
SWEDISH
VETERINARY
AGENCY

Welcome to the 19th EURL-*Campylobacter* workshop!

EURL-*Campylobacter* workshop 2024
Hanna Skarin EURL-*Campylobacter*, 22 October

SWEDISH VETERINARY AGENCY

EURL Campylobacter

Co-funded by the European Union

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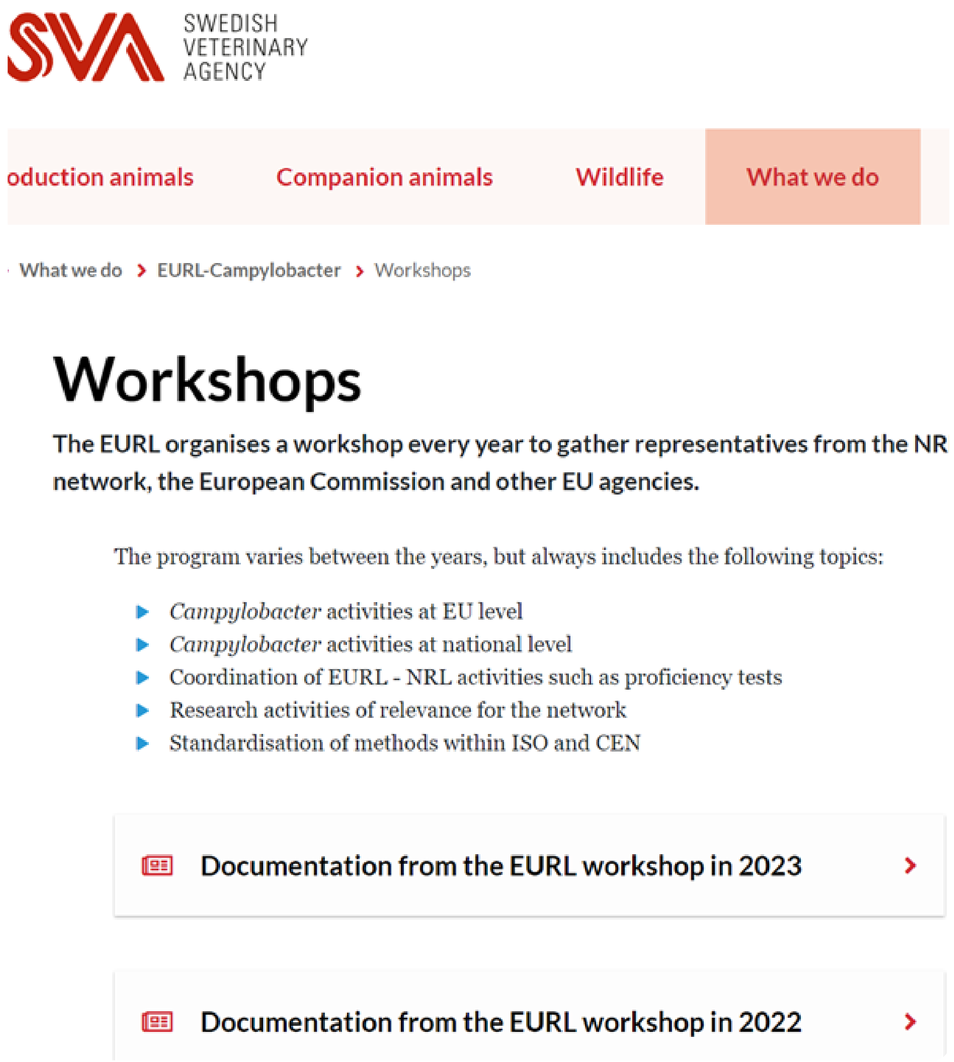
Content

