

קמפילובקסור - נגיעות ברמת נקודות המכירה - מחקר ראשוני

744 "

4 3 2 1

" "

()

-21

40 -

48%

:

: .1

30%

20, 19

"

.1

μm 3.5 1.5 μm 0.4 0.2

. (2 - 1 ')

5%

85% -

10%

45 30

(7.5 6.5

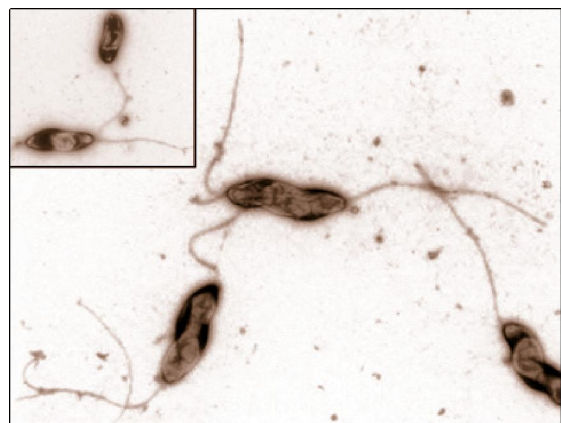
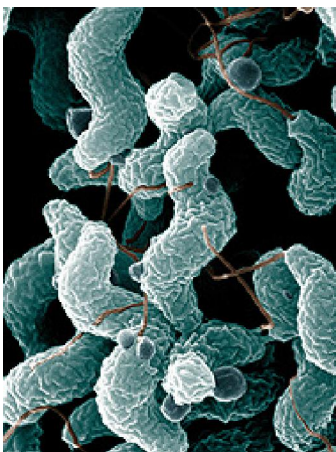
) 8.0 4.9 pH

jeueni

. (45 42)

48 - 25

4



- 2

Transmission Electron Micrograph⁵ - 1

(veneralis) - (fetus) . .1

17

(Lari) (Coli) , (Jejuny) . .2

(Campylobacteriosis – Gastroenteritis) .2

(Jejuny)

(Colon) (Ileum)

(mesenterial lymph nod)

(Appendicitis , mesenterial Adenitis)

1

25

self-)

