### RESURCH

BACTERIAL GROWTH CURVE

**Subtitle: Microbiology Presentation** 

Section: 158

Instructor: Dr. Jenan Al-Otaibi



#### Introduction

This presentation covers the principles of bacterial growth, a key concept in microbiology and biotechnology. Bacteria multiply through binary fission, resulting in exponential population increases under favorable conditions. The bacterial growth curve, consisting of four phases—lag, log, stationary, and death—reflects critical biological and environmental transitions. We will explore how factors like temperature, pH, oxygen, and nutrients impact microbial development, linking theory to real-world applications in medical, industrial, and ecological fields.

# The Bacterial Growth Curve Diagram

Graph of cell number vs. time

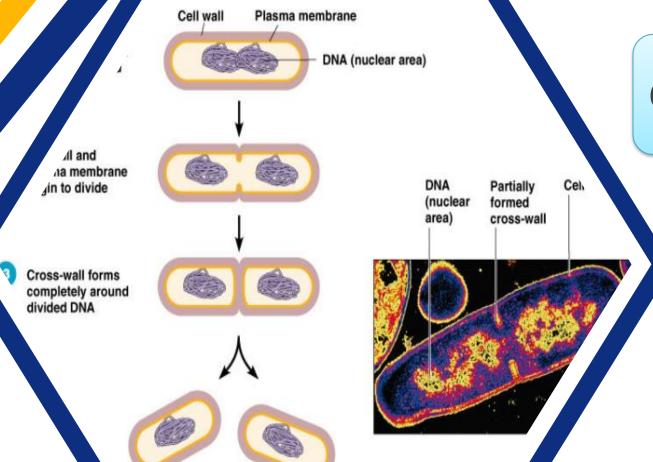
4 distinct phases:

- ☐ Lag phase
- ☐ Exponential (log) phase
- ☐ Stationary phase
- Death phase



### Lag Phase

No immediate cell division



Cells prepare for reproduction

Duration varies (minutes to hours)

Cellular activity without growth

### Exponential Phase

01

Rapid cell division at constant rate

02

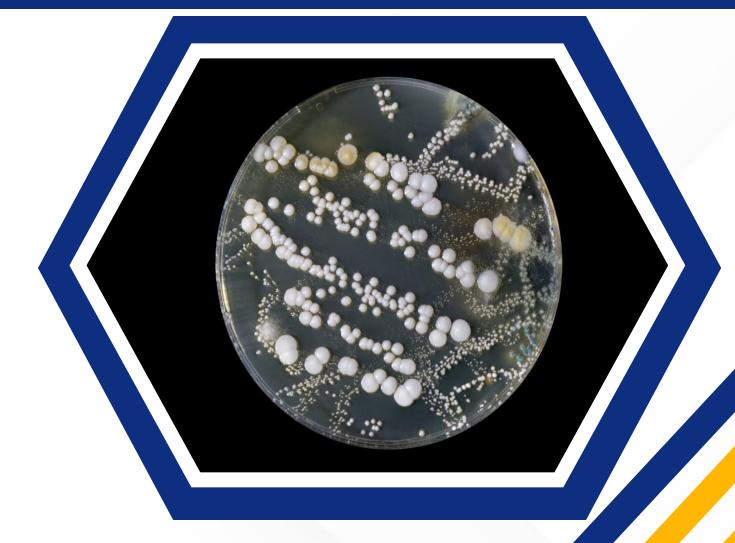
Generation time varies by species

03

Mathematical growth: 1→2→4→8→16 (2<sup>n</sup>) 04

Example: E. coli doubles every 20 min

### Stationary Phase



#### Growth slows/stops due to:

01 Nutrient depletion

02 Waste accumulation

03 Limited space

### Death Phase





### Generation Time Calculation

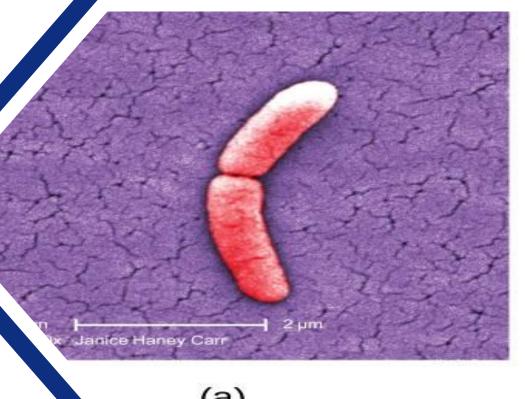
Formula: G = t/n

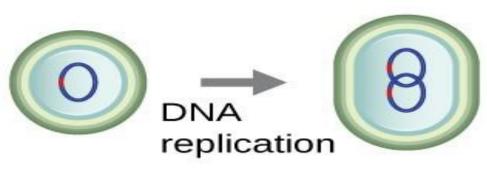
Example calculation

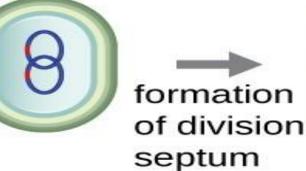
Comparison table of different bacteria

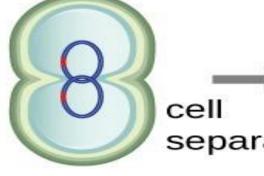


(G=generation time, t=time, n=number of generations)









separation

cell elongation

## Physical Growth Factors

1.Temperature

2.pH

3.Osmotic pressure

4.Radiation

5. Hydrostatic pressure





### Temperature Requirements

Minimum/Optimum/Maximum temps

Psychrophiles (-20°C to +10°C)

