

**ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD**

**Items of possible interest from the literature**

A list of items from the literature which may be of interest to Members is attached.

**Secretariat  
November 2004**

## ***Campylobacter***

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## ***Clostridium perfringens***

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## ***Listeria monocytogenes***

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## **Norovirus**

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## **Salmonella**

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