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## CHAPTER 35 : CAMPYLOBACTER IN THE FOOD SUPPLY

Authors: Wilma Jacobs-Reitsma<sup>1</sup>, Ulrike Lyhs<sup>2</sup>, Jaap Wagenaar<sup>3</sup>

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### Abstract:

*Campylobacter* infections in humans are considered to be mainly food-borne, in which foods of animal origin play an important role. The

majority of *Campylobacter* infections are sporadic (single) cases or small family outbreaks, and the actual source of these types of infection is rarely microbiologically identified. This chapter describes the detection and prevalence of *Campylobacter* in a wide range of different types of food. Food products, however, may harbor only low numbers of campylobacters, and bacterial cells may be seriously injured by processing procedures such as freezing, cooling, heating, and salting. Survival of *Campylobacter* on eggshells, however, is considered to be poor because of the sensitivity of the organism to drying.

Unpasteurized milk is a well-documented cause of a number of outbreaks of campylobacteriosis. Sufficient heating of red meat products, which are relatively infrequently contaminated with low numbers of *Campylobacter*, will eliminate this risk of human infection. Several investigations on the detection of *Campylobacter* in different types of seafood have been carried out. The majority of *Campylobacter* studies on growth characteristics and survival were carried out during the early 1980s, and summarizing reviews can be found in articles by Doyle and Stern and Kazmi. Reduction of the potential risk of contaminated poultry products has to be achieved by the application of good hygienic practices by both the producers of poultry meat products and the consumers of these products.

**Citation: Jacobs-Reitsma W, Lyhs U, Wagenaar J. 2008.**

*Campylobacter* in the Food Supply, p 627-644. In Nachamkin I, Szymanski C, Blaser M (ed), *Campylobacter, Third Edition*. ASM Press, Washington, DC. doi: 10.1128/9781555815554.ch35

## KEY CONCEPT RANKING

Meat and Meat Products



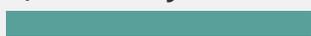
Enzyme-Linked Immunosorbent Assay

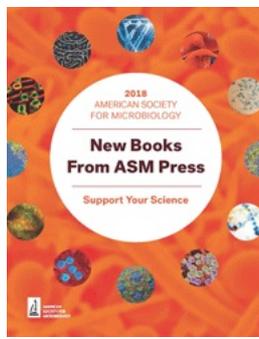


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