## Abstract

Listeria monocytogenes is an opportunistic foodborne pathogen capable of withstanding various stress conditions, enabling its adaptation through biofilm formation. This characteristic poses a significant challenge to the food industry. The species is classified into 13 serotypes, of which only four (1/2a, 1/2b, 1/2c, and 4b) account for 89.0% to 98.0% of listeriosis cases worldwide. This suggests that certain L. monocytogenes strains have a higher likelihood of causing disease than others. The objective of this study was to detect and serotype Listeria monocytogenes isolates from different food matrices and environmental monitoring samples from processing plants in Argentina. The analyzed matrices included meat products, ready-to-eat foods, waterbased beverages, dairy products, and frozen vegetables. A total of 2,124 samples were examined between 2016 and 2021, from which 291 isolates compatible with L. monocytogenes were identified, yielding a positivity rate of 13.7% for this pathogen. Subsequently, 180 isolates were selected for molecular serogrouping analysis through the optimization of a molecular technique. While serotypes 1/2a, 1/2b, 1/2c, and 4b are the most frequently detected in food products, this study found that serogroup IIa (n=9) accounted for 5.0%, IIb (n=116) for 68.9%, IIc (n=37) for 20.5%, and IVb (n=10) for 5.6%. Among the 180 analyzed strains, 161 were derived from food matrices, while 19 were obtained from environmental monitoring in food manufacturing facilities.

Additionally, species-level identification was performed using MALDI-TOF MS, demonstrating that selective and differential culture media yield reliable results for this purpose.

This study highlights the importance of *L. monocytogenes* detection and serotyping for implementing effective control measures and outbreak identification. Furthermore, it represents the first extensive study in Argentina analyzing this pathogen in various food matrices.