

# Contents

<b>1</b>	<b>Introduction to <i>Cryptosporidium</i>: The Parasite and the Disease .....</b>	<b>1</b>
<b>2</b>	<b>Transmission Routes and Factors That Lend Themselves to Foodborne Transmission .....</b>	<b>11</b>
<b>3</b>	<b>Documented Foodborne Outbreaks of Cryptosporidiosis .....</b>	<b>13</b>
<b>4</b>	<b>Approaches to Detecting <i>Cryptosporidium</i> Oocysts in Different Food Matrices .....</b>	<b>25</b>
4.1	Fruits and Vegetables .....	28
4.1.1	Method Development.....	28
4.1.2	Method Standardisation .....	30
4.1.3	Further Research on Method Development .....	32
4.2	Shellfish.....	33
4.3	Meat .....	35
4.4	Beverages .....	36
4.5	Water Used in the Food Industry .....	37
<b>5</b>	<b>Occurrence of <i>Cryptosporidium</i> oocysts in Different Food Matrices: Results of Surveys .....</b>	<b>39</b>
5.1	Fruits and Vegetables .....	40
5.2	Shellfish.....	44
5.3	Meat .....	48
5.4	Beverages .....	49
5.5	Water Used in the Food Industry .....	50
5.5.1	Irrigation Water, etc. ....	50
5.5.2	Depuration Water .....	54
5.5.3	Wash Water .....	55
5.5.4	Other Water .....	55

<b>6</b>	<b>Inactivation or Decontamination Procedures.....</b>	<b>57</b>
<b>7</b>	<b>Risk Assessment and Regulations.....</b>	<b>65</b>
<b>8</b>	<b>Future Challenges .....</b>	<b>71</b>
<b>9</b>	<b>Conclusions .....</b>	<b>73</b>
	<b>References .....</b>	<b>75</b>

Cryptosporidium as a Foodborne Pathogen

Robertson, L.J.

2014, VI, 90 p.,

ISBN: 978-1-4614-9378-5