

牛血清白蛋白(BSA)、过氧化氢脲、3,3',5,5'-四甲基联苯胺(TMB),Sigma公司;氯霉素包被原(CAP-OVA)实验室制备;其它试剂均为分析纯级。

Genics 酶标仪,TECAN公司;96孔酶标板,丹麦Nunc公司;Millipore/Rios8超纯水系统,法国Millipore公司;CP80WX超速离心机,日本日立公司。

1.2 试验方法

1.2.1 包被原添加量和抗体稀释倍数的优化 96微孔板每孔包被原的添加量依次为0.01,0.05,0.10 μg ,抗体稀释倍数为1:2 000,1:4 000,1:6 000,1:8 000,1:12 000,1:16 000,1:24 000,1:32 000,二抗稀释倍数为1:1 000,进行组合试验,加入底物溶液显色后,利用酶标仪测定不同条件下在波长450 nm处的OD值,并按照式(1)计算抑制率^[21]。

$$\text{抑制率}(\%) = \frac{\text{OD}_{\text{效价}} - \text{OD}_{\text{抑制}}}{\text{OD}_{\text{效价}} - \text{OD}_{\text{空白}}} \times 100 \quad (1)$$

1.2.2 包被原包被条件与封闭液的优化 在1.2.1节试验结果上,分别选4 $^{\circ}\text{C}$ -12 h,4 $^{\circ}\text{C}$ -14 h,4 $^{\circ}\text{C}$ -16 h,37 $^{\circ}\text{C}$ -2 h,37 $^{\circ}\text{C}$ -3 h,37 $^{\circ}\text{C}$ -4 h 6种方式进行包被原包被,测定不同条件下OD值,并计算 IC_{50} 值;然后分别选0.5%脱脂乳粉,1.0%脱脂乳粉,0.5% BSA,1.0% BSA,0.5%明胶和1.0%明胶进行封闭液优化试验。

1.2.3 氯霉素间接竞争酶联免疫分析方法(ic-ELISA)的构建 竞争反应时间及温度,酶标二抗反应时间等参考前期工作^[22]。ic-ELISA方法的构建步骤如下^[22]:在最佳包被条件下,包被原包被96微孔(100 μL /孔);磷酸盐缓冲液(PBST)洗板3次,200 μL /孔封闭液37 $^{\circ}\text{C}$ 封闭1 h;PBST洗板3次,加入梯度标准或5倍稀释样品提取液(50 μL /孔)和抗体(50 μL /孔),37 $^{\circ}\text{C}$ 孵育1 h;PBST洗板4次,加入酶标二抗(100 μL /孔),37 $^{\circ}\text{C}$ 孵育0.5 h;PBST洗板5次,加入底物37 $^{\circ}\text{C}$ 显色15 min,1.25 mol/L硫酸(50 μL /孔)终止反应,测定波长450 nm处OD值,计算不同标准品的抑制率,以氯霉素质量浓度为横坐标,抑制率为纵坐标拟合S型标准曲线,根据标准曲线获得本方法的灵敏度(IC_{50})和检测限(IC_{15})。

1.2.4 氯霉素 ic-ELISA 特异性评价 选取氯霉素结构类似物(氟苯尼考、甲矾霉素)和孔雀石绿、

隐色孔雀石绿、恩诺沙星、诺氟沙星、磺胺甲恶唑、磺胺二甲嘧啶、四环素、沙丁胺醇、庆大霉素、甲硝唑、结晶紫等11种同类抗生素进行方法特异性评价,评价的指标为交叉反应率,计算方法见式(2)^[22]。

$$\text{交叉反应率}(\%) = \frac{\text{氯霉素的 } \text{IC}_{50}}{\text{类似物的 } \text{IC}_{50}} \times 100 \quad (2)$$

