Yersinia enterocolitica

Yersinia enterocolitica is a Gram-negative pathogen that can cause foodborne disease. A publication by Scallan et al. in 2011 estimated that 97,656 human foodborne Yersiniosis cases, including 29 deaths, occur annually in the US. Yersiniosis outbreaks are often associated with consumption of pork, as the pig is the only animal consumed by humans which regularly harbours the pathogenic serovars O:3 and O:9.

Recent Yersinia enterocolitica outbreaks and news:

Yersinia enterocolitica O:9 infections associated with bagged salad mix in Norway, February to April 2011
12.may.11
Eurosurveillance, Volume 16, Issue 19
E MacDonald, B T Heier, T Stalheim, K S Cudjoe, T Skjerdal, A Wester, B A Lindstedt, L Vold
http://www.eurosurveillance.org/ViewArticle.aspx?ArticleId=19866

Key laboratories studying various aspects of foodborne Yersiniosis in the US and Canada include:

Darwin laboratory, New York University, USA
Young laboratory, UC Davis, USA
Minnich laboratory, Washington State University, USA

Key laboratories studying various aspects of foodborne Yersiniosis in Europe include:

Korkeala laboratory, University of Helsinki, Finland

Key laboratories studying various aspects of foodborne Yersiniosis in South and Latin America include:

Key laboratories studying various aspects of foodborne Yersiniosis in Asia and Australia include:

Additional resources on Yersinia enterocolitica:
A number of key sources on Yersinia enterocolitica and Yersiniosis are available.

References: