

MICROBIAL STUDY ON FROZEN IMPORTED POULTRY QUALITY.

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ABSTRACT

Five different types of imported frozen chicken were evaluated microbiologically and chemically. Samples were taken from local markets randomly. Brazilian chicken type sadia and benasol and the turkish chicken type (Al-laza Donia and iyipilic). Saudian type (Intage) were tested to identify the extent compliceance to iraqi standard No.227. Results showed that turkish chicken type Al-laza Donia was the worst due to the phesence of *Salmonella typhi* which were by diagnosist tests where brazilian chicken type betasol was the best among the others but it was still less than the level of requirement stipulated in Iraqi standard . Psychrotrophic bacteria were detected in all samples execept the brazilian chicken type sadia . It was noted that the numbers of *Staphylococcus aureus* were higher than the Brazilizn chicken type sadia permitted level , and the turkish chicken type iyipilic which identified by microscopic test and blazma coagulation. All samples were free of coliform bacteria . The percentage of thawing loss was varing due to the defference in storage conidtions of samples. pH-meter was used to determine the hydrogen values. It was noted that all the hydrogen values for imprted frozen chicken closer to the alkalinity state and that consider to be the suitable media for microorgansims growth. Therefore it can be concluded that the microbiological and chemical results for imported frozen chicken were less than the accepted level andmost of them were not compliance with iraqi standard .It is reccmumounded to eat by of Brazilian chicken type . benasol and saudian chicken Intage for their suitability for human consumption