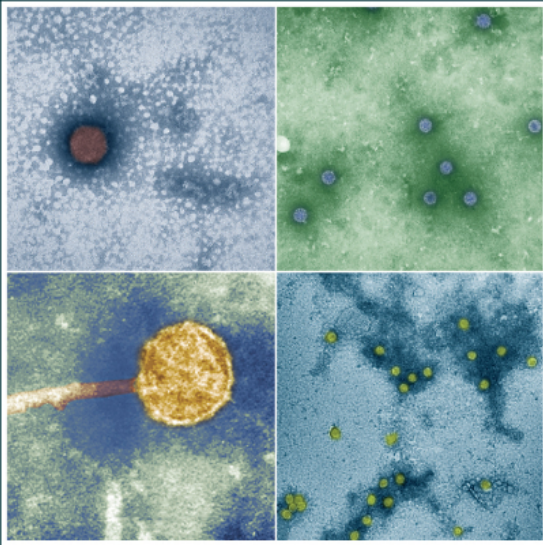


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Contributor contact details

(* = main contact)

Editor

Nigel Cook
Food and Environment Research
Agency
Sand Hutton
York, YO41 1LZ, UK

E-mail: nigel.cook@fera.gsi.gov.uk

Chapter 1

Nigel Cook*
Food and Environment Research
Agency
Sand Hutton
York, YO41 1LZ, UK

E-mail: nigel.cook@fera.gsi.gov.uk

Gary P. Richards
United States Department of
Agriculture
Agricultural Research Service
Delaware State University
1200 North DuPont Hwy

James W.W. Baker Center
Dover
Delaware 19901, USA

E-mail: gary.richards@ars.usda.gov

Chapter 2

Tamaš Petrović
Scientific Veterinary Institute ‘Novi
Sad’
Rumenački put 20
21000, Novi Sad
Serbia

E-mail: tomy@niv.ns.ac.rs

Chapter 3

David Rodríguez-Lázaro*
Microbiology Section
Faculty of Sciences
University of Burgos
Plaza Misael Bañuelos s/n
09001 Burgos, Spain

E-mail: drlazaro@ubu.es

xiv Contributor contact details

Katarina Kovac and Marta
Hernández
Instituto Tecnológico Agrario de
Castilla y León (ITACyL)
Junta de Castilla y León
Carretera de Burgos km 119 s/n
47071 Valladolid, Spain
E-mail: ita-herperma@itacyl.es

Chapter 4

Artur Rzeżutka*
National Veterinary Research
Institute
Department of Food and
Environmental Virology
Al. Partyzantów 57
24–100 Puławy, Poland
E-mail: arzez@piwet.pulawy.pl

Annalaura Carducci
University of Pisa
Department of Biology
Via S. Zeno 35–39
56127 Pisa, Italy

E-mail: acarducci@biologia.unipi.it

Chapter 5

Giuseppina La Rosa*
and
Michele Muscillo
Istituto Superiore di Sanità
Department of Environment and
Primary Prevention
Viale Regina Elena 299
00161 Rome, Italy
E-mail: giuseppina.larosa@iss.it

Chapter 6

M. S. D'Agostino
Food and Environment Research
Agency
Food and Environmental
Microbiology
Sand Hutton
York, YO41 1LZ, UK

E-mail: martin.dagostino@fera.gsi.
gov.uk

Chapter 7

Maureen Beatrice Taylor
Department of Medical Virology
Faculty of Health Sciences
University of Pretoria
National Health Laboratory Service
Tshwane Academic Division
Private Bag X323
Arcadia 0007, South Africa

E-mail: maureen.taylor@up.ac.za

Chapter 8

Ana Maria de Roda Husman*
and
Martijn Bouwknegt
Centre for Zoonoses and
Environmental Microbiology
National Institute for Public Health
and the Environment (RIVM)
PO Box 1
3720 BA Bilthoven
The Netherlands

E-mail: ana.maria.de.roda.
husman@rivm.nl

Chapter 9

Petra Vasickova*
and
Kamil Kovarcik
Veterinary Research Institute
Hudcova 70
621 00 Brno, Czech Republic

E-mail: vasickova@vri.cz;
kovarcik@vri.cz

Laboratory of Food Microbiology
and Food Preservation
Coupure links 653
9000 Ghent, Belgium

