

# WANTED



## *Clostridium botulinum* (a.k.a. *C. botulinum*)

### WANTED FOR:

Causing food poisoning from meat and meat products, canned corn, peppers, green beans, soups, beets, asparagus, mushrooms, ripe olives, spinach, garlic in oil, cooked onions, baked potatoes, tinned tuna, chicken, chicken livers, liver pate, luncheon meats, ham, sausage, stuffed aubergine, lobster, smoked fish, salted fish, dried fish, mascarpone cheese, homebrew and hazelnut yoghurt

### Favourite Haunts:

Soils, sediments in rivers, lakes and seas and fish and mammal guts

#### Lifestyle:

Min Temp

Non-proteolytic 3°C

Proteolytic 10°C

Optimum Temp

Non-proteolytic 30°C

Proteolytic 37°C

Min pH

Non-proteolytic 5.0

Proteolytic 4.6

Min relative humidity  $a_w$

Non-proteolytic 0.97

Proteolytic 0.94

Min relative humidity  $a_w$

Non-proteolytic 0.97

Proteolytic 0.94

Oxygen relations

Obligately anaerobic

Special features

Makes spores that survive cooking. Makes a deadly toxin.

Survivors can take several months to recover

#### Modus operandi:

Incubation time

12-36h

Symptoms

Neurological, impaired vision, dry mouth, paralysis

Infectious dose

No live organisms required. As little as 30ng toxin (from as little as 0.1g of food)

### Typical Victims:

Anybody

**Classic Job:** Home processed foods

**Dislikes:** Oxygen