

ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD INFORMATION PAPER

Items of interest from the literature

Bacteria:

Bacillus cereus

Adame-Gómez R, Cruz-Facundo IM, García-Díaz LL, Ramírez-Sandoval Y, Pérez-Valdespino A, Ortuño-Pineda C, Santiago-Dionisio MC, Ramírez-Peralta A. Biofilm production by enterotoxigenic strains of *Bacillus cereus* in different materials and under different environmental conditions. *Microorganisms*. 2020 Jul 17;8(7):1071. doi: 10.3390/microorganisms8071071. PMID: 32709126; PMCID: PMC7409032.

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Campylobacter

Babacan O, Harris SA, Pinho RM, Hedges A, Jørgensen F, Corry JEL. Factors affecting the species of *Campylobacter* colonizing chickens reared for meat. *J Appl Microbiol.* 2020 Apr 5. doi: 10.1111/jam.14651. Epub ahead of print. PMID: 32248631.

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Clostridium

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Listeria monocytogenes

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Mycobacterium

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