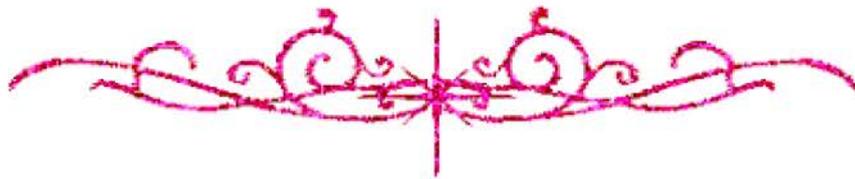


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شبكة المعلومات الجامعية التوثيق الالكتروني والميكروفيلم



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جامعة عين شمس

التوثيق الإلكتروني والميكروفيلم
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نقسم بالله العظيم أن المادة التي تم توثيقها وتسجيلها
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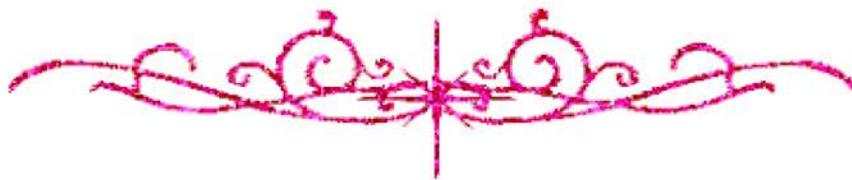


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بالرسالة صفحات

لم ترد بالأصل



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**MICROBIOLOGICAL PICTURE OF RETAILED
MEAT IN MENOFIYA GOVERNORATE**

B18940

Thesis Presented

By

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For

The Degree of M.V.Sc.

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To

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EGYPT

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قرار لجنة الحكم و المناقشة

قامت لجنة الحكم و المناقشة بفحص هذه الرسالة و وجدت أن لها قيمة علمية حيث اشتملت على بحوث هادفة و مواضيع لها اهميتها فى مجال الرقابة الصحية على اللحوم و الأسماك و المنتجات الحيوانية كما قامت اللجنة بمناقشة الطالب مناقشة مستفيضة و وجدت انه ملم بالمأما كاملا بكل ما جاء بها.

لذلك

قررت اللجنة ترشيح السيد ط.ب / محمد أنور فرج درويش للحصول على درجة الماجستير فى العلوم الطبية البيطرية تخصص الرقابة الصحية على اللحوم و الأسماك و المنتجات الحيوانية.

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CONTENTS

	PAGE
1. INTRODUCTION	1
2. REVIEW OF LITERATURE	5
2.1. Sources of contamination of meat.....	5
2.2. Bacterial population on carcasses surfaces:.....	11
2.3. Public health hazard of surface contaminants:.....	24
2.3.1. Total bacterial counts:.....	25
2.3.2. Enterobacteriaceae.....	26
2.3.2.1. <i>Escherichia coli</i>	27
2.3.2.2. Salmonellae:.....	33
2.3.3. Enterococci:.....	37
2.3.4. <i>Staphylococcus aureus</i> :.....	38
3. MATERIAL AND METHODS	42
3.1 Materials.....	42
3.1.1 Samples.....	42
3.1.2. Media.....	42
3.2. Methods.....	42
3.2.1. Swabbing techniques.....	42
a. Preparation of tampons.....	42
b. Preparation of template.....	42
c. Preparation of rinsing fluid.....	43
d. Technique.....	43
3.2.2 Preparation of serial dilution.....	44
3.2.3. Bacteriological examinations.....	44
3.2.3.1. Total bacterial count.....	44
3.2.3.2. Total Enterobacteriaceae count.....	45
3.2.3.3. Faecal Coliform count (MPN/cm ²).....	45
3.2.3.4. Enterococci count.....	46

3.2.3.5. Staphylococci count.....	46
3.2.3.6. Total mould and yeast count	47
3.2.4. Statistical Analysis.....	47
4. RESULTS.....	48
5. DISCUSSION.....	55
5.1. Total bacterial count.....	55
5.2. Enterobacteriaceae count.....	58
5.3. Faecal Coliform count (MPN).....	59
5.4. Enterococci count.....	61
5.5. Staphylococci count.....	62
5.6. Mould count.....	63
5.7. Yeast count.....	64
6. CONCLUSION.....	66
7. SUMMARY.....	68
8. REFERENCES.....	71
9. ARABIC SUMMARY	

LIST OF TABLES

	PAGE
Table (1): Statistical analytical results of total bacterial count (cfu/cm ²) of the examined carcasses.....	48
Table (2): Statistical analytical results of total Enterobacteriaceae count (cfu/cm ²) of the examined carcasses.....	49
Table (3): Statistical analytical results of Faecal Coliform count (MPN/cm ²) of the examined carcasses.....	50
Table (4): Statistical analytical results of total Enterococci count (cfu/cm ²) of the examined carcasses.....	51
Table (5): Statistical analytical results of total Staphylococci count (cfu/cm ²) of the examined carcasses.....	52
Table (6): Statistical analytical results of total mould count (cfu/cm ²) of the examined carcasses.....	53
Table (7): Statistical analytical results of total yeast count (cfu/cm ²) of the examined carcasses.....	54

Introduction

1.0 INTRODUCTION

Carcasses contamination does occur during the different stages of the slaughtering process that meat is considered as an excellent source of a wide variety of nutrients, high quality proteins, vitamins and certain minerals (*Lush-Bough and Scheweigrt, 1960*).

The hygienic level of slaughtering and meat handling is successfully controlled by determining quantitatively the number and kinds of microbes on the surface of meat. Carcasses contamination by microorganisms may occur during different processes of handling of meat till reach to human consumption. The keeping quality of meat mainly depends on the initial bacterial load and possibilities of their growth. Meat hygiene can be considered as essentially a public health function, as its primary purpose is to prevent transmission of disease to man and to provide a safe and wholesome product for his consumption. The secondary aim of meat hygiene practice includes the reduction in losses of meat and meat products as well as the prevention of disease transmission to other food animals. Meat is a favorable medium for bacterial growth due to moisture content, PH and its nitrogenous compound beside some fermented carbohydrates and minerals (*Jay, 1978*).

The carcasses surfaces are readily subjected to various sources of contamination mainly hides. The hides or surface of a carcass is usually heavily contaminated may be from, dust, water, stomach, intestinal contents or any inedible materials derived in the abattoir, in