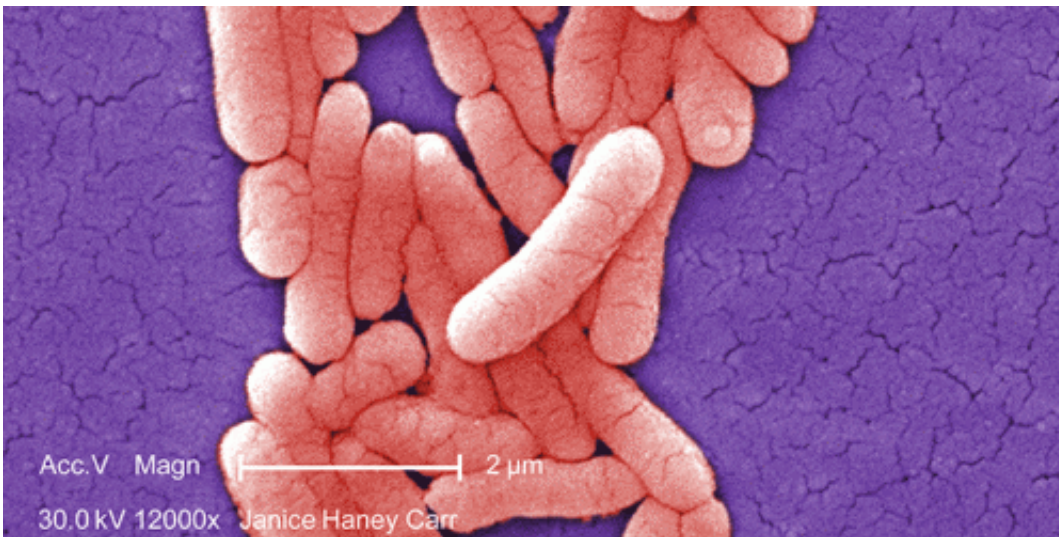


New methods of detecting Salmonella in pork meat processing

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Salmonella

Infections caused by foodborne microorganisms are an increasing public health burden. In a PhD project at the National Food Institute, Technical University of Denmark, new methods of characterising and detecting foodborne illness-causing Salmonella in pork meat processing and in bacteria in water, feed and food samples were studied.

Traditional methods of characterising and detecting bacteria are often slow and time-consuming. Therefore, development of new methods of characterising and detecting illness-causing microorganisms is very important for improving [food](#) safety.

Trine Hansen, PhD student at the National Food Institute, has studied new methods of characterising Salmonella in pork [meat processing](#) and detecting unknown bacteria in water, feed and [food samples](#).

The research project has given a better understanding of which factors in pork meat processing may contribute to the development of more appropriate processing environments, which can limit the occurrence of Salmonella.

Furthermore, a method based on concentration and sequencing of parts of the genome for all microorganisms present in e.g. a water sample was also tested, enabling researchers to find not only the microorganisms they are specifically looking for. This method was tested on *B. cereus* in water samples and can be used for discovering [bacterial contamination](#) in e.g. foodborne outbreaks where the contamination source is unknown.

Provided by Technical University of Denmark

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