

World Congress and Expo on **Applied Microbiology**

August 18-20, 2015 Frankfurt, Germany

Microbiological assessment of suya (sliced roasted beef) in Ado-Ekiti metropolis, Ekiti State, Nigeria

Falegan C R, Akoja S O and Moses O E

Ekiti State University, Nigeria

In an attempt to evaluate the safety in consumption of suya within the people of Ado-Ekiti, Ekiti State, Nigeria, 20 samples of suya were collected from 10 different suya spots in Ado Ekiti. The total bacteria counts varies according to each of the sample, in which suya sample collected at Atikankan area has the highest value of bacteria count of 2.85 x 105 CFU/ml. The least bacteria count was recorded in sample F (Basiri sample) with 9.8 x 10⁴ CFU/ml. On the other hand, there is no coliform growth in the other plates. A total number of 20 bacteria were isolated from the suya samples. Five different bacteria genera were identified. The bacteria isolated were Escherichia coli, Enterobacter spp, Streptococcus spp., Staphylococcus aureus and Bacillus spp. Staphylococcus aureus is the most occurring bacteria isolated with percentage distribution of 13(65%), followed by Streptococcus spp with 3 (15%) and Bacillus spp. has 2 (10%). Escherichia coli and Enterobacter spp has the lowest number of occurrence with 1 (5%) respectively. The antibiotic susceptibility test reveals 25% of the bacteria were resistant to ciprofloxacin, 100% were resistant to retafumurin and cefotaxime respectively. 10% were resistant to levefloxacin and 50% were resistant to norfloxacin.

Notes: