ABSTRACT

This legislation entitled "*Study on the impact micro-organisms of the genus Salmonella in meat and meat products in Dolj county and impact socio-human*" comprises a number of 223 pages and is structured in two parts: bibliografic study and research into their own. Completion of a project has been based on consultation of 209 titles bibliographic and comprises a number of 58 tables and 61 figures.

The study includes a number of 72 pages describing important explicit investigation continue and knowledge of how much more eloquent at national and international level on the impact genus *Salmonella* in the food industry.

Part I includes five chapters as follows:

Chapter I, entitled " *Salmonella genus. Taxonomie of the elements*" includes current information concerning the taxonomic enterobacteriaceaelor in general and of the species belonging to the genus *Salmonella* and the criteria for classification in the bacteria. To do this, with a view to eliminating confusion caused by changes taxa higher than frequencies in the genus *Salmonella,* keeping taxonomistii suggests nomenclature proposed by International Center, according to which such as *Salmonella* includes two species, *Salmonella enterica* and *Salmonella bongori.*

Chapter II, with the title "*General Properties of genus Salmonella*", describes morphological aspects, cultural, biochemical and antigenice species which are placed in the genus *Salmonella*. Are very important biochemical characters which helps to identify and framing for *Salmonella* and the fabric of antigenice, for the purpose of discovering and serovarurilor serogrupelor the salmonele. Thus, ecology for *Salmonella* shall mean link between man and animals, whose potential is influenced by many factors: food, animal feed, environment and vectors have a center position explains the gain all results in food and feed with a role contaminant.

Chapter III "*Salmonella resistance to environmental factors*", describes the most important environmental factors that influence microbial activity of *Salmonella* by stimulating growth, reproduction or inactivation micro-organisms. These factors are stimulated in industrial and research for the benefit microbial activation inhibition or micro-organisms which give an alteration in the food and illnesses of the consumers.

Chapter IV, entitled "*Elements of pathogenesis*", shall include information about the capabilities of aggressive *Salmonella* through mechanisms of pathogenicity as well as virulence and toxigenitate, latest research showing anti-microbial resistance phenotypic

stability within the framework of the *Salmonella* serotypes isolated from animals and products of animal origin.

Chapter V, hereinafter called "*The impact of human socio-Salmonella and contamination source*" explains how to action of *Salmonella* and its impact on society. At present, an example of this is *Salmonella enterica* which is concerned as being the most important cause of supply toxinfectiilor serious risk, with regard to human health, at world level.

Part II presents personal research and includes 151 pages, structured in seven chapters as follows:

Chapter VI, "*The purpose and the objectives of research*" its own behavior describe the importance of some strains of *Salmonella* isolated from meat and meat products in Dolj county, appearance of topical interest taking into account the diversity of *Salmonella* serovarurilor with major implications in the etiology of supply was going to man.

In Chapter VII, entitled "*Study of Salmonella isolation and identification in the laboratory by conventional method*", describes the applicability of the most used methods of diagnosis of *Salmonella*, where conventional systems and systems multitest, help alike in identification. The many methods of detection, commercially available techniques include thorough but also built-in simple tests in imunocromatografica technology.

Chapter VIII, entitled"*Behavior of some strains of Salmonella isolated from meat and meat semipreparatele analyzed"*, aims at framing bacterial strains, obtained following isolation from samples of meat and meat products which are susceptible pre to be *Salmonella*, mobility by studying bacteria, biochemical characteristics of the fermentation of the sugars and identification of strains whose behavior does not fall within specific characteristics of bacteria of the genus *Salmonella*.

The IX-th chapter *" Research into the mode of action of Salmonella toward some anti-microbial substances"* had as an objective analysis of strains of *Salmonella* isolated from meat and meat products from the action of anti-microbial substances.

Chapter X, "*Identifying serogrupelor and serovarurilor of Salmonella by serological techniques*" of *Salmonella* isolated from meat and meat semipreparatele analyzed, originating from different species.

Chapter XI, *"The impact of socio-human of microbiological contamination with Salmonella in Dolj county, according to alerts RASSF following consumption of meat and meat products"* shall complete the objective of thesis by a concrete cases of involvement of *Salmonella* in food contamination of the public.

Chapter XII, "*General conclusions*" geared the objective thesis by ideas which have become detached from the basic steps of research in our study, having regard to that salmonellosis is an infectious disease of humans and animals produced by micro-organisms belonging to genus *Salmonella* which is widely spread in the environment. *Salmonelele* represents aetiologic agents of infections from diarrhea but and systemic in humans, often secondary contamination of foodstuffs of animal origin and the environment, as a result of infections result of animals intended for human consumption.

However, human salmonellosis is one of the most frequently encountered zoonoses, having regard also important economic impact and is encountered in all countries, especially in swine, bovine animals and birds.