B). Thereby, if we  
395 classify by the order of importance the different parameters that showed an impact on the  
396 bacterial flora of bananas we would obtain: 1- Origin geographic; 2- Agricultural practice; 3-  
397 Year of production; 4- Variety. Even if studies on other fruits would be necessary to validate

398 the versatility and robustness of our approach, recent works have clearly demonstrated the  
399 impact of the mode of production on the bacterial flora and is corroborated with other studies  
400 (Ottesen *et al.*, 2009; Leff *et al.*, 2013; Bigot *et al.*, 2015).

401

#### 402 **4. Conclusions and perspectives**

403 The results obtained in this study demonstrate the efficacy of our approach for the  
404 discrimination of bananas according to their farming type by using the comparative analysis of  
405 their bacterial ecosystem. Data obtained on bananas together with the previous work conducted  
406 on peaches and nectarines (Bigot *et al.*, 2015) clearly show the interest of using comparative  
407 analyses of microbial genetic profiles as an innovative approach in organic food authentication.

408 In addition, our approach has demonstrated that the variability linked to various parameters  
409 such as the year of production (2013 vs 2014), the variety (Cavendish vs CIRAD 925) and the  
410 position of bananas on a same bunch (at 3 different levels: upper, central and lower part; data  
411 not shown) were less important than the variability related to the treatments (organic/CB vs.  
412 conventional/CC). However, it was observed that the geographical origin of bananas exerted an  
413 influence on their bacterial ecosystem that is most significant compared to the treatments  
414 applied. The development of an analytical tool for authenticating organic products based on the  
415 use of the discriminant microbial markers, not only specific to the organic fruits, would  
416 potentially be suitable and more powerful than the use of the global microflora.

417 Thus, as a perspective, it would be interesting to identify specifically the bacterial groups  
418 (“BactN”) to design primers or probes for implementing an authentication tool, such as DNA  
419 microarray or NGS for examples. The dosage of these discriminant markers in random samples  
420 would demonstrate the validity of our approach.

421 This methodology can be applied to other foodstuffs for both food safety and food quality  
422 purposes.

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1 **Figure captions**

2

3 **Table 1.** Geographical and technical data of the harvesting sites of banana samples from  
4 Martinique and Dominican Republic.

5

6 **Figure 1.** DGGE profiles of bacterial rDNA (16S rDNA) of Cavendish bananas from (A)  
7 Martinique and (B) Dominican Republic and from different production modes.

8

9 **Figure 2.** Visualization on the first two components of the correlations between the Xs  
10 (bacterial DNA bands, “Bactn”) and the components, and the Ys (production mode) and the  
11 components. (A) Bananas from Martinique and (B) from Dominican Republic.

12

13 **Figure 3.** DGGE data analysis of bacterial flora of bananas from (A) Martinique and (B)  
14 Dominican Republic by PLS-DA. The importance of the variables X (VIP or Bactn) is shown  
15 in the second component for both.

16 The histograms below the VIP graphics attest to the quality of the PLS-DA approach in function  
17 of the number of components. The quality and significance of the results obtained are  
18 represented by  $R^2Y$  cum,  $R^2X$  cum and  $Q^2$  cum values. X representing the explanatory variables  
19 (or bacterial DNA bands), and Y the dependent variables (or the farming type/sampling  
20 year/geographical origin/variety of bananas). The closer to 1 the values are, the better the model  
21 is.

22

23 **Figure 4.** DGGE profiles of bacterial rDNA (16S rDNA) of bananas from (A) Martinique and  
24 (B) Dominican Republic and from different production modes and from two varieties  
25 (Cavendish and CIRAD925).



26 (*CB = Untreated Cavendish bananas, CC = Treated Cavendish bananas*)

27 **Figure 5.** DGGE data analysis by PLS-DA of bananas samples from Martinique and Dominican  
28 Republic. (A) Comparison between the effect of treatment and the effect of variety of bananas  
29 from Martinique (CB = Untreated Cavendish bananas, CC = Treated Cavendish bananas), (B)  
30 Comparison between the effect of treatment and the effect of geographical origin of Cavendish  
31 bananas from Martinique Dominican Republic. The histograms below attest to the quality of  
32 the PLS-DA approach in function of the number of components: four for the Figure A and three  
33 for Figure B.