Photo: Hanna Skarin, SVA

01 General information

- Please use the microphones
- Presentations will be posted on the EURL website (unless you inform us not to)
- The meeting will be transcribed - workshop report
- Check the list with NRL-contact information – ALL should sign (sign OK if all contact details are correct)
- The link to the workshop evaluation will be e-mailed to you at the end of the workshop
- No organised bus back to the airport tomorrow, use local transport

https://www.sva.se/en/what-we-do/eurl-campylobacter/workshops/



02 Reimbursements

- Travel reimbursements are calculated based on unit costs fixed by the Commission decision of 26.7.2023 amending authorizing Decision (C(2021)35)
- The amount of reimbursement for travel cost depend on the flight distance between address of the institute and the address of the event
- The amount of reimbursement for accommodation and subsistence depends on the country of the event and number of travel days
- For the workshop, we reimburse one participant per country of the network for unit cost for travel and subsistence (with meals/transport provided by us subtracted).
- Supporting document: sign attendance lists (each day) and send filled-in travel reimbursement form and boarding passes (digital or physical) to linda.Svensson@sva.se at latest on 22 November.

EURL-*Campylobacter* travel reimbursement form

Participants should fill in all the white fields, sign and e-mail it to: eurl-campylobacter@sva.se.

DETAILS OF THE EVENT	
TITLE of the event	
CITY where the activity takes place:	

PARTICIPANT			
Last name:		First name:	
E-mail:		Country:	
Name of Institute:		City of employment:	

BANK DETAILS of the participant or organisation to be reimbursed	
Name of Account Holder	
Name of Bank	
Address of Bank	
SWIFT/BIC Code	
IBAN No.	

TRAVEL INFORMATION			
Departure airport:		Departure country:	
Arrival airport:		Arrival country:	

TRAVEL TIME (leaving and returning to national airport or train station)			
Departure date: (YY/MM/DD)		Return departure date: (YY/MM/DD)	
Departure time: (hr:min)		Arrival time: (hr:min)	

TRAVEL EXCEPTIONS – only fill this in if there are exceptions compared to the invitation	
Has the EURL confirmed an extension of the action due to limitations in travel?	☐ Yes ☐ No
Describe any detour made to the trip that was not part of the action (e.g. holiday, other actions).	

I certify that this travel claim is a true statement of my travel details and that the costs will not be refunded from any other source.	
DATE	**PARTICIPANT'S SIGNATURE**

Project: EURL-Campylobacter work programme 2023-2024

03 Participants

57 registered participants

- NRLs in all 27 MS
- NRLs in 2 EFTA countries
- NRLs in 2 candidate countries
- NRL UK (NI)
- EC DG SANTE
- EFSA
- ECDC
- EURL-*Campylobacter*
- 2 Invited external speakers (attending tomorrow)

Photo: iStock

04 Evaluation workshop 2023

2018: 2 days workshop Uppsala

2019: 1 day workshop Uppsala (followed by training course)

