

Non-prepackaged RTE cooked meat products. A risk factor for listeriosis?

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The trigger for the project

- Cooked RTE meat products are popular amongst consumers
- They are highly unlikely to have *Listeria monocytogenes* (LM) load immediately after their production
- BUT contamination or cross-contamination at retail points is possible
- No prevalence data available
- Listeriosis cases on the rise

<https://flic.kr/p/nprbz8>



Main steps

- Take product + environmental samples from retail points; Analyse for LM
- Get sales estimates per retail point

- Analyse products for factors affecting LM growth (a_w , pH, NO_2^- , LAB)
- Select and validate a suitable model for LM growth (DTU FSSP)

- Survey consumer handling practices that may affect LM growth
- Estimate consumption (per sitting)

- **Evaluate risk**

- **Workshop (with MS participation); Dissemination**

...in early 2019

Highlights so far...

- Very low prevalence of LM (2 samples out of 300, <LOQ)
- LAB often present on sliced products due to cross-contamination
- Consumer handling practices mostly acceptable despite low knowledge on the specific pathogen

About the workshop

- In Athens for 1.5 Days in early 2019, in cooperation with EFSA [BIOCONTAM]
- Participants from all stakeholder groups, including art. 36 organisations
- Possibility to support participation of several experts from the MS
- Further information to be provided by October
- Assistance needed from the FPs: Experts engaged in similar initiatives?

Thank you!

...On behalf of the project team:

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