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New insights on the risk factors associated with the presence of *Salmonella* on pig carcasses. Lessons from small slaughterhouses.

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1 **Highlights:**

- 2 ▪ In small slaughterhouses some practices can increase the risk of
3 contamination with *Salmonella*.
- 4 ▪ Increase scalding water turbidity increase the risk of *Salmonella*
5 contamination.
- 6 ▪ The polishing stage increase the risk of carcasses contamination with
7 *Salmonella*.
- 8 ▪ The use of pressurised water in the intermediate cleaning also increase the
9 risk.

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