**BBC 2 Radio**

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 scientist say broken leaves him banks are prepared salad could increase the risk of food poisoning a warning people to avoid ready cut salad if possible Charlie Gallaher reports researchers at the University of Leicester found that the Jews From the damaged leaves could boost the growth of salmonella by 100 and 10 % producers also helped about attach itself to the salad leaves so strongly that even vigorous washing could not remove the bacteria Dr Primrose Freestone who led the study said even a few salmonella cells in a bag of leaves could become thousands by the time it's eaten the food standards agency says it has had only one case of salmonella caused by bagged salad reported to it in the past 5 years the BBC's children in need