34 The quality and significance of the results obtained are represented by  $R^2Y$  cum,  $R^2X$  cum and  
35  $Q^2$  cum values. X representing the explanatory variables (or bacterial DNA bands), and Y the  
36 dependent variables (or the farming type/geographical origin/variety of bananas). More the  
37 values are close to 1, better is the model.

38

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Localisation	Type	Sampling (year)	Total (n bananas)	GPS	
Basse-Pointe (Martinique)	CIRAD 925	2013	16	14°50'26.74"N	61° 7'14.90"O
Basse-Pointe (Martinique)	Cavendish "Untreated" (CB)*	2013	15	14°50'26.74"N	61° 7'14.90"O
Basse-Pointe (Martinique)	Cavendish Treated (CC)	2013	15	14°50'41.45"N	61° 7'10.10"O
La Caida, Mao (Dominican Republic)	Cavendish Organic	2013/2014	30	19°35'23.52"N	71°10'20.25"O
Boca de Mao, Mao (Dominican Republic)	Cavendish Conventional	2013/2014	30	19°35'16.46"N	71° 2'40.57"O

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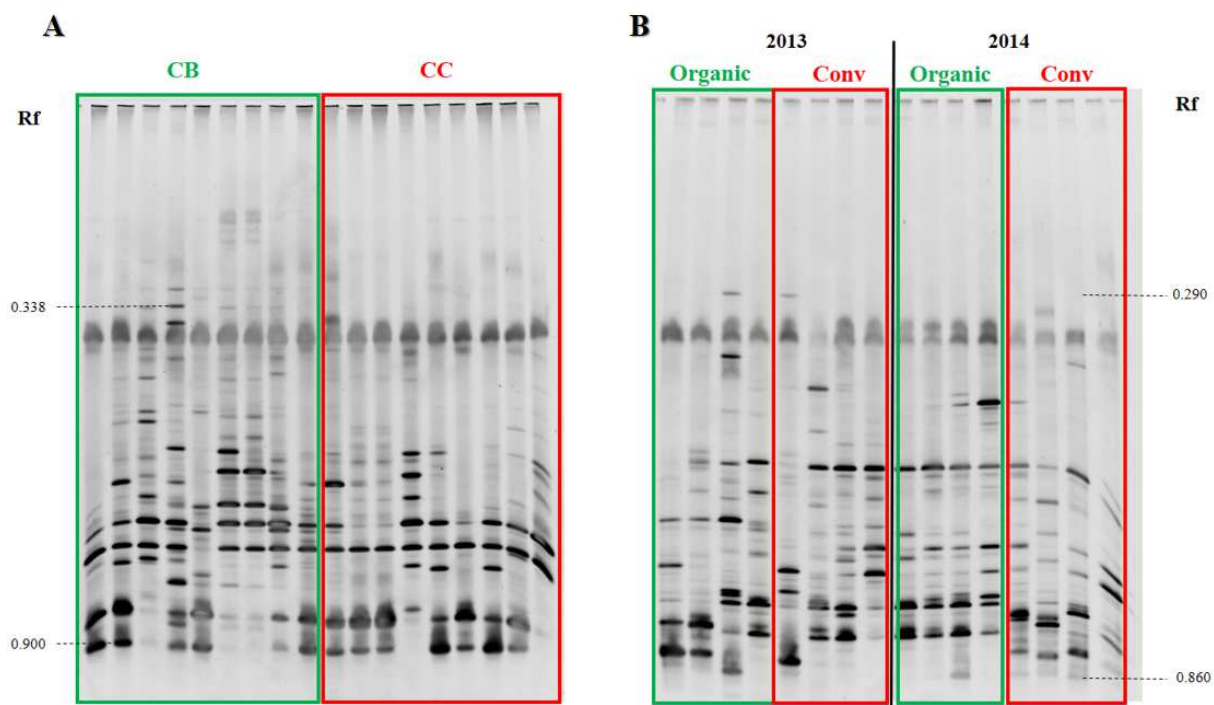
42 \*"Untreated" and not "organic" because these bananas were not certified

