MICROBIOLOGICAL RISK ASSESSMENT SERIES



Risk assessment of *Campylobacter* spp. in broiler chickens

TECHNICAL REPORT





MICROBIOLOGICAL RISK ASSESSMENT SERIES 12

RISK ASSESSMENT OF CAMPYLOBACTER SPP. IN BROILER CHICKENS

TECHNICAL REPORT

WORLD HEALTH ORGANIZATION FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

2009

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WHO Library Cataloguing-in-Publication Data
Risk assessment of *Campylobacter* spp. in broiler chickens: technical report.
(Microbiological risk assessment series no. 12)
1. Campylobacter infections – epidemiology. 2. Campylobacter – pathogenicity. 3. Food contamination – analysis. 4. Chickens – microbiology. 5. Animal husbandry – methods.
6. Food handling – methods. 7. Food contamination. 8. Risk assessment. I. World Health Organization. II. Food and Agriculture Organization of the United Nations. III. Series. ISBN 978-92-4-154736-9 (WHO) (NLM classification: QW 154)
ISBN 978-92-5-105879-4 (FAO)
ISSN 1726-5274

Recommended citation

FAO/WHO [Food and Agriculture Organization of the United Nations/World Health Organization]. 2009. Risk assessment of *Campylobacter* spp. in broiler chickens: Technical Report. Microbiological Risk Assessment Series No 12. Geneva. 132pp.

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Cover design: Food and Agriculture Organization of the United Nations and the World Health Organization

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Publications of the Food and Agriculture Organization of the United Nations can be ordered from:

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on the Internet from http://www.fao.org/icatalog/inter-e.htm

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