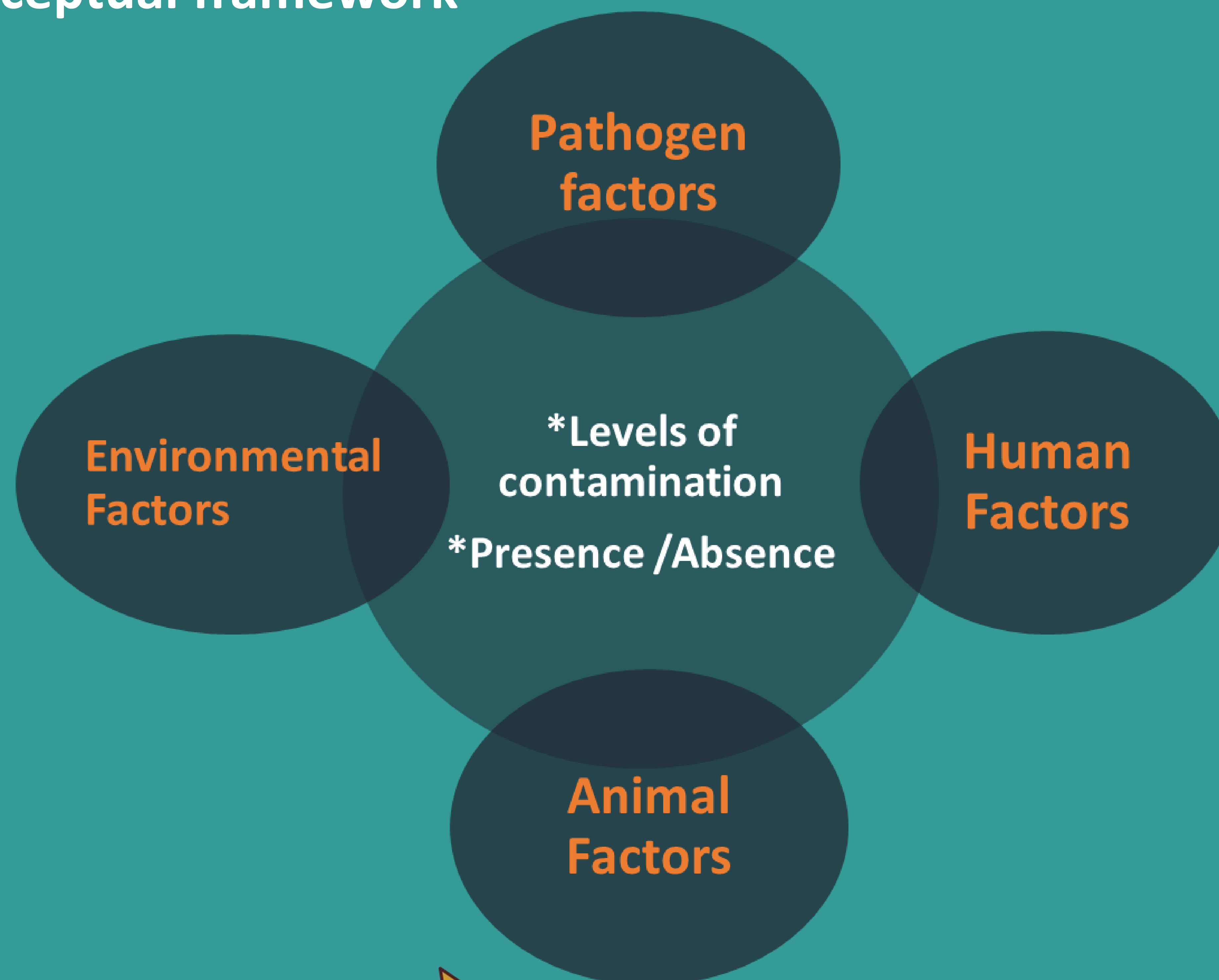


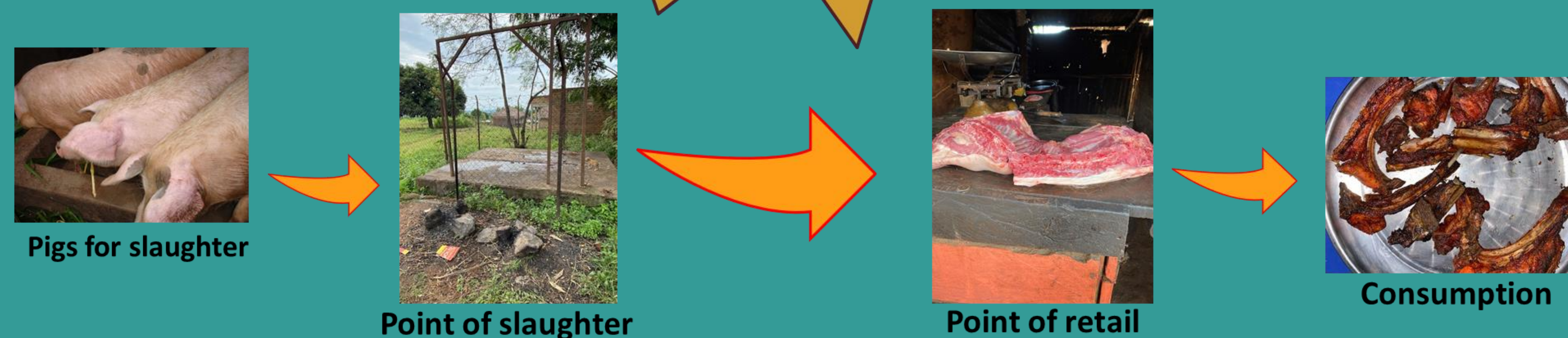
# MICROBIAL CONTAMINATION IN THE PORK VALUE CHAIN IN UGANDA

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## Conceptual framework



Where is the contamination?  
 What factors lead to contamination?