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**Table 1.**

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**Figure 1.**

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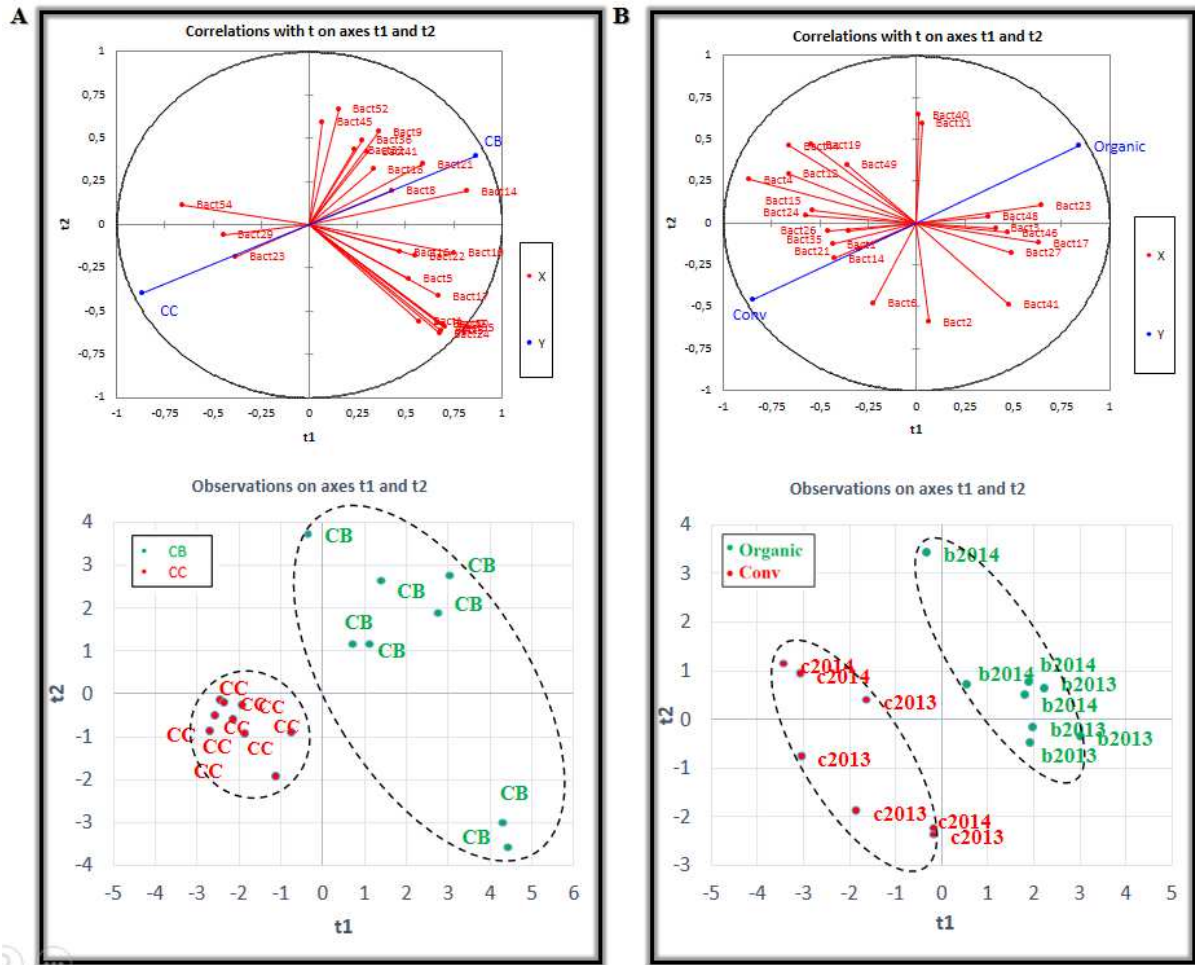
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Figure 2.

