



LISTERIA DEFENSE



INTEGRAL CONTROL SERVICE
OF LISTERIA MONOCYTOGENES

CONTAMINATION DETECTION

REMOVAL PROCEDURES

PREVENTION PROTOCOLS

FEEL SAFE WITH US



CHRISTEYNS
FOOD HYGIENE



A CHALLENGE FOR THE FOOD INDUSTRY

Food contamination by *Listeria monocytogenes* is one of the main concerns of the food industry due to its high mortality rate.

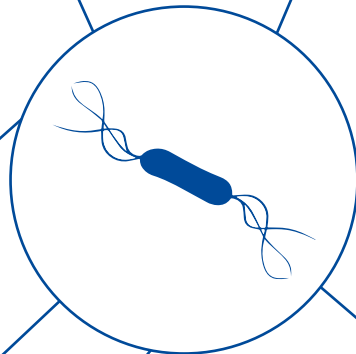
L. monocytogenes is a Gram-positive bacillus capable of proliferating over a wide temperature range and surviving in adverse conditions for other microorganisms.



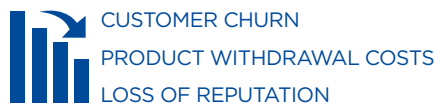
Listeriosis is a potentially lethal disease that especially affects newborns, pregnant women, the elderly, and people with depressed immune systems.



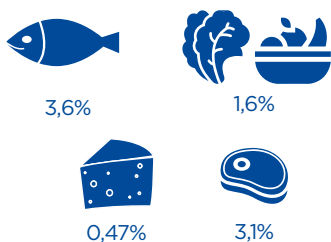
Contamination is caused by contact with environments that contain bacteria, raw materials, transport, poor cleaning and cross-contamination.



Food contamination has catastrophic economic consequences for the food industry.



The latest EFSA* report reflects the percentage of ready-to-eat foods in which the presence of *L. monocytogenes* was detected.



	2023	2022	2021	2020	2019
Total number of confirmed cases	2952	2778	2365	1887	2621
Total number of confirmed cases/100,000 population (notification rates)	0.66	0.63	0.53	0.43	0.46
Number of reporting MSs	27	27	27	27	28
Infection acquired in the EU	2031	1777	1546	1286	1816
Infection acquired outside the EU	8	12	5	5	14
Unknown travel status or unknown country of infection	913	989	814	596	791
Number of outbreak-related cases	133	296	106	123	349
Total number of outbreaks	19	35	24	17	21

* EFSA 2023 (European Food Safety Authority)

*EFSA&ECDC 2024

LISTERIA DEFENSE SERVICE

A comprehensive **CHRISTEYNS** plan for the detection, elimination and prevention of *L. monocytogenes* in food industries.

01 DIAGNOSTIC



Identification of the origin and location of *L. monocytogenes* contamination.

02 CONTROL



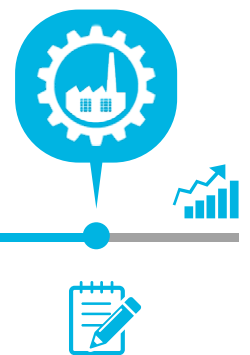
Implementation of corrective measures to prevent the risk of contamination.

03 VERIFICATION



Review of results and confirmation of control measures.

04 PREVENTION



Implementation of procedures to prevent pollution.

OBJECTIVES

The **LISTERIA DEFENSE** service identifies the causes of food contamination by *L. monocytogenes* and implements preventive measures to minimise future risks, both in industries that have detected this contamination and in those that want to improve their prevention mechanisms.

Adequate corrective measures for control are proposed and implemented from the diagnostic stage. If it is necessary, a shock and elimination plan is implemented and, in all cases, a prevention plan is designed to avoid the possibility of contamination of the food product.





CHRISTEYNS

FOOD HYGIENE

MORE INFORMATION

Contact your local Christeyns resp to help you find a solution that fits your personal situation.

Afrikalaan 182, B - 9000 Gent

T + 32 9 223 38 71

E info@christeyns.com

CHRISTEYNS.COM