Mesophiles (20°C to 45°C) - most pathogens

Thermophiles (45°C to 80°C)



### pH Requirements

- > Acidophiles (pH 0.1-5.4)
- > Neutrophiles (pH 5.4-8.5)
- > Alkaliphiles (pH 7-12)
- ➤ Most prefer neutral pH (6.5-7.5)



# Osmotic Pressure

Hypertonic solutions cause plasmolysis

Hypotonic solutions may lyse cells

Halophiles (salt-loving bacteria)

# Chemical Requirements

Carbon sources

Oxygen requirements

Nitrogen, phosphorus, sulfur

### Oxygen Requirements

Obligate aerobes (require O<sub>2</sub>)

Facultative anaerobes (prefer O<sub>2</sub> but can live without)

Facultative anaerobes (prefer O<sub>2</sub> but can live without)

Obligate anaerobes (harmed by O<sub>2</sub>)

# Applications Medicine



Understanding bacterial growth helps:

**Develop antibiotics** 

**Create sterilization methods** 

**Design infection control protocols** 

### Applications Food Industry



Pasteurization based on temp. sensitivity Food preservation methods:

Salting (hypertonic)

Pickling (acidic pH)

Refrigeration (low temp)

### Bacterial Growth in Lab

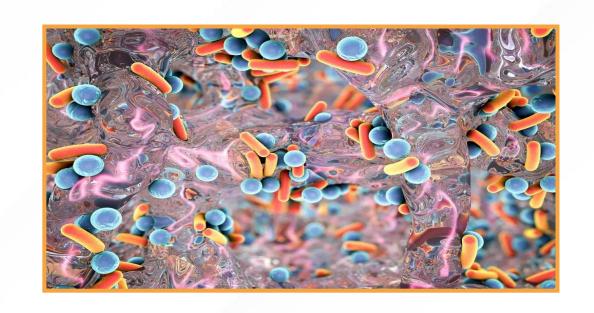
Culture media types:

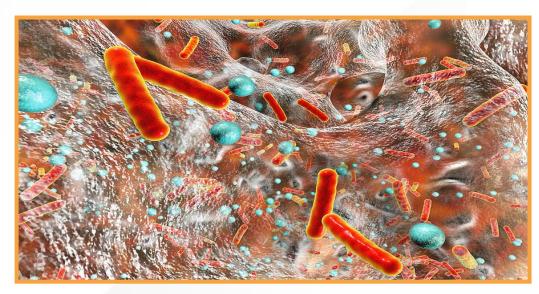
Liquid (broth)

Solid (agar)



### Biofilms







Complex bacterial communities

Protective extracellular matrix

Medical significance (catheters, implants)

