Salmonellosis: A key foodborne disease of the worldwide purport

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Salmonellosis is a momentous worldwide public hygiene matter. Consumption of food of animal paternity such as milk, ice cream, cheese and other milk products, poultry, eggs, meat, fruits, and vegetables bearing the bacteria is thought to be the fundamental origin of human salmonellosis. There are over 2500 serotypes in which Typhimurium and Enteritidis are the guidance serotypes provoke salmonellosis worldwide. Symptoms generally occur 12 to 72 hours after taint and comprehend fever, abdominal pain, diarrhea, nausea, and sometimes vomiting. Near, 2 million individuals are infected each year in the USA. A large outbreak of salmonellosis due to a repast of contaminated ice cream occurred in the USA in 1994, affecting 224,000 persons. Pulse field gel electrophoresis is the elementary typing method for disease prevalence investigation. The sense of Salmonella and its evolution in pertinent to ascertain the indemnity and exorcism of foods. It accentuates that dispensation of HACCP at each stage of the food chain is pertinent in order to impede the filth of food from Salmonella.

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