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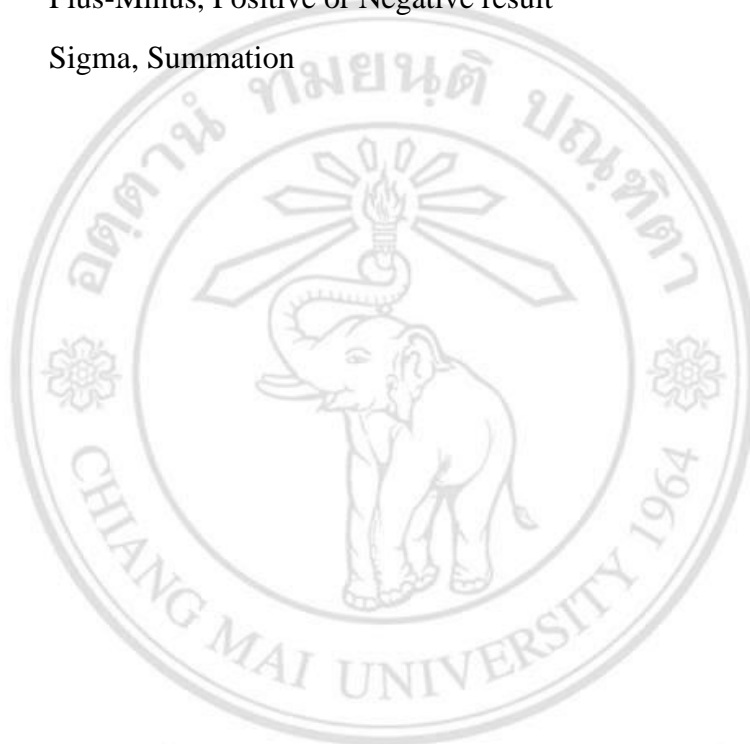
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LIST OF ABBREVIATIONS

BPLS	Brilliant-green Phenol red Lactose Sucrose agar
BPW	Buffer Peptone Water
CFU	Colony Forming Unit
D	Discriminatory power
DNA	Deoxyribonucleic Acid
GI	Gastro-Intestinal
ISO	International Organization for Standardization
MIL	Motile Indole Lysine-decarboxylase agar
MPN	Most Probable Number
MSRV	Modified Semi-solid Rappaport-Vassiliadis agar
NSSC	National <i>Salmonella</i> and <i>Shigella</i> Center
NSTDA	National Science and Technology Development Agency
OR	Odds Ratio
PFGE	Pulse Field Gel Electrophoresis
pH	Potential of Hydrogen ion
Rep-PCR	Repetitive Sequence based Polymerase Chain Reaction
TSI	Triple Sugar Iron agar
WHO	World Health Organization
XLD	Xylose Lysine Deoxycholate agar
YOPI	Young, Old, Pregnant and Immunocompromised

LIST OF SYMBOLS

β	Beta, “riskbeta” command in @Risk 5.5®
-	Minus, Negative results
+	Plus, Positive results
\pm	Plus-Minus, Positive or Negative result
Σ	Sigma, Summation



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STATEMENT OF ORIGINALITY

1. This study were to define the risks of *Salmonella* during transportation and slaughtering processes in 3 differences pig slaughterhouses which were supplied pigs from either co-operative or integrated farms detected *Salmonella* contamination in farm level.
2. In addition, the diversity of *Salmonella* phenotype and genotype strains recovered from farm, transportation and slaughtering levels were also determined.
3. In order to elucidate the possible sources of infection and provides information for the development and implementation of salmonellosis control programs in this region



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ข้อความแห่งการริเริ่ม

- 1) วิทยานิพนธ์นี้ได้นำเสนอเปรียบเทียบระดับความเสี่ยงจากเชื้อซาลโมเนลลา ในกระบวนการขนส่งและกระบวนการฆ่าและชำแหละสุกร ในโรงฆ่าและชำแหละสุกรที่มีรูปแบบการจัดการแตกต่างกัน ซึ่งรับสุกรขุนจากฟาร์มสุกรที่มีรูปแบบการเลี้ยงแบบสหกรณ์และฟาร์มสุกรครบวงจรที่พบมีการปนเปื้อนของเชื้อซาลโมเนลลาในระดับฟาร์ม
- 2) นอกจากนี้ ยังมีการเปรียบเทียบความหลากหลายทั้งทางคุณลักษณะที่แสดงออกและพันธุกรรมระดับโมเลกุลของเชื้อซาลโมเนลลา ในกระบวนการผลิตตั้งต้นระดับฟาร์มและกระบวนการขนส่งและกระบวนการฆ่าและชำแหละสุกร
- 3) เพื่อนำข้อมูลพื้นฐานความชุกและระดับความเสี่ยงจากเชื้อซาลโมเนลลา ในขั้นการขนส่งและในกระบวนการฆ่าและชำแหละสุกรมาร่วมหาแนวทางควบคุม ป้องกันและลดความเสี่ยงในการปนเปื้อนของเชื้อในกระบวนการผลิตเนื้อสุกรอย่างได้ผล

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