24

(limiting

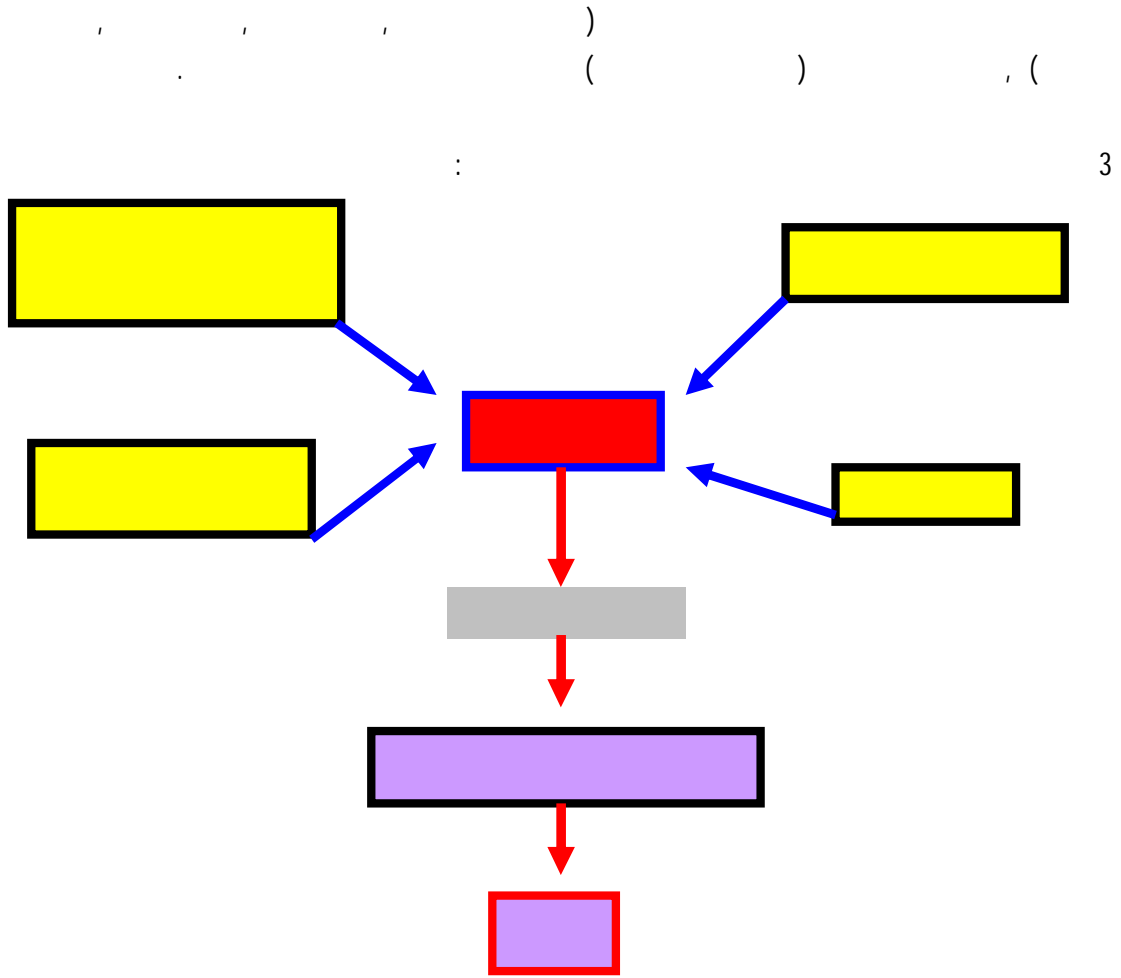
(99% 95%)

29 15 , 5

³ B27

.3

8



- 3

9

¹⁰ 19.5% 2000
³⁴ 48% ³ 60.2%
¹¹ 50% -
¹² 82%
¹³ 2003 85% - 1999 54%
¹⁴ 100%

.4

95% 70 ,

.C. Jeueni

EFSA

15

FoodNet 2005
34%

5655)

¹⁶ (16614

2000

; ¹⁷

14.2% -

2,453,926-

¹⁸

1.2 -

2 ')

2000

2005 , ¹⁹

100,00

75.3

62,114 "

²⁰

²² ²¹

100,00 -

69

²³

3527 2000

2006 1999

²⁴

²⁵ (4080 - 2430)

.5

²⁶

1980

²⁷

2001

-

.28

(-)

-

2003

WHO/FAO

-

28

-

"

²⁹ 2006

-

. 25 ,24

-

30

-

31

)

15 (

(2007 2006)

2' 1'

.ISO 9001

5 2

()

8

32

, (false negative Results)

()

