Abstract

Introduction and aim: There are many microorganisms, which contaminated bread including moulds, yeast, yeast like and bacteria. Few of bacteria and fungi in bread can caused food poisoning that aflatoxin is an example of mycotoxins that can transmit via animal dairy products to human. The general purpose of current cross sectional study was to evaluate the microbial contamination of breads in Yazd Medical university restaurants.

Material and Methods: Seventy nine randomly selected breads were collected from two restaurants, used for the isolation of their microbial contamination. Sterile wet swaps was used for culturing of samples on Sabouraud dextrose and Blood agar plates, incubated in 27 and 37°C respectively and microbial analysis was performed for identification of isolated bacteria and fungi.

Results: Bacillus (36.7%), Coagulase negative staphylococcus (27.8%), Micrococcus (7.6%), Diphthroids (2.5%) were the most prevalence bacteria and non-albicand Candida species (7.6%), Aspergillus niger (5%), yeast (5%), Penicillium (2.5%) and Rhizopus were the most isolated bacteria and fungi respectively. It seems those impair cooking, environmental and air contaminations, inadequate sanitation in handling and transporting of bread, were the most probable contamination resources of bread.

Poster