

1 **Running head:** Belgian surveillance of *Salmonella* on meats

2 **The Belgian surveillance plans to assess the changes in *Salmonella* prevalence on meats at**  
3 **different stages**

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15 **Running head:** Belgian surveillance on *Salmonella* in food

16 **Keywords :** *Salmonella*; surveillance; pork; poultry; beef

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182 **Table 2: Changes in the *Salmonella* prevalences in pork, poultry and beef samples from 2000 to 2003**

		Sampling level	Corresponding dilution			2000		2001		2002		2003		2000-2003	
			1/1	1/25	1/250	n <sup>a</sup>	% <sup>b</sup>	n <sup>a</sup>	% <sup>b</sup>	n <sup>a</sup>	% <sup>b</sup>	n <sup>a</sup>	% <sup>b</sup>	n <sup>a</sup>	% <sup>b,c</sup>
Pork	Carcasses	600cm <sup>2</sup>	x			319	24.1% <sup>A,B</sup>	293	20.8%	298	15.4% <sup>A</sup>	287	14.6% <sup>B</sup>	1197	18.9% (16.7%-21.2%)
	Cutting meat	25g	x			291	32.3% <sup>C,D,E</sup>	248	17.7% <sup>C,F</sup>	224	11.2% <sup>D</sup>	278	6.1% <sup>E,F</sup>	1041	17.3% (15.0%-19.7%)
	Minced meat	25g	x			308	16.6% <sup>G</sup>	300	10.3%	301	11.0%	299	6.4% <sup>G</sup>	1208	11.1% (9.4%-13.0%)
Broilers	Carcasses	1g		x		289	6.6%	281	11.4%	259	7.0%	290	12.1%	1091	9.5% (7.9%-11.4%)
	Meat preparation	25g	x			-	-	-	-	81	21.0%	99	29.3%	180	25.6% (19.4%-32.6%)
	Fillets	25g	x			276	12.7%	232	15.1%	230	12.6%	247	11.7%	985	13.0% (11.0%-15.3%)
Layers	Carcasses	0.1g			x	187	26.7%	192	21.9%	118	20.3%	102	18.6%	599	22.5% (19.3%-26.1%)
Beef	Carcasses	1600 cm <sup>2</sup>	x			-	-	294	2.7%	191	0.0%			727	1.1%

488 **Table 3: Main *Salmonella* serotypes isolated in pork, poultry and beef meat from 2000 to 2003**  
 489 **(the main serotypes by meat origin arebolded)**

	chicken		layer		beef		pork		total	
	n <sup>a</sup>	proportion	n <sup>a</sup>	proportion	n <sup>a</sup>	proportion	n <sup>a</sup>	proportion	n <sup>a</sup>	proportion
Typhimurium	12	6.0%	-	-	13	<b>40.6%</b>	123	<b>34.6%</b>	148	21.4%
Enteritidis	16	8.0%	96	<b>91.4%</b>	4	12.5%	9	2.5%	125	18.0%
Derby	-	-	-	-	4	12.5%	76	<b>21.4%</b>	80	11.5%
Brandenburg	-	-	-	-	1	3.1%	38	<b>10.7%</b>	39	5.6%
Typhimurium var										
Copenhagen	4	2.0%	-	-	3	9.4%	29	8.2%	36	5.2%
Virchow	33	<b>16.4%</b>	1	1.0%	-	-	1	0.3%	35	5.1%
Paratyphi B	28	<b>13.9%</b>	-	-	1	3.1%	-	-	29	4.2%
Bredeney	28	<b>13.9%</b>	-	-	-	-	-	-	28	4.0%
Hadar	22	<b>10.9%</b>	-	-	-	-	1	0.3%	23	3.3%
Infantis	2	1.0%	2	1.9%	1	3.1%	12	3.4%	17	2.5%
London	-	-	-	-	-	-	12	3.4%	12	1.7%
Indiana	8	4.0%	1	1.0%	-	-	1	0.3%	10	1.4%
Goldcoast	-	-	-	-	1	3.1%	8	2.3%	9	1.3%
Anatum	3	1.5%	-	-	1	3.1%	4	1.1%	8	1.2%
Livingstone	1	0.5%	-	-	1	3.1%	6	1.7%	8	1.2%
Agona	6	3.0%	-	-	-	-	1	0.3%	7	1.0%
Blockley	6	3.0%	1	1.0%	-	-	-	-	7	1.0%
Panama	-	-	-	-	-	-	6	1.7%	6	0.9%
Give	-	-	-	-	-	-	5	1.4%	5	0.7%
Ohio	1	0.5%	-	-	-	-	4	1.1%	5	0.7%
autoagglutinable	17	8.5%	3	2.9%	-	-	5	1.4%	25	3.6%
other	14	7.0%	1	1.0%	2	6.3%	14	3.9%	31	4.5%
total	201	100.0%	105	100.0%	32	100.0%	355	100.0%	693	100.0%

490 <sup>a</sup> Number of isolates

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