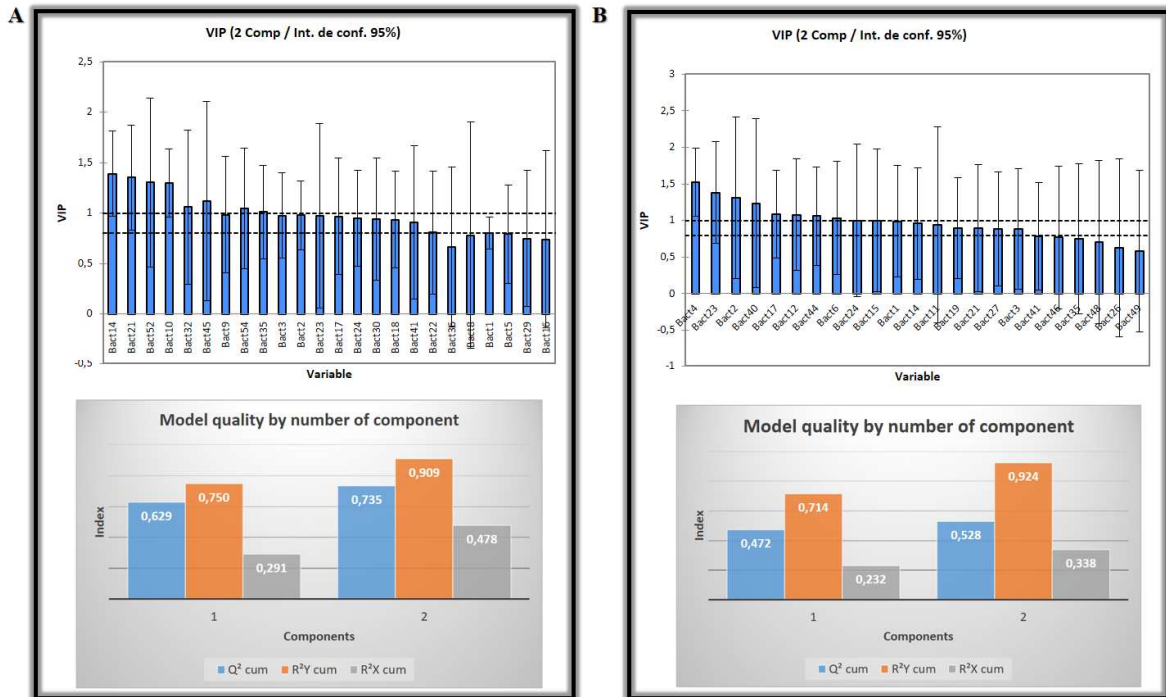
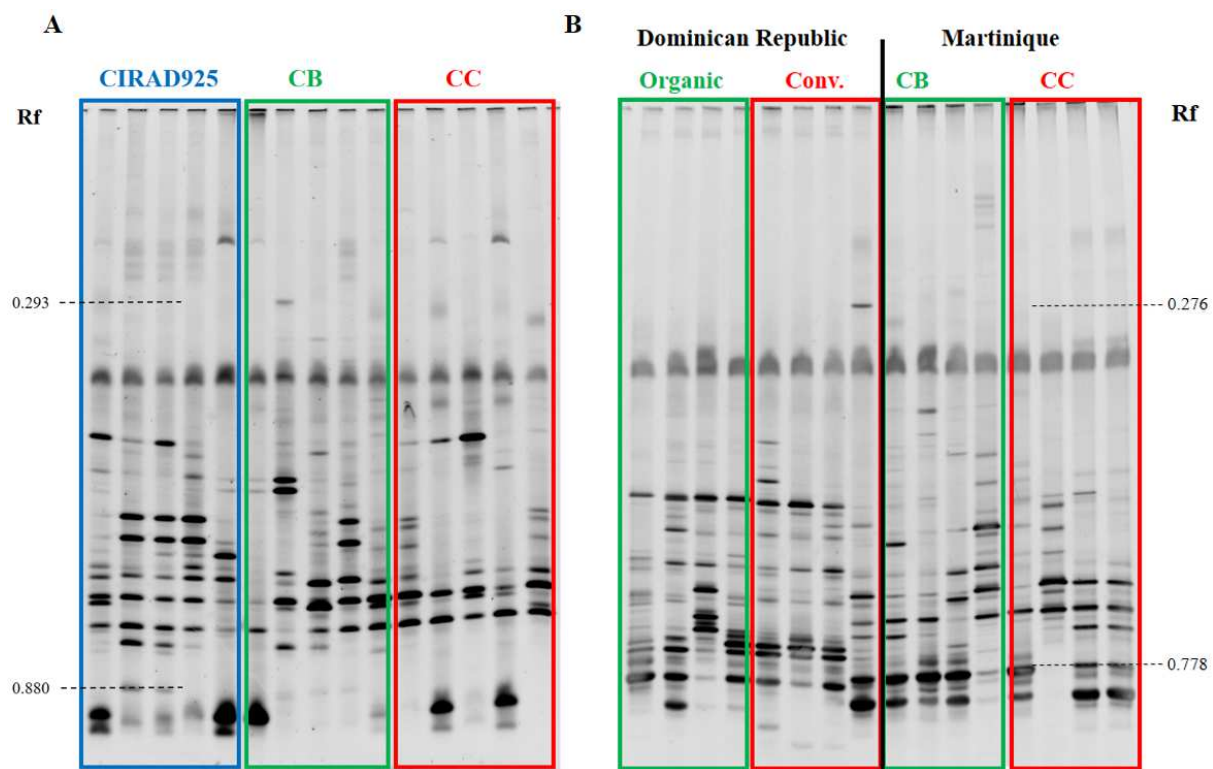