2020: 2 days workshop Online

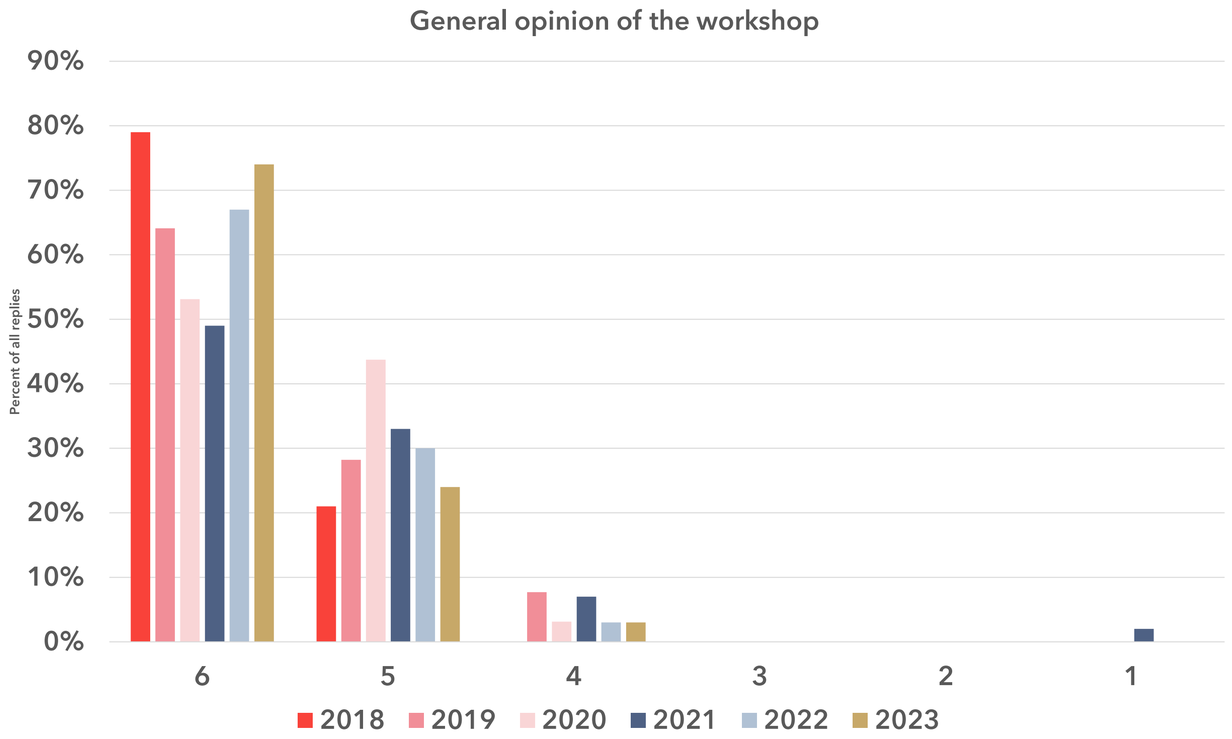
2021: 2 days workshop Online

2022: 2 days workshop hybrid Sigtuna/Online

2023: 2 days workshop Online

General opinion of the workshop

- 2018: 2 days Uppsala
- 2019: 1 day Uppsala
- 2020: 2 days Online
- 2021: 2 days Online
- 2022: 2 days Sigtuna/Online
- 2023: 2 days Online



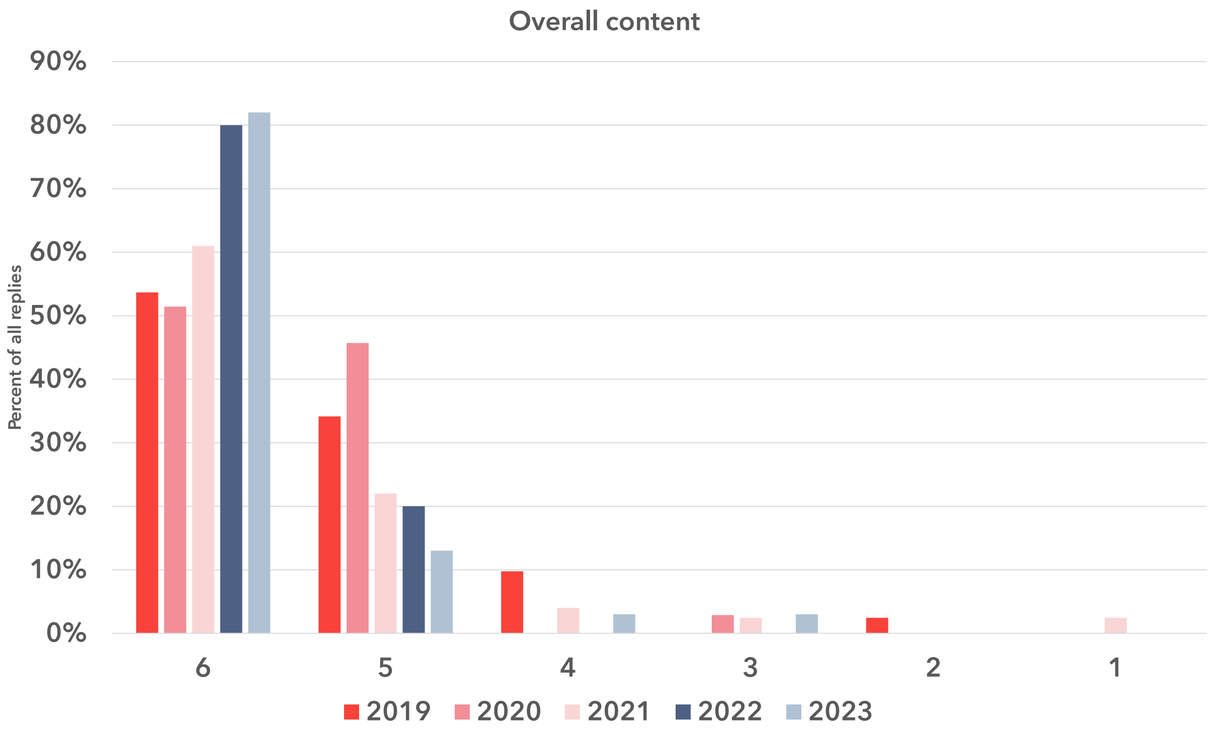
Comments 2023:

