



Safety and Consumer Handling of Lettuce in the Belgian Consumer Market

By João Pedro Araújo Fernandes

LAP Lambert Academic Publishing Mai 2015, 2015. Taschenbuch. Book Condition: Neu. 220x150x7 mm. This item is printed on demand - Print on Demand Neuware - In the last decades there has been a significant increase in the number of foodborne outbreaks connected to fresh produce as the vehicle for transmission of pathogenic microorganisms. Among these pathogens, the most common are *Campylobacter* spp., *Salmonella* spp., *Listeria monocytogenes*, and *Escherichia coli* O157:H7. It was the objective of this work to assess risk factors for contamination with these microorganisms, with a special focus on the role of the consumer. For this purpose, it was performed a test of prevalence of these pathogens and an enumeration of hygiene indicators in samples of fresh lettuce acquired from different retail scenarios to establish a comparison between them. In order to analyze the effect of consumption patterns and handling practices, results of a survey performed in Belgium and Spain were used. Furthermore, an exposure assessment was conducted in order to calculate the probability of consuming an infected portion of lettuce in Belgium. 116 pp. Englisch.



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