



University of Zabol

Graduate School

Faculty of Veterinary

Department of food hygiene and quality control

Thesis for Master's degree Food hygiene and Quality control

Title:

**Study on Staphylococcus aureus
Contamination cookies in Zabol**

Supervisors:

Dr. M. Rahnama

Dr. M. Alipour

Advisor:

Dr. D. Saadati

By:

S. Mobasheri

September ۲۰۲۱

Abstract:

Introduction: Bakery products like other products are susceptible to contamination by different pathogenic microorganisms and spoilage factors. One of the most popular microorganisms related to bakery products is staphylococcus aureus that has attracted increasing attention recently.

Purpose: The purpose of this study is to investigate the spoilage of date bread, gingerbread and traditional popular cookies of Zabol.

Methodology: In this study, 190 samples of date bread, gingerbread and simple bread were randomly sampled from bakeries and bakery malls and then were transferred to faculty of veterinary medicine in a sterile way. The samples were investigated for contamination. Data achieved from this investigation were analyzed by SPSS software.

Results: Results achieved from this study showed that the cultured date bread and gingerbread samples didn't represent any contamination. But the rate of contamination of simple samples was 9,2%.

Conclusion: According to the findings of this study and considering that the storing condition and formulation of cookies were similar, the present contamination can be the result of secondary contamination.