- Length:
  - Longer breaks when online
  - Longer time for questions and discussion - increasing into two days when online
- Physical meetings in different locations – central Europe?

The scale of the evaluation was from 1 (poor) to 6 (excellent)

Workshop content

- 2018: 2 days Uppsala
- 2019: 1 day Uppsala
- 2020: 2 days Online
- 2021: 2 days Online
- 2022: 2 days Sigtuna/Online
- 2023: 2 days Online

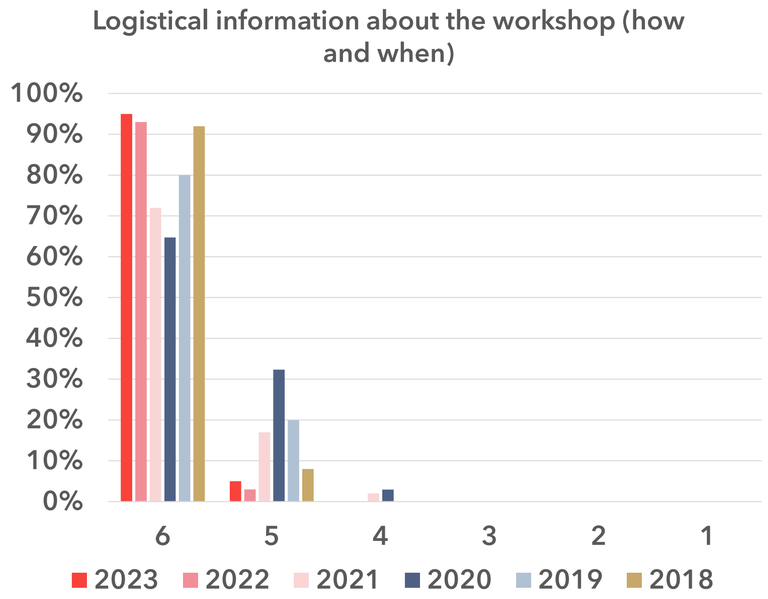


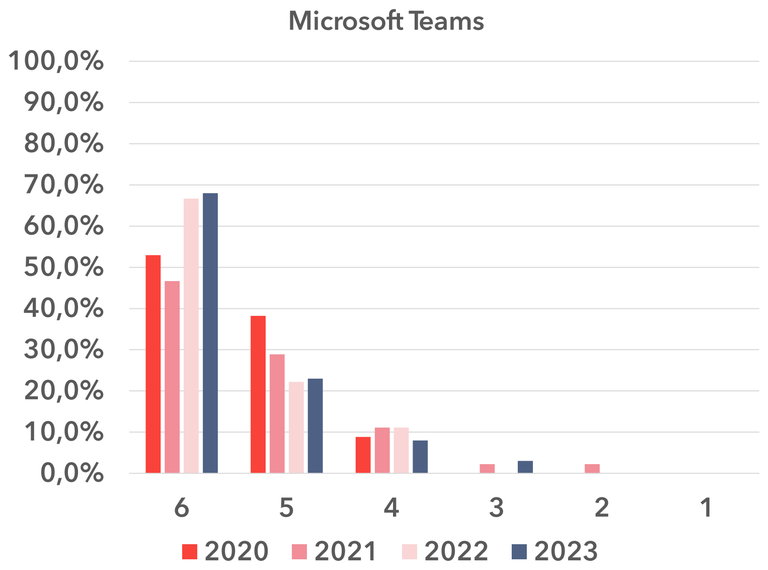
The scale of the evaluation was from 1 (poor) to 6 (excellent)

Comments 2023:

- Useful topics
- Many proposals of topics for future workshops – thank you!

Workshop organisation





The scale of the evaluation was from 1 (poor) to 6 (excellent)

Comments 2023:

- Break out rooms: less active participation in discussions than when a physical meeting
  - Group discussions only when physical workshop/more group discussion during online meetings to increase interactions
  - More/Less time to group discussion
  - Prefer to have discussion points in advance
  - An EURL coordinator in each group/no EURL coordinator
  - Group size of 10 was fine
- Mentimeter a good idea (but some issues)
- Missing face-to-face interactions
- Online meetings saves time, money and environment plus more colleagues can participate
- Every other year a good solution

05 On the programme

DAY 1

- Campylobacter monitoring
- Updates from EFSA and ECDC
- Whole genome sequencing in the context of foodborne outbreaks
- PT organization and results
- Activities in ISO and CEN

- Group picture
- Tour of SVA in Department of Microbiology and Department of Epidemiology and Disease control

Time	Activity	Presenter
