Microbial quality of frozen chicken meat at grocery stores in Qena Governorate

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The present investigation was designed to assess the microbial quality of frozen chicken from grocery stores in Qena Governorate, Egypt. Therefore, 50 frozen chicken, 25 locally produced and 25 imported ones. Muscle (thigh and breast) samples were taken from each carcass. The mean values for total aerobic, total coliform, total faecal coliform and total *Escherichia coli* counts for locally produced chicken meat were 2.1 x10^3, 5.1 x10, 4.9x10 and 3.5 cfu/g for breast and 2.7x 10^3, 6.4x10, 6.4x10 and 1.5 x10 cfu/g for thigh samples respectively. The mean values for total aerobic, total coliform, total faecal coliform and total *Escherichia coli* counts for imported chicken meat were 5.4x10^2, 4.0, 0 and 0 cfu/g for breast and 2.4x10^3, 5.2, 3.2 and 3.2 cfu/g for thigh samples respectively. It could not detected faecal coliform and *Escherichia coli* from breast samples of imported chicken. All samples were acceptable from microbiological slandered limits. It can be concluded that, the microbial quality of locally produced chicken carcasses were higher than imported one in microbiological counts. The economic importance as well as public health significance of isolated microorganisms were discussed. Suggested measures to improve the quality of frozen chicken carcasses were discussed.

Biography

Jehan Ragab Mohamed Daoud has completed his Ph.D. at the age of 30 years from Zagazeg University, Banha Branch, Egypt. She is a professor of Food Hygiene and now she is Vice Dean of Faculty of Veterinary Medicine, South Valley University. She follows the scientific school that fervors hygiene of meat, fish and their products. She has published more than 35 papers in local and international journals.

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