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With the increased demand for lightly

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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.*

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monocytogenes in various aquatic
ecosystems, seafood products, and
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Listeria | NZ Food Safety | NZ Government

Listeria monocytogenes are widely distributed in nature. They can be

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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*.

What Is Listeria Monocytogenes (Listeriosis) Food ...

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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

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to 30% of foodborne listeriosis
infections in high-risk individuals may
be fatal.

The fight against Listeria in frozen food - New Food Magazine

Listeria monocytogenes (L.
monocytogenes) is a species of

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pathogenic (disease-causing) bacteria that can be found in moist environments, soil, water, decaying vegetation and animals, and can ...

BAM Chapter 10: Detection of Listeria monocytogenes in ...

Food safety criteria for Listeria

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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).

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Listeriosis

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

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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

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pregnant women and ...
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**Listeria innocua - an overview |
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Microbiological risk assessment series
4, interpretive summary. This volume
contains an overview of the risk
assessment with a particular focus on

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information that 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.

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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

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certain groups of people. These include: people with weakened immune systems, such as those suffering from cancer; pregnant women and their unborn babies

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

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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

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appears to cause disease in humans,
although there are sporadic reports of
L. innocua and L. seeligeri causing ...

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

Listeria monocytogenes Risk
Assessment: Quantitative Assessment

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of Relative Risk to Public Health from
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Foodborne Listeria monocytogenes
And Nutrition among Selected Categories of Ready-
to-Eat Foods. (accessed ...

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

...

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

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**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

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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.

Listeria (Listeriosis) | FDA

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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*.

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These products were sold in Lidl
Northern Ireland stores only.

Listeria monocytogenes - foodsafety.asn.au

Listeria monocytogenes is a food-
borne pathogen responsible for
listeriosis, a sickness with a high

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mortality rate. It is a facultative intracellular Gram-positive bacterium able to invade, survive, and replicate in phagocytic and nonphagocytic cells.

Listeria monocytogenes - Wikipedia

Listeria Monocytogenes Listeriosis
caused by the bacterium, Listeria

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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).

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**Listeria in pet food manufacture
facility results in FDA ...**
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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

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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 ...

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

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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

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particularly dangerous with regard to
L. monocytogenes as there is no
further anti-microbial step between
production and ...

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