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*What is *Listeria monocytogenes* and how does it cause food ...*

Listeria monocytogenes Risk Assessment: Quantitative Assessment of Relative Risk to Public Health from Foodborne *Listeria monocytogenes* among Selected Categories of Ready-to-Eat Foods. (accessed ...

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Listeria in pet food manufacture facility results in FDA ... One of the key challenges with Listeria monocytogenes is the fact that, despite the relatively low rates of listeriosis (the disease caused by the consumption of food contaminated with Listeria monocytogenes) the mortality rate is around 15 percent and kills approximately 250 people each year in the US 1, primarily impacting susceptible populations such as the elderly, infants, pregnant women ...

Listeria (Listeriosis) | FDA Faughan Foods has taken the precautionary step of extending its recall of Glensallagh Roast Chicken Breast

Pieces to include two additional batches and a further product, Glensallagh Tikka Style Chicken Pieces, because the products might contain Listeria monocytogenes. These products were sold in Lidl Northern Ireland stores only.

WHO | Risk assessment of Listeria monocytogenes in ready ...

Listeria monocytogenes is a foodborne pathogen that causes listeriosis, a relatively rare but potentially fatal disease with a 19% mortality rate and a 99% hospitalisation rate. It affects mainly elderly and immunocompromised individuals. Ready-to-eat (RTE) foods are particularly dangerous with regard to L.

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monocytogenes as there is no further anti-microbial step between production and ...

Listeria monocytogenes In The Food

Listeria monocytogenes (listeria) is a bacterium that causes an illness called listeriosis. Cases of foodborne illness from listeria are rare, but can involve serious symptoms and even death in certain groups of people. These include: people with weakened immune systems, such as those suffering from cancer; pregnant women and their unborn babies

BAM Chapter 10: Detection of Listeria monocytogenes in

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...

Food safety criteria for *Listeria monocytogenes* in ready-to-eat (RTE) foods have been applied from 2006 onwards (Commission Regulation (EC) 2073/2005). Still, human invasive listeriosis was reported to increase over the period 2009–2013 in the European Union and European Economic Area (EU/EEA).

***Listeria monocytogenes* contamination of ready-to-eat foods ...**

***Listeria monocytogenes* is found in soil and water. Animals can carry the bacteria without appearing ill and can contaminate foods of animal origin, such as meats and dairy products. *Listeria* is unusual because it can**

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grow at low temperatures, including refrigeration temperatures below 5°C.

***What Is Listeria Monocytogenes (Listeriosis) Food ...
Listeria monocytogenes is the species of pathogenic bacteria that causes the infection listeriosis. It is a facultative anaerobic bacterium, capable of surviving in the presence or absence of oxygen. It can grow and reproduce inside the host's cells and is one of the most virulent foodborne pathogens: 20 to 30% of foodborne listeriosis infections in high-risk individuals may be fatal.***

Listeriosis

The FDA laboratory recovered Listeria monocytogenes

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from 7 of 37 subsamples analyzed for this pathogen. FDA conducted WGS analysis of the L. monocytogenes strains found in environmental sample ...

Listeria | Food Standards Agency

Listeria, caused by a germ that can grow despite refrigeration, is one source of food poisoning. Though in healthy people it doesn't usually cause lasting harm, it threatens pregnant women and ...

Listeria innocua - an overview | ScienceDirect Topics Microbiological risk assessment series 4, interpretive summary. This volume contains an overview of the risk assessment with a particular focus on information that

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would be relevant to risk managers faced with addressing problems posed by *Listeria monocytogenes* in ready-to-eat foods. This document has been prepared and reviewed by an international team of scientists.

The fight against *Listeria* in frozen food - New Food Magazine

****Listeria monocytogenes* (*L. monocytogenes*) is a species of pathogenic (disease-causing) bacteria that can be found in moist environments, soil, water, decaying vegetation and animals, and can ...***

Faughan Foods extends its recall of Glensallagh Chicken

...

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With the increased demand for lightly preserved and/or ready-to-eat (RTE) food products, the prevalence of the foodborne pathogen Listeria monocytogenes has increased, which is a public health concern. The goal for this review is to discuss the incidence, epidemiological importance, and contamination routes of L. monocytogenes in various aquatic ecosystems, seafood products, and processing ...

Listeria monocytogenes - foodsafety.asn.au

Listeria monocytogenes is a food-borne pathogen responsible for listeriosis, a sickness with a high mortality rate. It is a facultative intracellular Gram-positive bacterium able to invade, survive, and replicate

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in phagocytic and nonphagocytic cells.

Listeria monocytogenes - Wikipedia

Listeria monocytogenes Listeriosis caused by the bacterium, Listeria monocytogenes, is a comparatively rare form of foodborne illness, but it can be a very serious disease in pregnant women, people with poor immune systems and older adults, all of whom need to avoid certain foods (see this additional Listeria advice).

Listeria | NZ Food Safety | NZ Government

Listeria monocytogenes are widely distributed in nature. They can be found in soil, water, vegetation and the faeces of some animals and can contaminate foods.

Listeriosis is an infectious disease caused by the bacterium *Listeria monocytogenes*.

Listeria monocytogenes in Aquatic Food Products—A Review ...

Listeria monocytogenes is a member of the *Listeria* genus, which also includes other species: *Listeria ivanovii*, *Listeria seeligeri*, *Listeria innocua*, and *Listeria welshimeri* (Table 1). Only *L. monocytogenes* and *L. ivanovii* can cause disease in animals, and only *L. monocytogenes* appears to cause disease in humans, although there are sporadic reports of *L. innocua* and *L. seeligeri* causing ...

Listeria monocytogenes - an overview | ScienceDirect Topics

Listeria monocytogenes is a gram-positive, rod-shaped bacterium, and are most infamous for surviving and even growing well in refrigeration temperature ranges. This bacterium affects foods such as raw chicken, dairy, processed (deli) meats as well as smoked seafood. This bacteria can also survive in oxygen-poor conditions, meaning even vacuum-packed foods are not free from concerns.

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