8.30-9.00	Registration at SVA	
09.00-09.10	Opening of the workshop	Ann Lindberg, Director General SVA
09.10-09.40	Workshop introduction and roll call of participants	Hanna Skarin, EURL-*Campylobacter*
09.40-10.10	Monitoring of *Campylobacter* and related antimicrobial resistance in the EU, 2022	Giusi Amore, EFSA
10.10-10.30	Poultry Supply Chain Impact on Campylobacteriosis Surveillance in Italy Over One Year	Giuliano Garofolo, NRL-IT
10.30-11.00	Coffee/tea break	
11.00-11.10	Survey 'Collection of information from NRLs on sequencing of *Campylobacter* isolates'	Hanna Skarin, EURL-*Campylobacter*
11.10-11.25	Whole Genome Sequencing in foodborne outbreak investigations	Kris De Smet, DG SANTE
11.25-11.45	Mentimeter discussion	Hanna Skarin, EURL-*Campylobacter*
11.45-12.10	An update on *Campylobacter* in the One Health WGS system and the Inter EURLs WG on NGS	Bo Segerman, EURL-*Campylobacter*
12.10-12.30	Update from ECDC	Cecilia Jernberg, ECDC
12.30-13.30	Group photo and lunch at Matverkstan	
13.30-13.50	Results and analysis of performance – PT 36	Helena Höök, EURL-*Campylobacter*
13.50-14.10	Measurement uncertainty	Gunnar Andersson, EURL-*Campylobacter*
14.10-14.40	Results and analysis of performance – PT 38	Ásgeir Ástvaldsson and Bo Segerman, EURL-*Campylobacter*
14.40-15.00	Presentation and discussion on upcoming PTs	Helena Höök and Ásgeir Ástvaldsson, EURL-*Campylobacter*
15.00-16.20	Coffee/tea break, group picture, tour of SVA	
16.20-16.30	General updates from ISO/CEN	Helena Höök, EURL-*Campylobacter*
16.30-17.00	CEN/TC 463/WG 3 '*Campylobacter*' A literature and laboratory study on *Campylobacter* enrichment broths	Hanna Skarin, EURL-*Campylobacter*
17.00	End of first day	

