

## Microbial Contamination Orange Juice Determination

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Microbial Contamination in Orange Juice: Determination of ...

Scientists have analyzed fresh orange juice squeezed by machines in catering establishments. They have confirmed that 43% of samples exceeded the acceptable enterobacteriaceae levels laid down by...

Microbial contamination found in orange juice squeezed in ...

Scientists from the University of Valencia in Spain have analysed fresh orange juice squeezed by machines in catering establishments. They have confirmed that 43% of samples exceeded the acceptable...

Microbial contamination found in orange juice squeezed in ...

Microbial contamination found in orange juice squeezed in bars and restaurants 14 December 2011 Microbial contamination was found in orange juice squeezed in bars and restaurants. Credit: SINC

Microbial contamination found in orange juice squeezed in ...

Determination of sensitivity of orange peel extract against pathogenic bacteria The sensitivity of peel extract against four pathogens namely Staphylococcus aureus, Salmonellatyphii, Klebsiella spp., and Escherichia coliwas performed according to protocol of Yadav et al., (2015). Mueller Hinton Agar (MHA, Hi-Media) was prepared,

Antimicrobial Properties of Orange (Citrus reticulata var ...

The result revealed that most of the samples had high microbial load, especially the mixed juice and sweet orange juice which indicated that they were heavily contaminated due to poor handling,...

(PDF) DETERMINATION OF PROXIMATE COMPOSITION AND MICROBIAL ...

Microbial contamination was found in orange juice squeezed in bars and restaurants. Credit: SINC. Scientists from the University of Valencia in Spain have analysed fresh orange juice squeezed by ...

Microbial contamination found in orange juice squeezed in ...

unpasteurized juices like Apple, Carrot, Orange and Sugar cane extract were used for microbiological testing. Most of the samples of fruit juices exhibited heavy bacterial load including other microbial contaminants like coliform, fecal coliform Escherichia coli, Staphylococcus aureus, yeast and mould count.

Microbiological Assessment of Fresh Juices Vended in ...

Luckily for juice producers, microbial spoilage of orange juice can be prevented pretty well, thanks to the use of several techniques, one of them being pasteurization. It ' s a relatively simple technique, heating the orange juice to a pre-specified temperature for a minimum amount of time. This will kill off unwanted micro-organisms.

Spoilage of orange juice - a lesson in microbiology - Food ...

such as E. coli, Pseudomonas, Staphylococcus aureus, Salmonella, and fungi like Aspergillus, Pencillum, Rhizopus were determined.In open fruit juices available in city were highly contaminated with...

(PDF) Microbiological analysis of pasteurized and fresh ...

For bacteria spiked in the orange juice, the recovery rate was around 95% and a linear correlation between nFCM analysis and plate counting was acquired in the range of 3 x 10 4 to 3 x 10 8 cfu/mL. The assay, including sample pretreatment and instrument analysis, can be accomplished within 1 h, which is far more efficient than plate counting.

Label-Free Detection of Bacteria in Fruit Juice by Nano ...

Orange juice samples obtained from surface-inoculated and decontaminated oranges were also examined. We showed that about 17.4% of the E. coli population was transferred to orange juice after extraction, indicating the separation of microbial contaminants from fruit peel during extraction.

Microbiological quality of fresh-squeezed orange juice and ...

states in the United States was attributed to unpasteurized orange juice. Due to the risk of microbial contamination in unprocessed juice, the U.S. Food and Drug Administration (FDA) officially advises against the consumption of these products, especially for immunocompromised people, such as pregnant women and young children (4). The

Microbial Safety of Unpasteurized Juice

Orange juice samples were autoclaved at 121 ° C for 20 min in order to rule natural contamination. 400 ml of juice (pH 3.8) were then inoculated in a 500 ml Duran bottle with 100 µl of A. acidoterrestris culture, corresponding to 6 x 10 2 CFU ml – 1, and then incubated at 45 ° C for 24 h. The contamination procedure was repeated on five independent samples.

Characterisation of the volatile profile of orange juice ...

ResearchArticle Good Manufacturing Practices and Microbial Contamination Sources in Orange Fleshed Sweet Potato Puree Processing Plant in Kenya DerickNyaberaMalavi ,1,2 TawandaMuzhingi ,2 andGeorgeOokoAbong ' 1 DepartmentofFoodScience,NutritionandTechnology,niversityofNairobi,.O.ox, Nairobi, enya

Good Manufacturing Practices and Microbial Contamination ...

Water used for juice preparation can be the main source of microbial contamination. The polyphenol oxidase (PPO) enzyme is highly heat sensitive and its activity reduced during the dehydration process. The residues of this enzyme interfere with the discoloration of the raisins during storage.

Determination of Some Quality and Safety Parameters for ...

The total heterotrophic bacteria counts in unpasteurized fresh orange juices from the three locations under study found to be high when assessed using the guidelines for International Commission for Microbiological Specification for Food ( 10 3 cfu/ml).

Isolation and Genotypic Characterization of Microbial ...

Non-sterile pharmaceutical products are subject to microbiological examination prior to release and during stability testing. USP <1112> , Application of Water Activity Determination to Non-Sterile Pharmaceutical Products, suggests that water activity determination can be used to reduce the need for microbial limit testing and screening.

Article: Water Activity Measurements and Microbial ...

The orange juice samples (50 mL) were contaminated with 5 mL of the above-described standardized spores and incubated at 26 ° C, 20 ° C, and 4 ° C. The viable counts were determined at different intervals of time (7, 14, 21, and 28 days).