1.2.5 氯霉素 ELISA 的稳定性和应用性评价 日内和日间变异系数(CV)评价方法的稳定性^[23],选取大黄鱼、缢蛏、牛蛙等水产品进行方法应用性评价。样品处理如下^[3]:首先准确称取2.0 g肌肉样品,加入到含6.0 mL乙酸乙酯中,充分振荡5 min,5 000 r/min离心5 min后,取3.0 mL上清液,50 $^{\circ}\text{C}$ 下氮气吹干,依次加入2.0 mL PBS溶液和2.0 mL正己烷均涡旋60 s,5 000 r/min离心5 min后,取下层水相用于分析。样品加标水平为5.0,10.0,20.0 $\mu\text{g}/\text{kg}$ 。LC-MS/MS检测氯霉素的样品处理和分析条件参考GB/T 20756-2006《可食动物肌肉、肝脏和水产品中氯霉素、甲矾霉素和氟苯尼考残留量的测定 液相色谱-串联质谱法》^[24]。

2 结果与讨论

2.1 包被原添加量和抗体稀释倍数的优化

包被原添加量和抗体的稀释倍数是影响酶联免疫吸附分析法灵敏度和检测限的重要因素之一^[25]。试验结果如图1所示,每孔的包被量相同,随着抗体稀释倍数增加,OD值和 IC_{50} 值整体呈现下降趋势;当每孔包被原包被量为0.05 μg ,抗体稀释倍数为1:16 000时, IC_{50} 值最小,OD值为

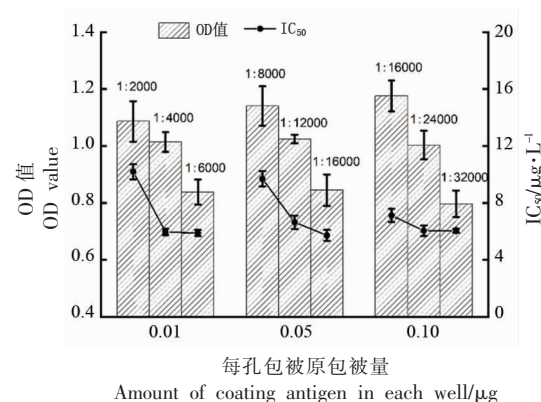


图 1 包被量与抗体稀释条件的优化

Fig.1 Optimization of coating antigen amount and antibody dilution conditions

0.84,因而选择每孔包被量为 $0.05 \mu\text{g}$,抗体稀释倍数为 1:16 000 进行后续研究。

包被原包被条件和封闭液的种类及浓度是影响酶联免疫分析方法灵敏度(IC_{50})的重要因素^[25]。如图 2 所示,不同包被条件的 OD 值差异显著($P<0.05$),其中包被条件为 $4^\circ\text{C}-14\text{h}$, $4^\circ\text{C}-16\text{h}$, $37^\circ\text{C}-3\text{h}$, $37^\circ\text{C}-4\text{h}$ 时, IC_{50} 值较低,且 IC_{50} 值差异不显著($P>0.05$),变异系数小于 4.53%,说明上述的包被条件下方法的稳定性好,结合检测时间和实际情况考虑,本研究选择包被条件为 $4^\circ\text{C}-14\text{h}$ 进行后续试验。如图 3 所示,选取 BSA 和明胶封闭时, IC_{50} 值高于同质量分数的脱脂乳粉,差异极显著($P<0.01$);0.5%脱脂乳粉为封闭液, IC_{50} 值最低。因此封闭液选择 0.5%脱脂乳粉。

2.2 氯霉素 ic-ELISA 标准曲线的构建

经过上述试验条件的优化,构建氯霉素 ic-ELISA 最佳工作条件:包被量为 $0.05 \mu\text{g}/\text{孔}$,包被条件为 $4^\circ\text{C}-14\text{h}$,0.5%脱脂乳粉为封闭液,抗体稀释倍数为 1:16000。如图 4 所示,本研究构建的氯霉素的“S”型标准曲线的方程为 $y=98.6856+(11.3477-98.6856)/[1+(x/6.1134)^{10235}]$ ($R^2=0.9994$),计算得灵敏度 $\text{IC}_{50}=(4.88\pm 0.33)\mu\text{g}/\text{L}$,检测限 $\text{IC}_{15}=(0.29\pm 0.13)\mu\text{g}/\text{L}$ 。

