Record Nr. UNINA9910459665303321 Salmonella and campylobacter in chicken meat [[electronic resource]]: **Titolo** meeting report Pubbl/distr/stampa Rome,: Nutrition and Consumer Protection Division, Food and Agriculture Organization of the United Nations Geneva,: Department of Food Safety and Zoonoses, c2009 **ISBN** 1-282-76084-X 9786612760846 92-4-068538-3 Descrizione fisica 1 online resource (68 p.) Collana Microbiological risk assessment series;; 19 Disciplina 664.93 Soggetti Salmonella infections - Prevention Campylobacter infections - Prevention Salmonella infections in poultry - Prevention Campylobacter infections in poultry - Prevention Bacterial diseases in poultry - Prevention Meat - Contamination Chicken industry - Health aspects Foodborne diseases Food contamination - Prevention Electronic books. Lingua di pubblicazione Inglese **Formato** Materiale a stampa Livello bibliografico Monografia "The discussions and outcome of a Technical Meeting, convened by Note generali FAO and WHO, held 4 to 8 May 2009 in Rome, Italy." Nota di bibliografia Includes bibliographical references. Nota di contenuto CONTENTS; Acknowledgements; Contributors (Meeting Participants);

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Differences in the nature of chicken meat production and the implications for Salmonella and Campylobacter; 3. Review of available scientific information on control of Salmonella and Campylobacter: occurrence and challenges, and state of the science; 4. Examples of possible interventions for hazard reduction; 5. Evaluation of likely outcomes of specific interventions; 6. Development of a Web-based

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## Sommario/riassunto

Salmonella and campylobacteriosis are among the most frequently reported foodborne diseases worldwide. Codex Alimentarius Commission agreed that guidelines for the control of both diseases in poultry was a priority and initiated their development in 2007. In order to continue their work the Codex Committee in Food Hygiene requested FAO and WHO to provide them with the necessary scientific advice. In response to that a technical meeting was convened; the discussions and the outcome of which are documented in this report. This volume contains information that is useful to both risk assessors and