INTRODUCTION

Listeria affect a wide varity of animals including man. There are eight species of Listeria. Only four of the species of Listeria have been reported to cause infections in animals and man. These are L. monocytogenes, L. ivanovii, L. innocua and L. seeligeri. The other species L. denitrificans, L. murrayi, L. grayi and L. welshimeri have not been implicated with naturally occurring infections (Mclauchlin, 1987). Human listeriosis commonly has a high rate of mortality, in recent food-related out breaks 30-35% of affected persons died. Listeria monocytogenes is gram positive, a sporogenous rod, grows at refrigeration temperatures, motile at 25°C and is quite ubiquitous throughout the environment (Schlech, 1988). Listeria has been isolated from cultivated as well as uncultivated soil (Weis and Seeliger, 1975 & Brackett, 1988) and isolated from foods such as milk, red meats, poultry, seafoods, vegetables and fruits (Marth, 1988). The organisms produce in soluble toxin (exotoxin). An endotoxin is liberated when the bacterial cells disintegrate and is responsible for the characteristic manifestations of listeriosis in human. Listeria, Family Corynebacteriaceae (Bergey's Manual, 1974).

Aim of investigation:

The present investigation was carried out to study the following:

1- A survey on some Egyptian foods for the presence of *Listeria* species.

2- Heat resistance parameters of Listeria species.

3- Comparison of media and methods for detecting of *Listeria monocytogenes*.