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18 e 19 de fevereiro de 2019

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Sub-comitê de **Higiene e Segurança** do Comitê Brasileiro da FIL-IDF

Nome	E-mail	WhatsApp
Líder		
Célia Lucia Ferreira	clferrei@ufv.br	(31) 98812-6535
Vice-Líder		
Xairis Araújo de Deus	xairis.araujo@italac.com.br	(64) 99904-3098
Membros		
Márcia Virgínio Souto	qualidade@laticiniobelovale.com.br	(83) 99802-5470
Thiago Shulien Spindler	Thiagospindler@queijosipanema.com.br	(64) 99263-8419
Camila Martins Silva Vigatto	bpa@cemil.com.br	(34) 99232-1807
Kelle de Fátima de Jesus	kelle.jesus@cemil.com.br	(34) 99649-0897
Marcos Vinicius Abdalla	marcosviniciusabdalla@gmail.com	
Vanessa Gass da Silveira	vanessagsilveira@yahoo.com.br	(55) 99930-4073
Gamaliel	gamaliel.fernandes@piracanjuba.com.br	(62) 99689-7583
José Guilherme Prado Martin	guilherme.martin@ufv.br	
Evandro Leite de Souza	evandroleitesouza@ccs.ufpb.br	(83) 99905-8809
Juliano De Dea Lindner	juliano.lindner@gmail.com	(47) 99649-2421
Jaime Dietrich	jaime.dietrich@globalfood.com.br	(47) 99983-0510

contamination

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Safety of Dairy Foods





FAO PRODUÇÃO E SAÚDE ANIMAL



<http://g1.globo.com/minas-gerais/noticia/2011/12/cidade-de-serro-recebe-turistas-atraidos-pelo-queijo-de-minas.html>

https://pt.pngtree.com/freepng/milk-splash-image_756867.html



MAPEARMRSA

The evolutionary history of methicillin-resistant *Staphylococcus aureus* (MRSA)

Mark C. Enright^{1*}, D. Ashley Robinson², Gaynor Randle³, Edward J. Feil⁴, Hajo Grundmann⁵, and Brian G. Spratt⁶

¹Department of Biology and Biochemistry, University of Bath, Bath BA2 1AY, United Kingdom; ²Institute of Molecular Medicine, John Radcliffe Hospital, Oxford, OX3 9DU, United Kingdom; ³Division of Microbiology and Infectious Disease, University Hospital Nottingham, Nottingham, NG7 2UA, United Kingdom; and ⁴Department of Infectious Disease Epidemiology, Faculty of Medicine, Imperial College, St. Mary's Hospital, London W2 1PG, United Kingdom

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Methicillin-resistant *Staphylococcus aureus* (MRSA) is a major cause of hospital-acquired infections that are becoming increasingly difficult to combat because of emerging resistance to all current antibiotic classes. The evolutionary origins of MRSA are poorly understood, no rational nomenclature exists, and there is no consensus on the number of major MRSA clones or the relat-

ions of recent outbreaks within a hospital, but are not well suited to long-term global epidemiology, which requires a procedure that is highly discriminatory but that indexes variation that accumulates slowly. Multilocus sequence typing (MLST) provides such a procedure and characterizes isolates of bacteria unambiguously by using the consensus of internal fragments of

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MICROBIOLOGY



CONSIDERAR Mecanismos controladores de virulência de SA

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African Journal of Food Science

Full Length Research Paper

Assessment of exposure to staphylococcal enterotoxins genes by consumption of ready to consume milk products in milk shop outlets in Mbeya, Tanzania

Heriel Fanuel Massawe^{1,3*}, Sharadhuli Iddi Kimera², Robinson Hammerthon Mdegela² and Lusato Revocatus Kurwijila³

¹Tanzania Livestock Research Institute (TALIRI), P. O. Box 6191, Uyole, Mbeya, Tanzania.

²Department of Veterinary Medicine and Public Health, Sokoine University of Agriculture, P. O. Box 3021, Chuo Kikuu Morogoro, Tanzania.

³Department of Animal, Aquaculture and Range Sciences, Sokoine University of Agriculture, P. O. Box 3004, Chuo Kikuu Morogoro, Tanzania.

<https://www.google.com.br/search?q=LEITE+CONTAMINADO+COM+STAPHYLOCOCCUS+MRSA&source=Inms&tbm=isch&sa=X&ved=0ahUKewigjoKsg7vgAhU5>





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to: Departamento de Ciência dos Alimentos (DCA)

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