Research and Characterization of ISOLATED BACTERIAL SOILS FROM THE CHICKEN TREATMENT AND PACKAGING INDUSTRY (octopus vulgarus)

THIAM Abdoulaye [1]*, A. KHERBECHE [1]

[1]Laboratory Food Microbiology Biotechnology and Environment, School of Technology,

Sidi Mohammed Ben Abdellah University, Fez– **Morocco**

Thiamabdagro92@gmail.com

Abstract

Octopus (Octpus vulgaris) is a sea product with nutritional (rich in protein) and therapeutic virtues. It is one of the most prized fish products on the world market, mainly exported to the European continents, offering employment opportunities in the fishing sector.

Nearly 56 samples of frozen octopus were taken in a CPA plant to study and analyse its bacteriological quality. The results were obtained with average contamination levels for the main flores.

- 21.43.103/g for aerobic microorganisms at 30°c, 15.32.103/g for psychotropic microorganisms.
- 14.43.103 For faecal coliforms be relatively high
- For staphylococcus is about 2.36 g.
- 12.09.103 For the sulfito-reducing anaerobes either a higher or lower rate.
- Vibrio parahemolyticust and salmonella are absent.

All these microbiological analyses are important elements in assessing the hygienic quality and safety of frozen octopus.

Keywords: Bacteriological analysis, Hygienic quality, frozen octopus.

Reference :

AZIBE. M .Contribution to the study of parasitological, bacteriological and chemical quality

frozen fish fillets produced in Senegal. (Th. Med . Vet , Dakar, 1991)



Biography orateurs :

My name is THIAM Abdoulaye, holder of a Master's Degree in Food Science and Food Safety at the University of Mohamed premier d'Oujda (UMP-Morocco) -
I am currently a PhD student at the University of Science and Technology, Fez - Morocco, specializing in Microbiology and Food Hygiene (Food Industry). My thesis entitled: "Research and characterization of bacterial strain isolated from the octopus processing and packaging industry", supervised by the thesis director Dr. KHERBECHE.