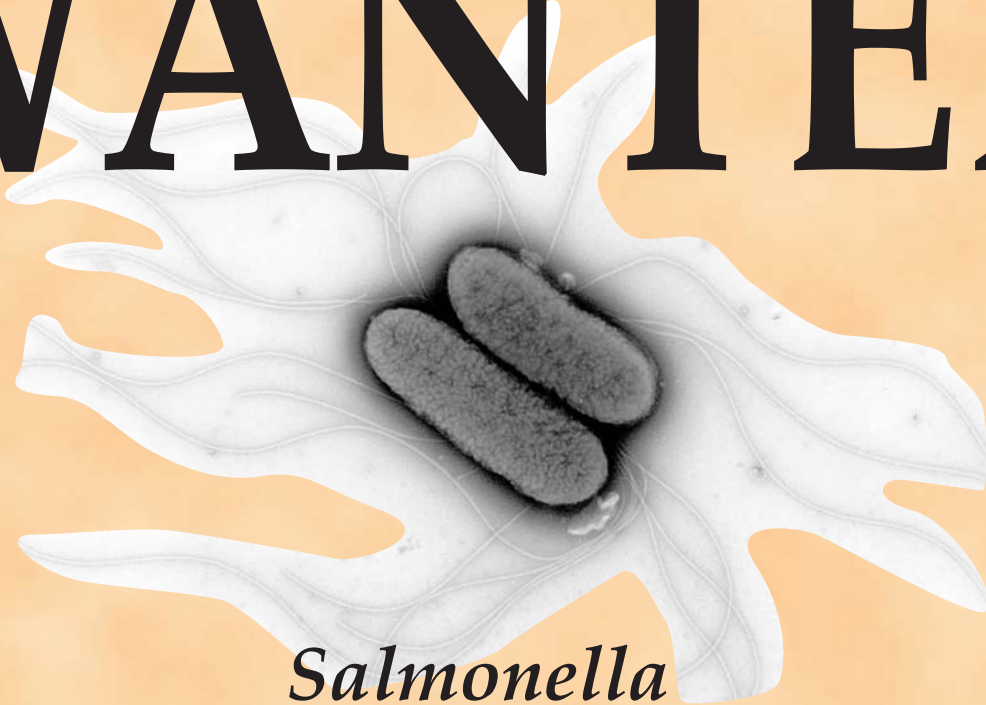


WANTED



Salmonella

WANTED FOR:

Causing food poisoning from raw meat, meat products, poultry, eggs, dairy products, shrimps, chocolate, sauces and salad dressings, fruit and vegetables.

Favourite Haunts:

Animal Guts

Lifestyle:

Min Temp
Optimum Temp

Usually around 7°C
37°C

Min pH

Most types, pH 4.5
can be pH 3.8

Min relative humidity a_w

0.93

Oxygen relations

Facultatively anaerobic

Special features

There are over 2400

Modus operandi:

Incubation time
Symptoms

8-72h
Abdominal pain,
diarrhoea, nausea
(vomiting), fever

Infectious dose

Usually >1,000,000
but low (10-100) in
some foods

Typical Victims:

Everybody, but symptoms are usually most severe in the elderly, infants and the infirm

Classic Job: Undercooked meat

Dislikes: Cooking