2.3 氯霉素 ic-ELISA 方法特异性评价

为进一步验证氯霉素 ic-ELISA 方法的有效性,本研究通过交叉反应率进行氯霉素 ic-ELISA 特异性评价^[26]。如表 1 所示,氯霉素 ic-ELISA 方法结果分析表明,氟苯尼考、甲砒霉素、孔雀石绿、隐色孔雀石绿、恩诺沙星、诺氟沙星、磺胺甲恶唑、磺胺二甲嘧啶、四环素、沙丁胺醇、庆大霉素、甲硝唑和结晶紫的交叉率低于 0.1%,说明氯霉素抗体不能识别氯霉素的结构类似物和 11 种同类抗生素,构建的氯霉素 ic-ELISA 方法特异性良好。

2.4 氯霉素 ic-ELISA 方法稳定性和应用性评价

本研究采用日内和日间变异系数评价氯霉素 ic-ELISA 方法的稳定性,实际样品检测和加标回收评价氯霉素 ic-ELISA 方法的应用性。如表 2 所示,氯霉素 ic-ELISA 方法的日内变异系数(CV)在 2.28%~4.63%之间,日间 CV 值在 3.56%~6.96%之间,LC-MS/MS 方法 CV 值在

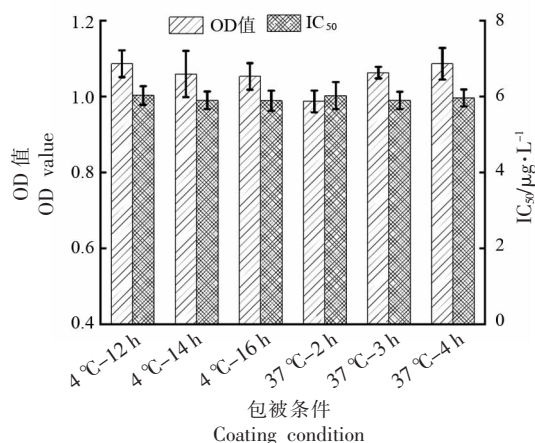


图 2 包被条件的优化

Fig.2 Optimization of temperature and time of coating condition

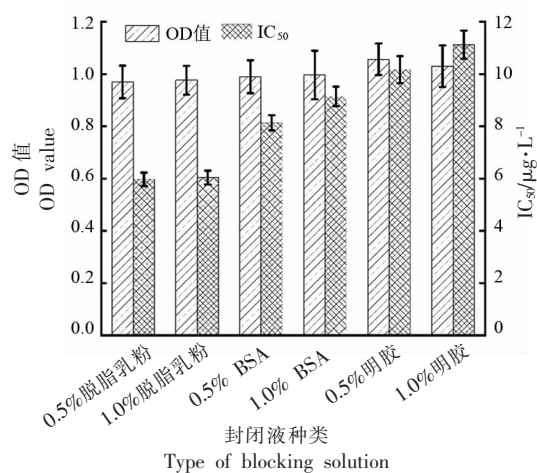


图 3 封闭液种类的优化

Fig.3 Optimization of the type of blocking solution

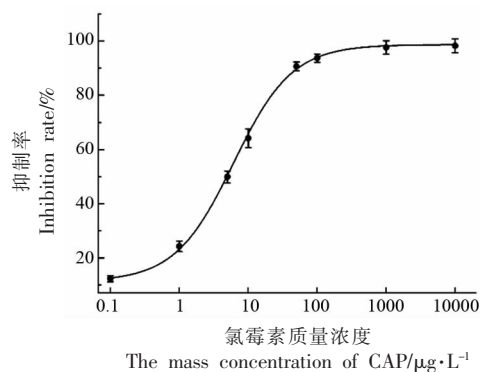
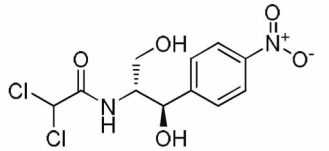
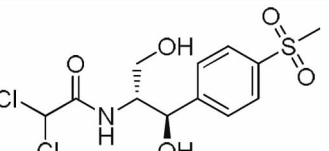
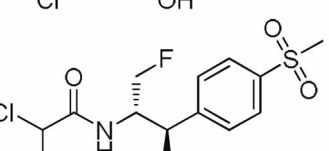
