

RESEARCHES ON THE PREVALENCE, SURVEILLANCE, AND MONITORING OF *LISTERIA MONOCYTOGENES* SPECIES IN DAIRY PRODUCTS A MINI-REVIEW

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Cross-contamination with foodborne pathogens can occur throughout any stage of food preparation. The food industry has notable and ongoing issues due to *Listeria monocytogenes*' remarkable adaptability to a wide range of temperature and pH levels, as well as its ability to thrive at elevated saline concentrations. These factors also have a substantial impact on the final risk to consumers. *Listeria* is extremely rare in the general population, even though the microbe is widely present in the environment and is isolated in food quite frequently. The incidence of systemic listeriosis is notably greater in susceptible populations, including the elderly, expectant mothers, and individuals with compromised immune systems. Due to its ability to proliferate, *Listeria monocytogenes* is the most important species in the *Listeria* genus for food safety. It is also capable of adjusting to a constantly shifting environment. More outbreaks with fewer cases each epidemic have been identified as a result of recent advances in detecting technology. A successful environmental monitoring program is required to monitor and confirm the effectiveness of control measures. Setting up protocols for sampling and detection, determining when and how often to sample, designating sampling zones, and implementing remedial measures are just a few of the components that make up a robust, scientifically based environmental monitoring program. This study proposes reviewing the specialized literature on the prevalence, management, and surveillance of the *Listeria monocytogenes* species in dairy products.