Gang up on pathogens continued

that pathogens— beneficial bacteria included— can get through eating yogurt if they can bypass the bactericidal action of their acidity. Some probiotics can have a higher rate of survival than those that are healthy.

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Understanding the ecology of two dangerous foodborne pathogens and devising ways to combat them is the focus of research at Kansas State University. K-State has a team of seven researchers, including five graduate students running trials on E. coli O157 and Salmonella. It’s been many years since the bacteria were first identified, but how they spread the bacteria and what factors influence their survival are critical questions as we look to control outbreaks of these bacteria. The research team is working to understand the ecology of these two problematic pathogens. Once we understand where these bacteria live, we can try to control their growth and dissemination. The research team is also interested in understanding if these pathogens become more virulent over time, and how the bacteria react when faced with environmental challenges. Understanding these factors will help us develop effective control strategies to prevent outbreaks and reduce the risk of foodborne disease.

Larry Luehmann, professor of veterinary epidemiology and pathobiology, leads a research group studying E. coli and Salmonella. His team studies the ecology of these bacteria in the environment, how they interact with other organisms, and how they move from one host to another. His research has implications for understanding the spread of these bacteria in food systems, and for developing strategies to prevent outbreaks. "We need to understand the ecology of these bacteria better because they don't just pop up out of nowhere," Luehmann said. "There are many factors that influence how these bacteria behave in different environments, and we need to understand those factors to develop effective control strategies."