

5.0.27**Listeriosis: is it a problem?****J. Silva* , P. Teixeira, J. Barbosa, G. Almeida, I. Santos, R. Magalhães**

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Listeriosis is a rare disease caused by the bacterium *Listeria monocytogenes*, the normal vehicle of which is food. The disease, which is largely confined to its risk groups of pregnant women, the elderly and immunocompromised individuals, has increased in incidence in recent years.

The incidence of this microorganism in raw meat, raw chicken, raw milk, raw fish, flour and frozen vegetables, reflects the ubiquity of this organism, these products showing the highest incidence of the pathogen with 17.7%, 60%, 16.7%, 12%, 18.5% and 12.9% of samples positive, respectively. Biocontrol methods that is addition of phages and bacteriocins may be an alternative for the food industries. To optimize and implement new techniques it is important to evaluate the diversity of *L. monocytogenes* strains. In the present work, 1975 strains of *L. monocytogenes* were characterized according to the serotype and resistance to heavy metals. The most prevalent serotype was 1/2a and concerning to the susceptibility to arsenic, cadmium and tetracycline the most common profile was sensible, resistant and sensible, respectively.

Representative groups of these *L. monocytogenes* strains were tested for the susceptibility to commercial Listex phage and to bacteriocins produced by *Pediococcus acidilactici* (a lactic acid bacteria previously isolated from alheiras, a traditional Portuguese fermented meat). In general, most of the tested strains were sensitive to the phage and bacteriocin activity.

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