

Research & Development

Incidence and serotype distribution of *Salmonella* in spices retailed in Turkey

By Irfan Erol, Goetz Hildebrandt, Muammer Goncuoglu, F. Seda Bilir Ormanci, Ahmet Yurtyeri, Josef Kleer and Ozlem Kuplulu

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Authors' addresses

Irfan Erol, Muammer Goncuoglu, F. Seda Bilir Ormanci, Ahmet Yurtyeri and Ozlem Kuplulu, Ankara University, Faculty of Veterinary Medicine, Institute for Food Hygiene and Technology, 06110 Diskapi, Ankara, Turkey; Prof. Dr. Goetz Hildebrandt and Dr. Josef Kleer, Freie Universität Berlin, Fachbereich Veterinärmedizin, Wissenschaftliche Einrichtungen Veterinary Public Health, Institut für Lebensmittelhygiene, Königsweg 69, 14163 Berlin, Germany