

# Clostridium botulinum

*Clostridium botulinum* is a Gram-positive foodborne pathogen<sup>1</sup> that can cause foodborne disease. A publication by Scallan et al.<sup>2</sup> in 2011 estimated that 55 human foodborne botulism cases, including 9 deaths, occur annually in the US.

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

Bioscience Division, Los Alamos National Laboratory, Los Alamos, NM, U.S.

Centers for Disease Control and Prevention, National Center for Environmental Health, Division of Laboratory Sciences, Atlanta, GA, U.S.

[Infant Botulism Treatment and Prevention Program](#), California Department of Public Health, Richmond, CA, U.S.

Institute for Food Safety and Health, National Center for Food Safety and Technology, U.S. Food and Drug Administration, Bedford Park, IL, U.S.

[Johnson Laboratory](#), Department of Bacteriology, University of Wisconsin-Madison, Madison, WI, U.S.

## Key laboratories studying various aspects of foodborne botulism in Europe include:

Korkeala Laboratory, Department of Food Hygiene and Environmental Health, University of Helsinki, Finland

[Peck Laboratory](#), Institute of Food Research, Norwich Research Park, UK.

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

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

## Additional resources on *Clostridium botulinum*:

A number of key sources on *Clostridium botulinum* and botulism are available on [USDA FSIS website](#) and [CDC website](#).

## References

<sup>1</sup>[http://en.wikipedia.org/wiki/Clostridium\\_botulinum](http://en.wikipedia.org/wiki/Clostridium_botulinum)

<sup>2</sup>Scallan et al. 2011. Emerging Infectious Diseases 17:7-15 PMID:[21192848](#)