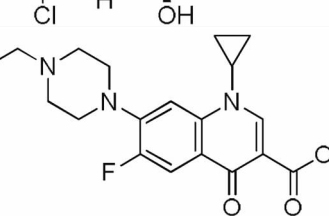
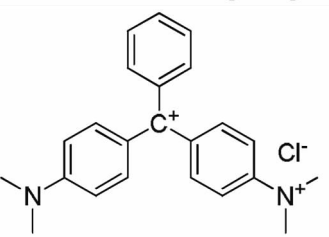
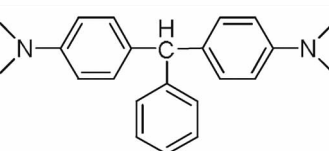
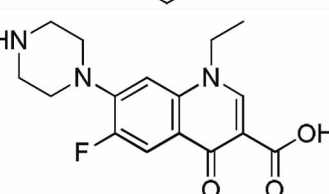
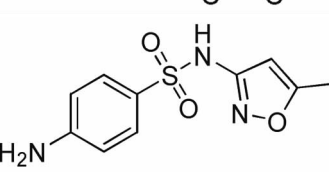
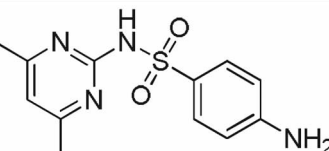


图 4 氯霉素 ic-ELISA 方法标准曲线

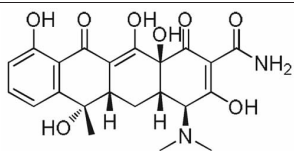
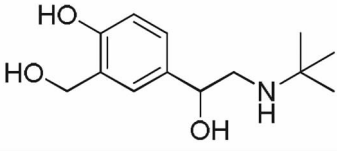
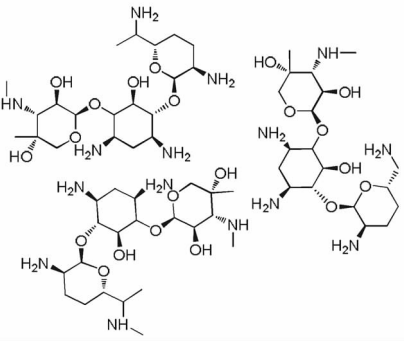
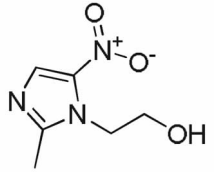
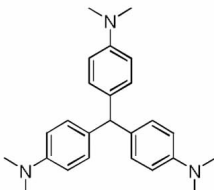
Fig.4 Standard curve of CAP by ic-ELISA

表 1 交叉反应率检测结果

Table 1 The detection results of cross-reaction rate

化合物名称	结构式	IC ₅₀ /μg·L ⁻¹	交叉反应率/%
氯霉素		4.88	100.0
甲砒霉素		>5 000.00	<0.1
氟苯尼考		>5 000.00	<0.1
恩诺沙星		>5 000.00	<0.1
孔雀石绿		>5 000.00	<0.1
隐形孔雀石绿		>5 000.00	<0.1
诺氟沙星		>5 000.00	<0.1
磺胺甲恶唑		>5 000.00	<0.1
磺胺二甲嘧啶		>5 000.00	<0.1

(续表 1)