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## Background

Animal source foods are implicated worldwide in the transmission of bacterial foodborne diseases.

## Problem statement

- Uganda ranks top in pork consumption in East Africa
- There is weak legislation and poor hygiene practices in the pork value chain

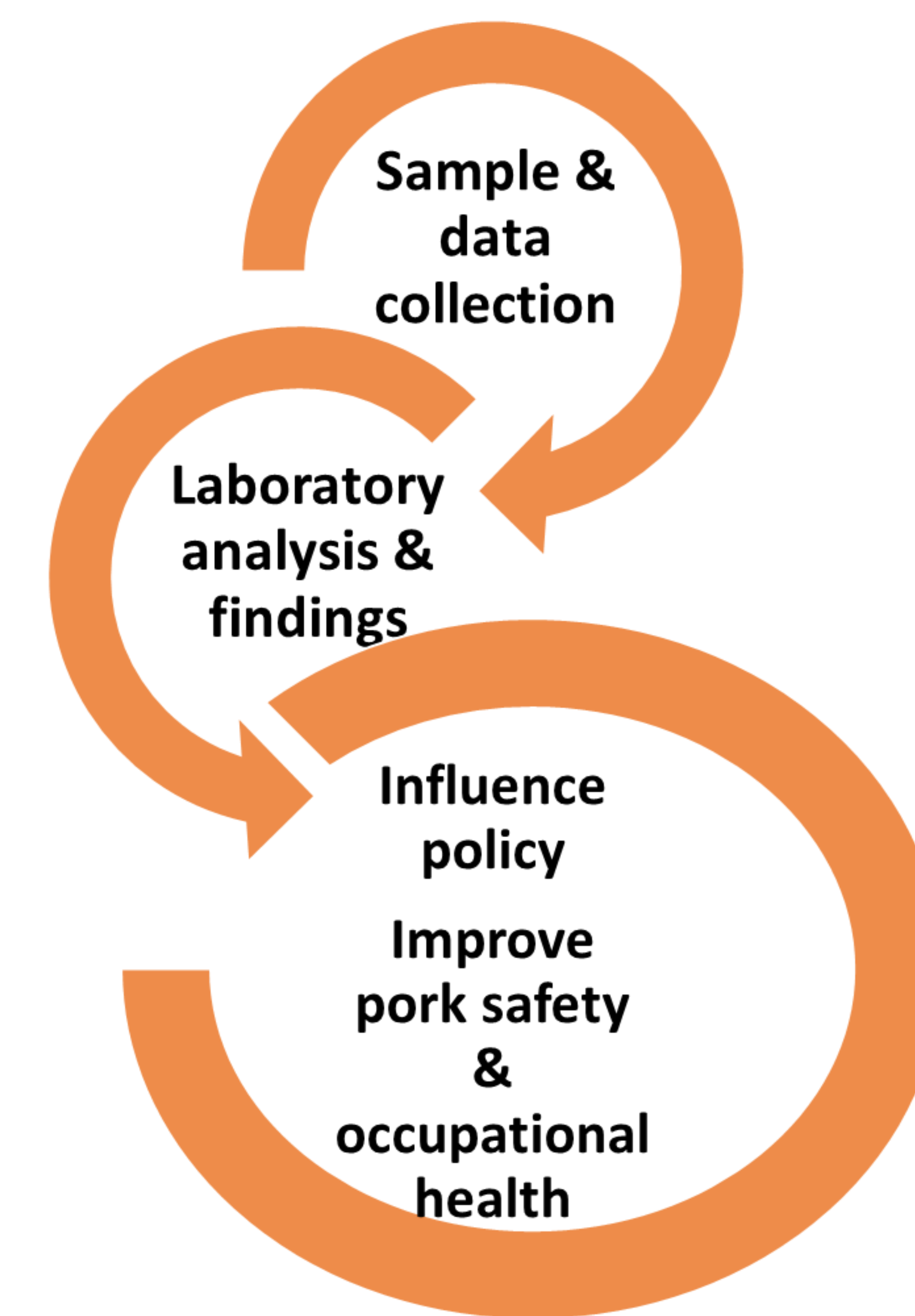
## Research Questions

- What factors contribute to microbial contamination along the value chain?
- What are the risks of bacterial foodborne infection in meat handlers?
- Are pigs in Uganda a potential source of zoonotic non-typhoidal *Salmonella* to humans?

## Study design

- Cross-sectional study
- Main pig slaughter facilities & pork retail points in Kampala and Lira districts.

## Approach and outcomes



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