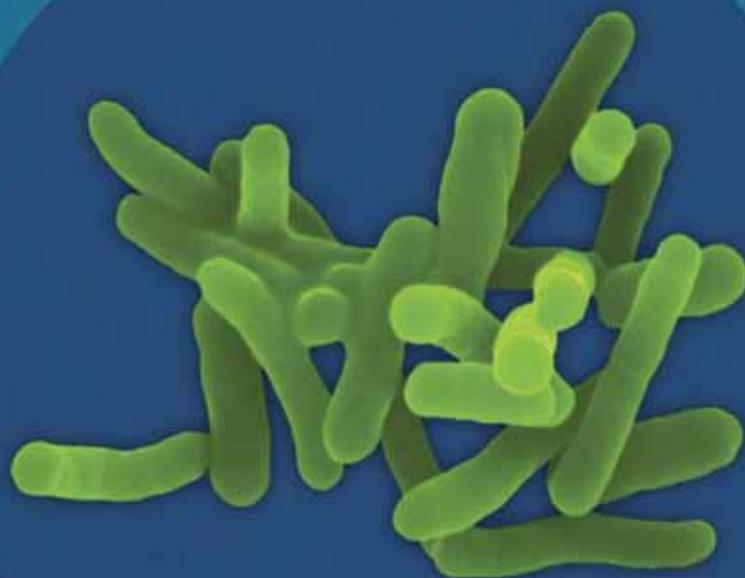


Enterobacter sakazakii
(*Cronobacter* spp.)
in powdered follow-up
formula

MEETING REPORT



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Declarations of Interest

Three of the 13 experts who participated in the meeting declared an interest in the topics under consideration:

Jean-Louis Cordier: He is an employee of a manufacturer of follow-up formula.

Séamus Fanning: He has an active research group in the area of *Enterobacter sakazakii*

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