Yersinia enterocolitica

Yersinia enterocolitica is a Gram-negative pathogen¹ that can cause foodborne disease. A publication by Scallan et al.² 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:9.³

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

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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

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

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

³Norwegian Scientific Committee for Food Safety. Panel on Biological Hazards. A preliminary risk assessment of Yersinia enterocolitica in the food chain: some aspects related to human health in Norway. 04/103. [Accessed 5 May 2011] Available from: http://www.vkm.no/dav/d165b9d426.pdf