

Title The effect of a taste-enhancement process for cold-stored raw shell-stock oysters (*Crassostrea virginica*) on the spillage of human enteropathogens

Author Thaddeus K. Graczyk, Leena Tamang and Richard Pelz

Citation Parasitology Research 101 (6): 1483-1486. 2007.

Keywords oyster; enteropathogen

Abstract

A taste-enhancement process for cold-stored, raw shell-stock *Crassostrea virginica* oysters (i.e., application of table salt to shells) when externally contaminated with human enteropathogens intensified spillage of these enteropathogens to oyster' storage containers (77% compared to 27% for controls) but did not, however, cause contamination of edible oyster tissue.