**Template**

**Title**

**(Times New Roman, 14 points, bold, centred)**

Name and Surname1, Name and Surname2

(Times New Roman, 11 points, centered, numbered according to affiliation, author's name underlined)

*1Company, address, postal code, city*

*2Company, address, postal code, city*

*(Author's and co-authors' affiliation: Times New Roman, 10 point, centered, italic, numbered)*

correspondingauthor@mail.com

(E-mail address of the speaker: Times New Roman, 11 points, centered)

**ABSTRACT**

250 to 350 words (Times New Roman, 12 points, single spaced, justified)

**Key words**

03 to 05 key words (Times New Roman, 11 points, justified)

**Antimicrobial susceptibility of thermotolerant *Campylobacter* isolated from neck skins in Algerian turkey slaughterhouses**

Bouhamed Radia1, Hamdi Taha-Mossadak1, Malek Naïm2

*1Hygiène Laboratory of Food Hygiene and Quality Insurance System, High National Veterinary School, Rue Issad Abbes, El Alia,* *Oued Smar, 16111, Algiers, Algeria*

*2 Microbiology department, Central Hospital of Army, Kouba, 16000, Algiers, Algeria*

e-mail : [bouhamedradia@hotmail.com](mailto:bouhamedradia@hotmail.com)

**Abstract:**

*Campylobacter* is considered worldwide as the major cause of gastroenteritis in humans. Human campylobacteriosis occurs mainly following consumption of contaminated raw or undercooked food or contaminated water. Furthermore, due to the gut colonization by thermophilic *Campylobacter* of animals intended for human consumption, meat contamination has mainly a digestive origin, and it occurs during slaughtering. However, among the entire foodstuff, poultry meat is considered to be the main vehicle of thermophilic *Campylobacter* to human. Furthermore, the presence of *Campylobacter* strains resistant to antibiotics in foodstuffs of animal origin represents a significant threat to public health. One of the most important aim of our research was to study the antimicrobial susceptibility of *Campylobacter jejuni* and *Campylobacter coli* isolates after their isolation from samples of Algerian turkey slaughterhouses (neck skins). 100 samples were collected in 3 turkey slaughterhouses. After research and identification of the thermotolerant *Campylobacter*, an antibiogram was realized with the gel diffusion method in culture media (CA-SFM, 2007). The tested antibiotics were ampicillin (AM), gentamicin (GM), erythromycin (E), ciprofloxacin (CIP), tetracycline (TE), chloramphenicol (C) and nalidixic acid (NA). Our results showed that the isolated strains were resistant to the majority of the tested antibiotics: ampicillin (68.1%), erythromycin (29.8%), ciprofloxacin (78.7%), tetracycline (87.2%) and nalidixic acid (97.9%). No resistance was recorded for gentamicin (0%) and chloramphenicol (0%). Furthermore, 89.4% of the isolates were multiresistant and 10 different resistance profiles were observed. The most tested strains exhibited resistance to erythromycin and/or CIP. It is worrisome because these molecules are considered as first-choice antibiotics for human campylobacteriosis.

**Keywords:** turkey, thermotolerant *Campylobacter*,antimicrobial susceptibility.