

Bacillus cereus, foodborne

Bacillus cereus is a Gram-positive foodborne pathogen that can cause foodborne illness.¹ A publication by Scallan et al.² in 2011 estimated that 63,400 human foodborne *Bacillus cereus* cases, including 0 deaths, occur annually in the US.

Key laboratories studying various aspects of foodborne *Bacillus cereus* in the US and Canada include:

Boor laboratory, Cornell University, USA

Worobo laboratory, Cornell University, USA

Labbe laboratory, University of Massachusetts - Amherst, USA

Key laboratories studying various aspects of foodborne *Bacillus cereus* in Europe include:

Nguyen-The laboratory, Institut National de la Recherche Agronomique, France

Abee laboratory, Wageningen University, The Netherlands

Kolstø laboratory, University of Oslo, Norway

Martlbauer laboratory, Ludwig-Maximilians Universität, Germany

Logan laboratory, Glasgow Caledonian University, UK

Key laboratories studying various aspects of foodborne *Bacillus cereus* in South and Latin America include:

Rodriguez de Massaguer laboratory, UNICAMP/FEA, Brazil

Key laboratories studying various aspects of foodborne *Bacillus cereus* in Asia and Australia include:

Hahm laboratory, Chung-Ang University, Republic of Korea

Oh laboratory, Gyeonggi-do Research Institute of Health and Environment, Republic of Korea

Heinemann laboratory, University of Canterbury, New Zealand

Additional resources on *Bacillus cereus*:

A number of key sources on foodborne *Bacillus cereus* are available.

FDA - <http://www.fda.gov/food/foodsafety/foodborneillness/foodborneillnessfoodbornepathogensnaturaltoxins/badbugbook/ucm070492.htm>

References

¹http://en.wikipedia.org/wiki/Bacillus_cereus

²Scallan et al. 2011. Emerging Infectious Diseases 17:7-15 PMID:[21192848](https://pubmed.ncbi.nlm.nih.gov/21192848/)