

## ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD

## INFORMATION PAPER

## Items of interest from the literature

**Bacillus cereus**

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## Campylobacter

Andrzejewska M, Szczepańska B, Śpica D, Klawe JJ. Prevalence, Virulence, and Antimicrobial Resistance of *Campylobacter* spp. in Raw Milk, Beef, and Pork Meat in Northern Poland. *Foods*. 2019 Sep 17;8(9). pii: E420. doi: 10.3390/foods8090420. PubMed PMID: 31533265.

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## Clostridium

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## Listeria monocytogenes

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## **Mycobacterium**

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## Norovirus

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## Salmonella

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