Clostridium perfringens, foodborne

Clostridium perfringens is a Gram-positive foodborne pathogen that can cause foodborne illness.[1] A publication by Scallan et al.[2] in 2011 estimated that 965,958 human foodborne *Clostridium perfringens* cases, including 26 deaths, occur annually in the US.

Key laboratories studying various aspects of foodborne *Clostridium perfringens* **in the US and Canada** include:

Marks laboratory, University of California, Davis, USA

McClain laboratory, Vanderbilt University, USA

McClane laboratory, University of Pittsburgh, USA

Melville laboratory, Virginia Tech, USA

Mueller-Spitz laboratory, University of Wisconsin-Oshkosh, USA

Sarker laboratory, Oregon State University, USA

Songer laboratory, Iowa State University

Thippareddi laboratory, University of Nebraska-Lincoln, USA

Vidal laboratory, Emory University, USA

Zhou laboratory, Texas A&M, USA

Key laboratories studying various aspects of foodborne *Clostridium perfringens* **in Europe** include:

Lindström laboratory, University of Helsinki, Finland

Vetsuisse Faculty, University of Bern, Switzerland

Titball laboratory, University of Exeter, UK

Key laboratories studying various aspects of foodborne *Clostridium perfringens* **in Asia and Australia** include:

Department of Microbiology, Wakayama Medical University, Japan

Rood laboratory, Monash University, Australia

Shimizu laboratory, Kanazawa University, Japan

Additional resources on *Clostridium perfringens*:

http://www.fda.gov/food/foodsafety/foodborneillness/foodborneillnessfoodbornepathogensnaturaltoxins/badbugbook/ucm070483.htm

http://en.wikipedia.org/wiki/Clostridium_perfringens

http://www.facebook.com/pages/Clostridium-perfringens/102149349826563?sk=wiki

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