化合物名称	结构式	IC ₅₀ /μg·L ⁻¹	交叉反应率/%
四环素		>5 000.00	<0.1
沙丁胺醇		>5 000.00	<0.1
庆大霉素		>5 000.00	<0.1
甲硝唑		>5 000.00	<0.1
结晶紫		>5 000.00	<0.1

0.69%~1.94%之间,构建的氯霉素 ic-ELISA 方法稳定性良好。对大黄鱼、缢蛏、牛蛙样品中氯霉素进行检测,仪器分析与本方法均未检测到本底浓度,样品中添加 5.0,10.0,20.0 μg/kg 3 个水平,加标回收试验结果表明,ic-ELISA 方法对氯霉素回收率在 83.90%~100.73%之间。对 ic-ELISA 和 LC-MS/MS 进行氯霉素检测结果进行线性回归分析(图 5),日内(日间)检测数据与 LC-MS/MS 检测数据相关系数 $R^2=0.9924$ ($R^2=0.9793$),说明 ic-ELISA 检测结果与 LC-MS/MS 检测结果具有很好的一致性。本文构建的氯霉素 ic-ELISA 方法,稳定性良好,可应用于水产品中氯霉素含量的检测。

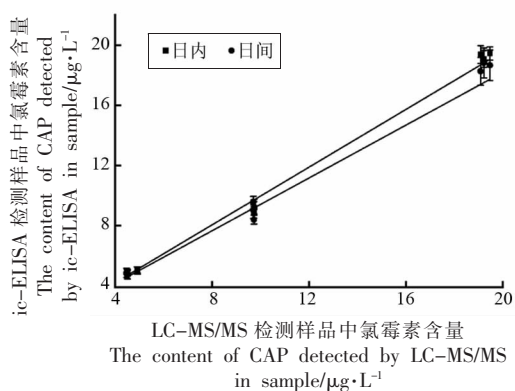


图 5 ic-ELISA 与 LC-MS/MS 检测结果相关性分析
Fig.5 Correlation analysis of detection results between ic-ELISA and LC-MS/MS

表 2 实际样品中氯霉素的检测结果 (n=3)

Table 2 Detection results of CAP in various spiked food samples (n=3)

样品	ELISA 日内结果				ELISA 日间结果				LC-MS/MS				
	添加量/ $\mu\text{g}\cdot\text{kg}^{-1}$	检测结果/ $\mu\text{g}\cdot\text{kg}^{-1}$	回收率/%	CV/%	检测结果/ $\mu\text{g}\cdot\text{kg}^{-1}$	回收率/%	CV/%	检测结果/ $\mu\text{g}\cdot\text{kg}^{-1}$	回收率/%	CV/%	检测结果/ $\mu\text{g}\cdot\text{kg}^{-1}$	回收率/%	CV/%
大黄鱼	0.0	ND	-	-	ND	-	-	ND	-	-	ND	-	-
	5.0	4.96 ± 0.21	99.13	4.33	4.84 ± 0.30	96.73	6.23	4.46 ± 0.08	89.27	1.83	4.46 ± 0.08	89.27	1.83
	10.0	9.18 ± 0.41	91.77	4.47	9.11 ± 0.63	91.10	6.96	9.73 ± 0.07	97.35	0.69	9.73 ± 0.07	97.35	0.69
	20.0	19.10 ± 0.56	95.48	2.92	18.83 ± 0.99	94.15	5.28	19.22 ± 0.32	96.12	1.68	19.22 ± 0.32	96.12	1.68
牛蛙	0.0	ND	-	-	ND	-	-	ND	-	-	ND	-	-
	5.0	4.87 ± 0.22	97.33	4.63	4.73 ± 0.29	94.53	6.06	4.50 ± 0.06	90.07	1.37	4.50 ± 0.06	90.07	1.37
	10.0	8.97 ± 0.28	89.70	3.10	8.39 ± 0.30	83.90	3.56	9.72 ± 0.12	97.23	1.19	9.72 ± 0.12	97.23	1.19
	20.0	19.38 ± 0.59	96.88	3.04	19.27 ± 0.92	91.37	5.04	19.09 ± 0.37	95.43	1.92	19.09 ± 0.37	95.43	1.92
鳊鱼	0.0	ND	-	-	ND	-	-	ND	-	-	ND	-	-
	5.0	5.04 ± 0.19	100.73	3.77	5.00 ± 0.24	100.13	4.90	4.91 ± 0.07	98.20	1.45	4.91 ± 0.07	98.20	1.45
	10.0	9.52 ± 0.42	95.17	4.46	9.03 ± 0.56	90.30	6.22	9.70 ± 0.13	96.97	1.31	9.70 ± 0.13	96.97	1.31
	20.0	19.45 ± 0.44	97.25	2.28	18.67 ± 1.02	93.35	5.48	19.47 ± 0.38	97.37	1.94	19.47 ± 0.38	97.37	1.94