Figure 3.



**Figure 4.**

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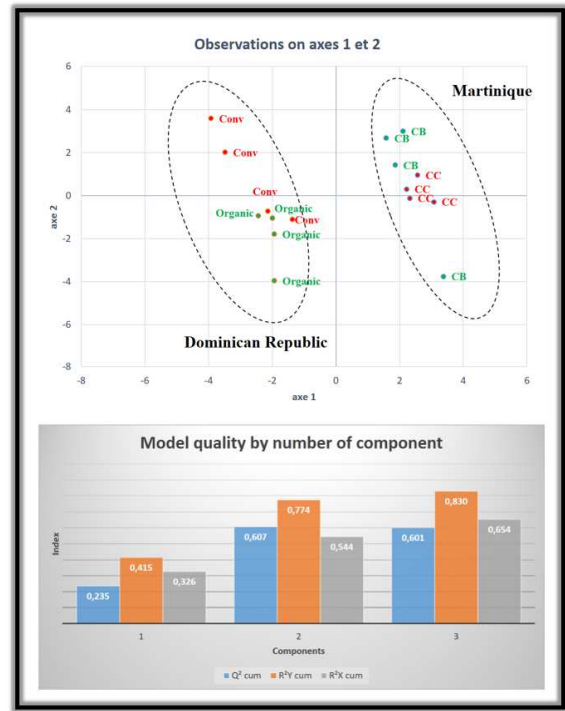
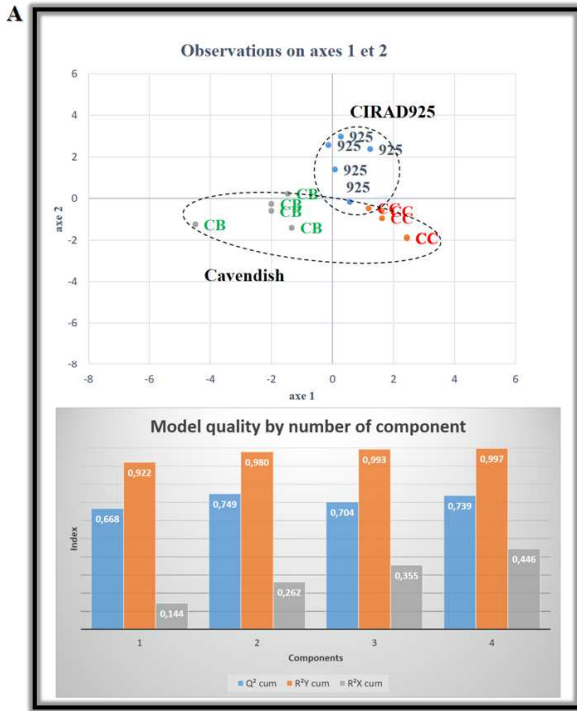
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Figure 5.