1

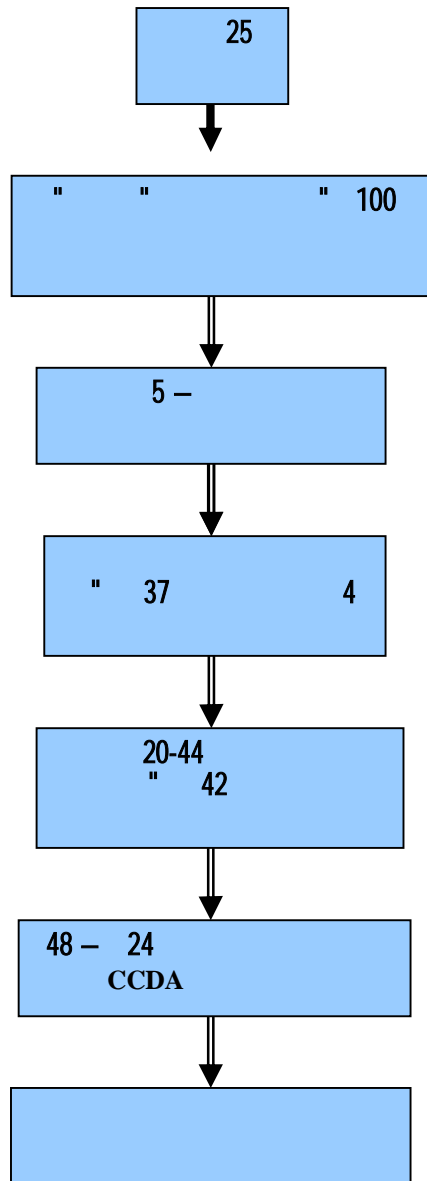
11	8	
16	9	
8	3	
5	1	

4	(1)
13	/
7	()
9	()
7	
7	
4	()

33 "

OXOID

	1'	-
Cefoperazone ,		-
-	Vancomycin, Trimetoprim & Chlorheximide	
(Charcoal-Cefoperazone-Deoxycholat-Agar) CCDA		-
B - / " 32		
	. 7.4 pH – / " 10	
Campylobacter Jejuni ATCC 28428		-
Escherichia Coli ATTC 25992		-
		-



25

56

:'

3'

48%

()' - 3'

	3500	32,000	-	9
	"	3.0 x 10 ⁶		10
	-//-	3/2 x 10 ⁶		11
	-//-	22 x 10 ⁶		12
	-//-	2.4 x 10 ⁶		13
	-//-	7.4 x 10 ⁶		14
	-//-	21 x 10 ⁶		15
	-//-	1400		16
	-//-	29000		17
	-//-	3.5 x 10 ⁶		18
	-//-	4.2 x 10 ⁶		19
	-//-			20
	-//-			21
	-//-			22
	-//-	10 ⁶		23
	-//-	1.2 x 10 ⁶		24
	-//-	<10 ⁶		25
	-//-	<10 ⁶		26
	-//-	<10 ⁶		27
	-//-	7.3 x 10 ⁶		28
	-//-	8.2 x 10 ⁶		29
	-//-			30
	-//-	7.3 X 10 ⁶		31
	-//-	3.3 x 10 ⁴		32
	-//-	3.2 x 10 ³		33
	-//-	4.2 X 10 ⁵		34
	-//-	4.2 x 10 ⁵		35
	-//-	6.2 x 10 ⁵		36
	-//-	5.9 x 10 ⁵		37
	-//-	3.1 x 10 ⁵		38
	-//-	2.4 x 10 ⁷		39
	-//-	3.9 x 10 ⁵		40
	-//-	1.6 x 10 ⁵		41
	-//-	1.7 x 10 ⁵		42
	-//-	7 x 10 ⁵		43
	-//-	4.8 x 10 ⁵		44
	-//-	9.8 x 10 ⁵		45
	-//-	5.1 x 10 ⁵		46
	-//-	4.3 x 10 ⁴		47
	-//-	>3/0 x 10 ⁵	-	48
	3200	2/08x 10 ⁵		49
	4500	3/19 x 10 ⁵		50
	7200	4.5 x 10 ⁵		51
	5100	1.8 x 10 ⁵		52
	3700	1.28 x 10 ⁵		53
	5300	3.1 x 10 ⁵		54
	4800	4.1 x 10 ⁵		55
	5000	5.08 x 10 ⁵		56

30% –

76-

34

35

(Norovirus)

36

(Emerging infectious disease)

1,3,4,9,10,11,14

37

36 1994

(Hurdle Technology)

48%

(³ 60.2%) "

(³⁸ 48%)

(Retail)

(²⁹ 82%)

(²⁸ 50%)

(³⁹ 50%)

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31, 30, 25, 24

"

?"

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/

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.1

.2

.3

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