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DETECTION OF *SALMONELLA* IN SMOKED FISH

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DETECTION OF *SALMONELLA* IN SMOKED FISH

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ABSTRACT

NOVA, BABY NYMPHA GALEON, Cavite State University, Indang, Cavite, April 1998. "DETECTION OF *SALMONELLA* IN SMOKED FISH".

Adviser : Dr. Yolanda A. Ilagan

Smoked fishes, like *galunggong*, *tamban*, *bangus* and *tunsoy* from four different smoking factories at Ligtong, Rosario, Cavite and six markets in Indang, Trece, Naic, Alfonso, Tagaytay City and Mendez, were used for isolation of *Salmonella*.

Presumptive colonies of *Salmonella* were subjected to confirmatory biochemical tests. Results showed that *galunggong* from Factory C and *bangus* from Naic harbored *Salmonella*. The number of bacteria present in smoked fishes ranged from 5.83×10^7 cfu/ml to 8.85×10^7 cfu/ml. The highest number of bacterial count was obtained from *galunggong*.

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by

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INTRODUCTION

Fish production in the Philippines was reported to have increased. Some 30 percent of the total catch is converted into processed products (Gonzales et al., 1981).

Processing is generally accomplished in coastal fishing areas where a great deal of the produce are either salted, dried or smoked. Smoke curing of fish involves four general interrelated processes, namely: salting, drying, smoking and heat treatment (Shewan, 1962). Salting is usually done by immersing fish in brine or by placing dry salt on the fish . After suitable brining, pre-drying is done prior to smoking which is usually accomplished in a smoking chamber.