

Clostridium botulinum

Clostridium botulinum is a Gram-positive foodborne pathogen¹ that can cause foodborne disease. A publication by Scallan et al.² 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

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

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