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Assessment Of Microbial Contamination Of Chicken Products Sold In Parbhani City

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Abstract

Three restaurants were randomly selected in Parbhani city for the purchase of chicken products which were then screened for microbial contamination. For the chicken curry samples the total aerobic counts ranged from $2.06-2.80 \times 10^6$ cfu/g; *Staphylococcus aureus* count : $1.1- 1.47 \times 10^6$ cfu/g ; Enterobacteriaceae count: $1.57- 2.17 \times 10^6$ cfu/g ; lactic acid bacteria count(LAB) count : $1.70 - 2.33 \times 10^6$ cfu/g. With respect to the sample of Tandoori chicken, the total aerobic count ranged from 3.54×10^6 cfu/g; *S. aureus* count: $1.8 \times 10^5- 2 \times 10^7$; Enterobacteriaceae count: 5.09×10^8 cfu/g; LAB count : $1.3 -4.6 \times 10^8$ cfu/g. Probable organisms isolated from chicken curry were *E. coli*, *Streptococcus* sp., *Clostridium* sp., *Klebsiella* sp., *Shigella* sp., *Pseudomonas* sp., *Lactobacillus* sp., and *S. aureus* while those organisms isolated from Tandoori chicken include *Salmonella*, *Proteus*, *Shigella*, *S. aureus*, *Klebsiella* and *Lactobacillus* sp. Most of the chicken products sampled were therefore considered to pose health risk to consumers, making it imperative to institute not only sanitary measures during processing, storage and marketing but also to ensure steady source of power supply.

Keywords: Microbial contamination, Chicken curry, Tandoori chicken.