Currently at:
Nestlé Research Center
Vers-Chez-Les-Blanc
1000 Lausanne 26
Switzerland

E-mail: Leen.Baert@rdls.nestle.com

Chapter 10

Charles P. Gerba
Department of Soil, Water and
Environmental Science
University of Arizona
Tucson
Arizona 85721, USA

E-mail: gerba@ag.arizona.edu

Chapter 13

Sabah Bidawid
Health Canada
Food Directorate
Bureau of Microbial Hazards
Microbiology Research Division
251 Sir F.G. Banting Driveway
Postal Locator 2204E, Rm E401
Ottawa
Ontario, K1A 0K9, Canada

E-mail: sabah.bidawid@hc-sc.gc.ca

Chapter 11

Ingeborg L. A. Boxman
Food and Consumer Product Safety
Authority (NVWA)
Laboratory for Feed and Food
Safety, Department of
Microbiology
Akkermaalsbos 4
6708 WB Wageningen
The Netherlands

E-mail: Ingeborg.boxman@vwa.nl

Chapter 14

Jacqueline W. Woods* and
William Burkhardt III
US Food and Drug Administration
Center for Food Safety and Applied
Nutrition
Gulf Coast Seafood Lab
1 Iberville Drive
Dauphin Island
Alabama 36528, USA

E-mail: Jacqueline.woods@fda.hhs.
gov

Chapter 12

Leen Baert
Ghent University
Faculty of Bioscience Engineering
Department of Food Safety and
Food Quality

Chapter 15

Charles P. Gerba*, Masaaki Kitajima and Brandon Iker
Department of Soil, Water and Environmental Science
University of Arizona
Tucson
Arizona 85721, USA

E-mail: gerba@ag.arizona.edu

Chapter 16

David James Allen and David W. G. Brown*

Virus Reference Department
Microbiology Services
Division – Colindale
Health Protection Agency
61 Colindale Avenue
London, NW9 5EQ, UK

E-mail: David.Brown@HPA.org.uk

Miren Iturriza-Gómara
Institute of Infection of Global Health
University of Liverpool, UK

Chapter 17

Rosa M. Pintó* and Albert Bosch
Enteric Virus Laboratory
Department of Microbiology and Institute of Nutrition and Food Safety
University of Barcelona
Diagonal 643
08028 Barcelona, Spain

E-mail: rpinto@ub.edu

Chapter 18

Franco Maria Ruggeri*
Dept. Veterinary Public Health & Food Safety

Istituto Superiore di Sanità,
V. le Regina Elena, 299
00161 Rome, Italy

E-mail: franco.ruggeri@iss.it

Lucia Fiore
National Center for Immunobiological Research and Evaluation
Istituto Superiore di Sanità
V. le Regina Elena, 299
00161 Rome, Italy

Chapter 19

Wim H. M. van der Poel*
Central Veterinary Institute
Wageningen University and Research Centre Department of Virology
Edelhertweg 15
8219 PH Lelystad
The Netherlands

E-mail: wim.vanderpoel@wur.nl

Alessandra Berto
Health Protection Agency
Blood Borne Viruses Unit
Virus Reference Department
Microbiology Services Colindale
61 Colindale Avenue
London NW9 5EQ
DX 6530006
UK

Formerly at
Central Veterinary Institute
Wageningen University and Research Centre Department of Virology
Edelhertweg 15
8219 PH Lelystad
The Netherlands

Chapter 20

Ricardo Santos*
Laboratório de Análises
Instituto Superior Técnico
Avenida Rovisco Pais
1049–001 Lisbon, Portugal

E-mail: ricardosantos@ist.utl.pt;
silvia.monteiro@ist.utl.pt

Chapter 21

Carl-Henrik von Bonsdorff* and
Leena Maunula
Department of Food Hygiene and
Environmental Health
Faculty of Veterinary Medicine
P.O. Box 66
00014 University of Helsinki
Finland

E-mail: Carl-Henrik.vonBonsdorff@
helsinki.fi

Chapter 22

Rosina Girones* and Sílvia
Bofill-Mas
Laboratory of Virus Contaminants
of Water and Food
Department of Microbiology
Faculty of Biology
University of Barcelona
Av. Diagonal 643
08028 Barcelona, Spain

E-mail: rgirones@ub.edu

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