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though in fact, it was his colleague Theobald Smith (best known for his results of anaphylaxis) who first discovered the bacteria in 1885 on the pig's body. [3] [4] Pathogenicity of salmonella is the main cause of foodborne diseases. [5] In general, salmonella serotype causes diseases of the digestive organs. [5] A salmonella-induced disease is called salmonellosis. [5] The characteristics of people with salmonellosis are diarrhoea, stomach cramps and fever within 8-72 hours after taking food contaminated with salmonella. [5] Other symptoms include headache, nausea and vomiting. The genus Salmonella consists of two species: S. bongori and S. enterica. The three main serotypes of type S. enterica are S. typhi, S. typhimurium and S. enteritidis. [6] Salmonella typhi causes typhus fever due to bacterial invasion of blood vessels and gastroenteritis caused by food poisoning or poisoning. [6] Symptoms of typhotic heat include fever, nausea, vomiting and death. [6] Salmonella typhi is unique in that it only attacks people and is not another host. [6] Salmonella infections can be fatal in infants, young children, pregnant women, their womb and the elderly. This is due to their reduced immunity. [7] Salmonella contamination can be prevented by washing hands and keeping food consumption clean. [7] Media growing Growing Salmonella can be used in various media, one of which is hektoen Enteric Agar (HEA) medium. [8] Other media that may be used include HS agar, bismuth sulphite agar, excellent green agar and xylose-lysine-deoxycholate (XLD) agar. [9] Hea selective medium. [8] The medium is classified as selective because it consists of bile salts useful for inhibiting the growth of Gram-positive bacteria and some Gram-negative bacteria, so bacteria are expected to grow only Salmonella. [8] It is classified as a differential medium because it can distinguish Salmonella bacteria from other bacteria by providing three types of carbohydrates in the media, i.e. lactose, glucose and salisine, which have the highest lactose content. [8] Salmonella cannot ferment lactose and therefore the acid is produced only slightly because it is obtained only from glucose fermentation. [9] As a result, the salmonella colony was green blue because the acid produced by it reacted with hea media indicators, i.e. fuxin acid and bromothol blue. [9] Reference ^ Ryan KJ, Ray CG (Editors) (2004). Sherry Medical Microbiology (4th ed.). Mount McGraw. Isbn 0-8385-8529-9. Cs1 Network: Additional Text: Author List (link) Cs1 mainm: Additional text ^Giannella RA (1996). Salmonella. Baron S et al (eds.). Baron's Medical Microbiology (4th ed.). University of Texas Medical Branch. Isbn 0-9631172-1-1. Cs1 maint: Additional text: Editors list (link) Cs1 maint: Additional text (link) ^ Salmonella, who called it ^ Daniel Elmer Salmon, who called it ^ a b c d e FSIS. 2006. foodborne diseases and diseases. [connected periodically] amp;amp; Disease_Fact_Sheets/index.asp [Apr 11, 2008]. 1999 – Maloy S. Information on salmonella. [connected periodically]. [11 April 2008]. 100 000 000 000 000 2006. Department of bacterial and mycotic diseases-salmonellosis. [connected periodically] [Apr 11, 2008]. 1999 – King S, Metzger WI. 1968. New plating medium for the isolation of enteric pathogens. I. enteric hektoen agar. Appl Microbiol 16(4):577-578. 1970 Schelhart D. Schelhart. Isolation of shigellae. 8. Comparison of the order of xylose lysine deoxycholate agar, enteric hektoene agar, Salmonella-Shigella agar and eosin methylene blue order with faecal specimens. Appl Microbiol 21:32-37. Wikispecies external links contain information on Salmonella background salmonella from the Food Safety and Inspection Service of the United States Department of Agriculture Salmonella as a new pathogen from ifas notes on the salmonella nomenclature NIAID Enteropathogen Resource Integration Center (ERIC) derived from Salmonella bacteria: classification and morphology. Salmonella sp bacteria was named after American pathologist Daniel Edward Salmon, although in fact his colleague Theobald Smith first discovered the bacteria in 1885 on the pig's body. Salmonella sp is included in the Enterobacteriaceae is a pathogenic bacterium for humans and animals. Salmonella sp infection occurs in the gastrointestinal tract and sometimes spreads through the bloodstream throughout the body. Salmonella sp infection varies from human to human beings, t. Y. this can be a self-curable infection (gastroenteritis), but it can also be serious in the case of systemic spread (enteric fever). Classification of Salmonella sp As salmonella bacterial taxonomy sp. namely Phylum: Bacteria (Eubacteria) Salmonella sp is gram negative, strain-shaped type, does not form spores, motil (moving with peritric flagella) and metabolic type, which is anaerobic. Includes the group of bacteria Enterobacteriaceae. It measures 2 - 4 micrometers x 0.5 – 0.8 micrometers. Salmonella properties include: can move, grow in aerobic and anerob facsimile atmosphere, give positive results for mannitol and sorbitol fermentation reactions and give negative results in indol reactions, DNase, phenylalanine deaminase, urease, voges proskauer, and fermentation reactions sucrose and lactose. The development of Salmonella sp bacteria is quite rapid and wonderful, each cell can divide itself every 20 minutes at warm temperatures and growing mediums high in protein. Apparently, one bacterial cell can develop into 90,000 in just 6 hours. These bacteria are widespread in animal bodies, especially in poultry and pigs. The environment that is the source of this organism is water, soil, insects, factory surface, kitchen surface, animal excrement, green meat, green poultry and green seafood. Salmonella typhi is a bacterium that infects humans and causes typhoid and Salmonella paratyphi, which causes salmonella sp paratyphoid fever to actually always pass through the mouth, usually with salmonella sp contaminated food and drink. Some microbes die of stomach acid, but those who escape get into the small intestine and multiply ileum. Here are phagocytosis lymph node cells, which then spread to the blood, lymph nodes and intestines. The effective dose for humans is 105-108 Salmonella sp. Among the host factors that cause resistance to Salmonella sp infection are the acidity of the stomach, abnormal renic remnants of intestinal flora and local intestinal resistance. Two types of Salmonella sp. namely S. enteridic and S. typhimurium are the cause of approximately half of all infections in humans. In humans, all Salmonella sp. causes a disease, commonly called salmonellosis, divided into 3 groups. 1. Gastroenteritis (food poisoning) is the most common symptom of Salmonella sp infection. These symptoms are mainly caused by S. enteridic and S. typhimurium. As a rule, there is fever, abdominal cramps and diarrhea, which occur between 12-72 hours after consuming contaminated drinks. Disease lasts 4-7 days and most recover without treatment or antibiotic use, but diarrhea will be worse by requiring patients to go to the hospital mainly for electrolyte fluid replacement. The disease is fatal if parents and infants with low immunity consume a germ-contaminated drink. In these patients, infection usually spreads from the intestines to the blood vessels, then through the entire tissues of the body and can lead to death, unless the victim quickly receives antibiotic therapy. 2. Bacteriemic group (Septicemia) is usually associated with S. cholerasius, but can be caused by any salmonella sp. serotype, early infation of blood after infection through the mouth with possible focal lesions in the lungs, bones, brain membranes, etc. But often there are no manifestations of the intestine, the blood breed remains positive. 3. Entericfever (Tyhoid Fever / Typhus Abdominalis) Causes S. typhi, S. paratyphi, S. schootmulleri. Salmonella sp. (salmonella sp. which reaches the small intestine and enters the lymph nodes and enters the bloodstream. Microbes are transported by blood to various organs, including the intestines, where these organisms breed in lymphoid tissue and are released into the stool He salmonella bacteria review: Classification and morphology. 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