### Quorum Sensing

Cell-to-cell communication

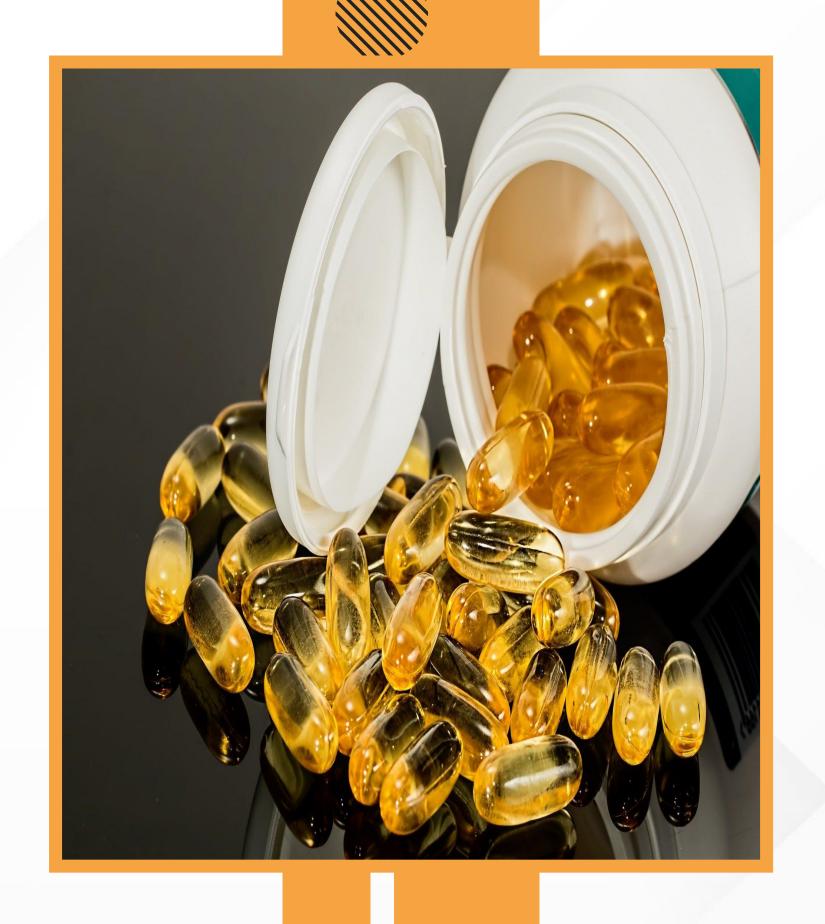
Coordinates group behaviors

Regulates virulence factors



### Spore Formation

- •Survival mechanism
- •Resistant to heat, chemicals
- •Example: Clostridium, Bacillus







➤ Fast reproduction → rapid evolution

> Horizontal gene transfer

Importance of complete antibiotic courses



### Beneficial Bacteria

- > Gut microbiome
- Food production

  (yogurt, cheese)
- > Environmental cleanup





Microbiome studies

Phage therapy

Synthetic biology



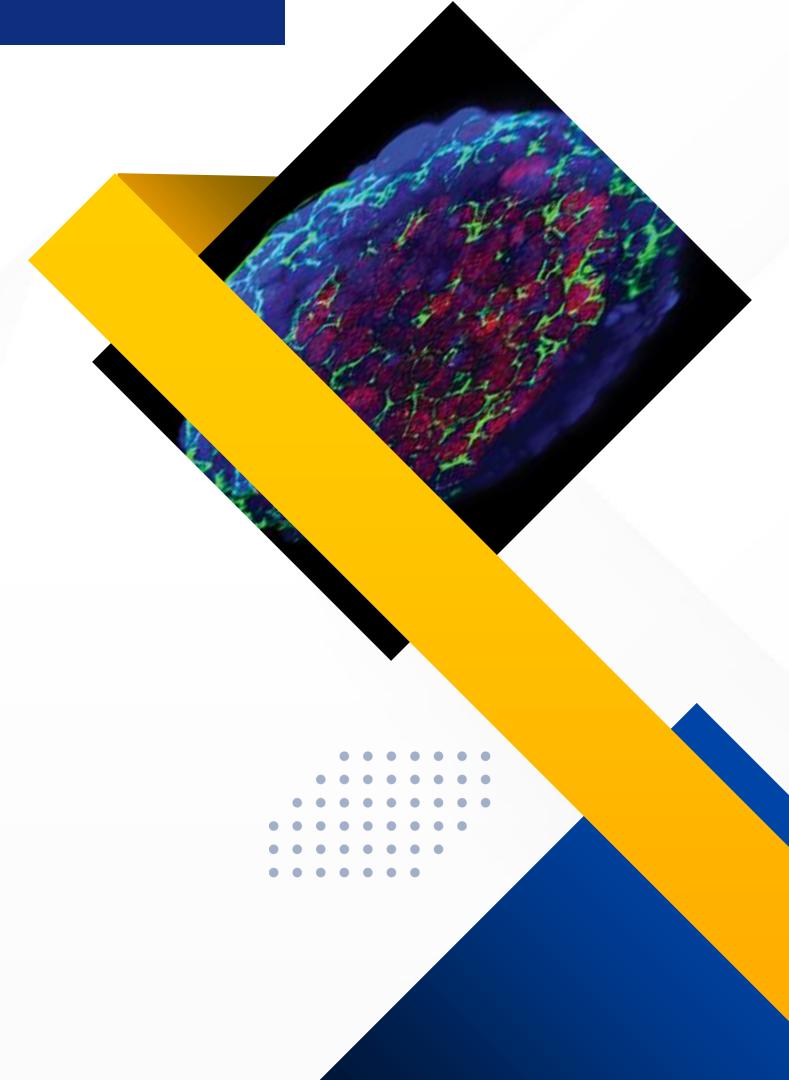
### Summary

The bacterial growth curve demonstrates the dynamic nature of microbial populations under varying conditions. Understanding the four phases—lag, exponential, stationary, and death—helps predict bacterial behavior in labs, medicine, and industry. Physical factors (temperature, pH, osmotic pressure) and chemical requirements (oxygen, nutrients) dictate growth rates, enabling targeted control methods. This knowledge is vital for antibiotic development, food safety, and combating antibiotic resistance.

- Bacterial growth has 4 phases
- Many physical/chemical factors affect growth
- > Knowledge applied in medicine, food safety

### Quiz/Review Questions

- > What happens during lag phase?
- > How does pH affect bacteria?
- Why is exponential phase dangerous for infections?





### Presented By

Microbiology Section: 158

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