

Brucella spp.

Brucella is a Gram-negative foodborne pathogen that is the causative agent of brucellosis.¹ A publication by Scallan et al.² in 2011 estimated that 839 human foodborne brucellosis cases, including 1 death, occur annually in the US.

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

USDA, National Research Center, Iowa, USA

Elzer laboratory, Louisiana State University, USA

Golding laboratory, FDA, Bethesda, USA

Hoffman laboratory, Iowa State University, USA

Canadian Food Inspection Agency, Animal Disease Research Institute, Canada

Tessaro laboratory, Health of Animals Laboratory, Canada

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

Perrett laboratory, Veterinary Laboratories Agency, UK

Banai laboratory, Kimron Veterinary Institute, Israel

Buonavoglia laboratory, Università degli Studi, Italy

Farina laboratory, University of Pisa

Lopez-Goni laboratory, Universidad de Navarra, Spain

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

Martinez-Soriano laboratory, Instituto Mexicano del Seguro Social, Mexico

Nielsen laboratory, Instituto Nacional de Tecnología Agropecuaria, Argentina

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

Additional resources on Brucella spp.:

A number of key sources on *Brucella* spp. and brucellosis are available.

CDC - http://www.cdc.gov/ncidod/dbmd/diseaseinfo/brucellosis_g.htm

Louisiana Department of Health - <http://new.dhh.louisiana.gov/assets/oph/Center-PHCH/Center-CH/infectious-epi/EpiManual/BrucellosisManual.pdf>

References

¹<http://en.wikipedia.org/wiki/Brucella>

²Scallan et al. 2011. Emerging Infectious Diseases 17:7-15 PMID:21192848