注:ND 为样品中未检测到,-为不需计算此项。

3 结论

本文以食品动物禁用兽药氯霉素为研究对象,系统优化间接竞争酶联免疫分析(ic-ELISA)方法的包被原添加量、抗体稀释倍数、包被条件、封闭液种类等工作参数,建立 ic-ELISA 方法。所构建氯霉素 ic-ELISA 方法,灵敏度为(IC_{50})4.88 $\mu\text{g/L}$,检测限(IC_{15})为 0.29 $\mu\text{g/L}$,本方法只特异性识别氯霉素,不能识别结构类似物 and 同类抗生素,交叉反应率均低于 0.1%。本文构建的氯霉素 ic-ELISA 对大黄鱼、鳊鱼、牛蛙

添加回收率范围为 83.90%~100.73%,变异系数(CV)范围为 2.28%~6.96%,检测结果与 LC-MS/MS 检测结果具有较好的一致性。综上所述,本文构建的氯霉素 ic-ELISA 方法,可应用于水产品中氯霉素残留进行准确检测,为食品安全提供一份保障。同时,本方法为禁止使用的兽药残留、生物毒素、非法添加剂以及其它食品危害因子间接竞争酶联免疫分析方法开发与应用提供技术参考。

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Construction and Application of Enzyme-linked Immunosorbent Assay for Chloramphenicol in Aquatic Products

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Abstract In this work, chloramphenicol (CAP) as the research object, by optimizing the reaction conditions, an indirect competitive enzyme-linked immunosorbent assay (ic-ELISA) for CAP was constructed and applied to the detection of CAP residues in aquatic products. The optimal working conditions of the constructed ic-ELISA were 0.05 $\mu\text{g}/\text{well}$ coating amount of CAP-OVA, coating conditions at 4 $^{\circ}\text{C}$ for 14 h, 0.5% nonfat milk powder as blocking solution, and the dilution ratio of CAP antibody was 1:16 000. The results showed that the sensitivity (IC_{50}) of the constructed ic-ELISA method was 4.88 $\mu\text{g}/\text{mL}$, and the detection limit (IC_{15}) was 0.29 $\mu\text{g}/\text{mL}$. The cross-reaction rate of the chloramphenicol structural analogs and similar antibiotics were less than 0.1%. The spiked recovery experiments of 5.0, 10.0, 20.0 $\mu\text{g}/\text{kg}$ in *Larimichthys crocea*, razor clam and bullfrog were carried out, and the recovery rates were within 83.90%–100.73%, and the intraday and interday coefficients of variation (CV) for this method ranged from 2.28% to 6.96%. The detection results were in good agreement with that of LC-MS/MS. The ic-ELISA of CAP in this study was simple to operate and has high sensitivity. It could be applied to the rapid quantitative detection of CAP residues in various aquatic products, and provide technical reference for ic-ELISA of other small molecule hazards. And it is also an indirect competitive enzyme-linked immunosorbent assay for the construction of the method provides technical reference.

Keywords aquatic products; chloramphenicol; residue detection; ic-ELISA