

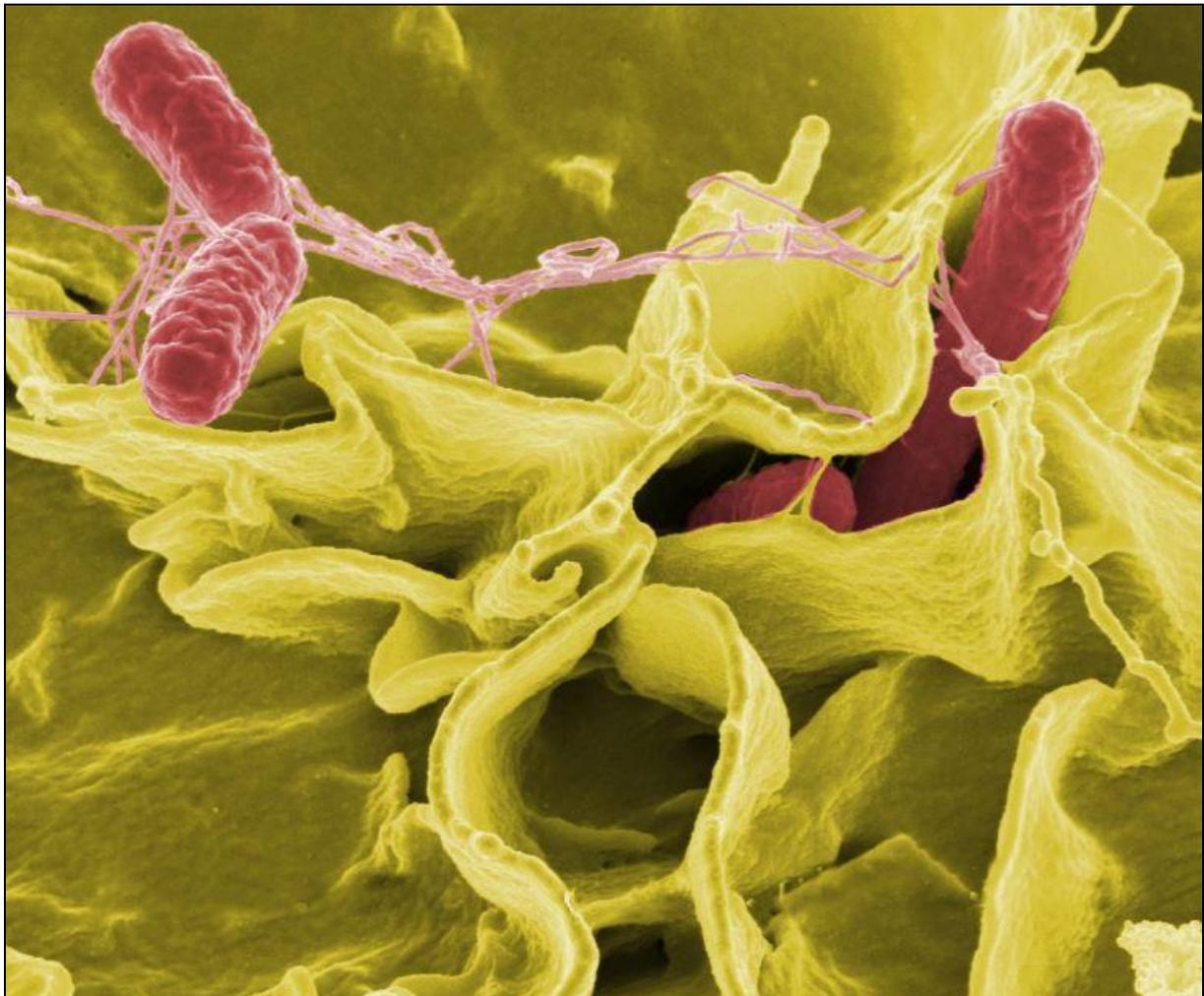
## Salmonella in spices?

Due to the increasing number of cases of Salmonellosis with a less common pathogen, originating in India and Vietnam, in 2018 Regional Public Health Authority of the Moravian-Silesian Region („RPHA“) focused attention on spices.

A total of 36 samples of different types of pepper or spice mixtures were taken.

In two cases (a total of 3 samples) Salmonella germs were found (S. Ruiru, S.Oraniengurg, S.Newport). Operators were immediately banned from using spices for food production. The results of the examination were handed over to the competent supervisory authority, which carried out control sampling directly at the spice producers in the Czech Republic. No contamination of spices in the production environment was confirmed.

However, positive findings suggest that spices may be contaminated during harvesting, packaging or storage.



**Fig. 1:** Salmonella typhimurium (red) under electron microscope

**Source:** <https://images.app.goo.gl/eJGAJ9Nw74h6Yykr9>