05 On the programme

DAY 2

- **Research: NRL presentations and invited speakers**
- **The proposed EURL-*Campylobacter* work programme 2025-2027**

Time	Activity	Presenter
08.30-08.50	Introduction to second day and summary of CHRO 2024	Sevinc Ferrari, EURL-*Campylobacter*
08.50-09.10	Epidemiology of *Campylobacter* spp. in Gulls in Croatia following the One Health concept	Luka Jurinović, NRL-HR
09.10-09.30	Occurrence of *Campylobacter* in slaughterhouses before and after cleaning and disinfection	Madeleine Moazzami, Swedish Food Agency
09.30-10.00	Coffee/Tea break	
10.00-10.20	UV-LED technology as a potential decontamination strategy of poultry meat with focus on *Campylobacter jejuni*	Koenraad Van Hoorde, NRL-BE
10.20-10.45	*Campylobacter* diversity on retail chicken – implications for source attribution and outbreak investigation	Agata Dziegiel, Quadram Institute
10.45-11.30	EURL-*Campylobacter* work programme 2025-2027 and final remarks	Hanna Skarin, EURL-*Campylobacter*
11.30-12.30	Lunch and end of the workshop	

Congratulations!

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Evaluation of methods for detection of *Campylobacter* in raw milk: A multi-country study

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Bolton broth
Preston broth
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ABSTRACT

Raw milk is considered a high-risk source of *Campylobacter* due to faecal contamination from healthy cattle and farm environments, thus linking raw milk consumption to global outbreaks. Detection of *Campylobacter* in raw milk poses challenges due to low contamination levels and antibacterial properties of the milk. Culture-based protocols for *Campylobacter* detection in milk vary, mainly with regard to pH adjustment and the choice of enrichment broth.

This European collaborative study was organised by the EU Reference Laboratory (EURL) for *Campylobacter* together with eight EU National Reference Laboratories (NRL) for *Campylobacter* with the purpose to evaluate methods for culture-based detection of *Campylobacter* in raw cow's milk. The study was divided into two parts, an interlaboratory part and an intralaboratory part, both organised around the same two protocols. The aim of protocol 1 was to evaluate the impact of pH adjustment and storage of the milk on the culturability of *Campylobacter* over time. Aliquots of the spiked milk were adjusted either to pH 7.0 or pH 7.6 or left unadjusted. The milk was stored up to 48 h at refrigerated temperature and *Campylobacter* was quantified according to ISO 10272-2 on day 0, 1 and 2. The aim of protocol 2 was to evaluate which enrichment broth, Bolton broth (BB) or Preston broth (PB), showed highest sensitivity in detection of *Campylobacter*. The spiked milk was enriched in BB and PB as described in ISO 10272-1:2017 or ISO 10272-1:2017/Amd1.2023. In the interlaboratory part, each milk batch was collected locally by each participating NRL/EURL and inoculated with the same *Campylobacter* strain. In the follow-up intralaboratory part, the EURL-*Campylobacter* repeated the tests in protocol 1 and 2 but used different *Campylobacter* strains and strains subjected to thermal stress prior to inoculation.

The results show that pH adjustment of raw milk has a negligible impact on culture-based detection of *Campylobacter*, regardless of strain and level of environmental stress. The composition of milk and properties of the inoculated strain influence culture-based detection of *Campylobacter* over storage time, and strains subjected to additional stress prior to inoculation in milk are reduced in culturability much faster than the same strains prepared under normal conditions.

Finally, the study showed that PB without *Campylobacter* growth supplement is less effective than BB in detecting *Campylobacter* in raw milk.

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Thank you!

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