

Editor Note: Journal of Food: Microbiology, Safety & Hygiene

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Editor Note

It is astonishing that, existence of microbiota surrounded by us was described accurately with specific feature and function even though microscopic facilities were not invented at that time. It was Jain Tirthankara Mahavira, who is the first person among all, who described microbe through his religious lessons. However, the involvement of microbe in various food and beverages were also known to be practiced since the ancient time of human history. In beneficial aspect, genetically modified microbes are the source of various protein and drugs now-a-days. Specific genetic constrains are being used to improve the quality of the crop product. Moreover, administration of attenuated microbe has been introduced in the revolutionary concept of vaccination. Together, microbe is having immense importance in the food product production and quality maintenance. Journal of Food: microbiology, Safety & Hygiene is a frontiers journal emphasizing on the data accumulation for the progress in agricultural as well as medical sciences by providing a wide scope of research communication.

Journal of Food: Microbiology, Safety & Hygiene of Volume 2, Issue 1 has published articles discussing topics related to food Microbiology its Safety & Hygiene. Reviews highlights the oral biologic significance of the xylitol-associated shift observed in the biology of the oral biofilm [1], Isolation and identification of *Listeria monocytogenes* from frozen chicken, minced meat, and cheese in Duhok province [2], and *Pediococcus acidilactici* Ch-2 as a potential probiotic candidate with many functional properties [3].

Makinen [1], presented review highlights the oral biologic significance of the xylitol-associated shift observed in the biology of the oral biofilm i.e., dental plaque formed from carbohydrate dominance to one where nitrogen metabolism plays an important role. The present text will focus on the oral biologic effects of alditol-type sweeteners. However, author also conveys that, assessment of study papers and review articles on sweeteners requires vigilant and impartial examination of the interpretations and data presented. Where, surveys might have been based on a small number of publications which attempt to compare incompatible treatment procedures. Hence, it is concluded that, this type of studies can no longer be implemented owing to ethical reasons.

Listeria spp. is broadly distributed in the environment and can be isolated from soil and water. *Listeria monocytogenes* is the food-borne

pathogen responsible for listeriosis. It is considered a serious public health risk, and is spread through the consumption of food products and considered to be fatal for humans and animals. The objective of the present study by Ahmed [2], is to isolate and identify *Listeria monocytogenes* from frozen chicken, minced meat, and cheese in Duhok province, Iraq. Although, results indicate that *Listeria monocytogenes* is present in food products but the contamination level was comparatively low compared to other foodborne pathogen. Hence, author concludes hygienic conditions are highly recommended in order to minimise the presence of *Listeria monocytogenes* in foods and further research on should be carried out, in order to provide a better background of contamination rate and the routes of transmission for this bacterium.

Probiotics are defined as live microorganisms that contribute to the health and well-being of the hosts by maintaining the intestinal microbial balance. In the present study, *Pediococcus acidilactici* Ch-2 isolated from Chuli has been evaluated for its probiotic potential and its ability to produce bioactive compounds by Gupta et al. [3]. In the present study, for the very first time Squalene—a rare and therapeutic anti-cancerous compound has been reported isolated from probiotic bacteria of fermented food product. In most of the results in the present work it is revealed that the *Pediococcus acidilactici* Ch-2 as a potential probiotic candidate with many functional properties and novel compounds.

References

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