

Ferequency of Staphylococcus Aureus in Traditional Ice Cream and Juice

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Abstract

Background and Objective: Staphylococcus aureus is an important cause of food poisoning. Due to the high consumption of fruit and ice cream in summer, this study aimed to determine the prevalence of S. aureus in traditional ice cream and juice in Gorgan, Iran.

Material and Methods: This cross-sectional study was conducted on 25 places selling traditional ice cream and juice in the summer of 2014 in Gorgan, Iran.

Results: Results showed that the microbial contaminants in traditional ice cream and juice centers were 56% and 14.28% of S. aureus, 44% and 33.3% of yeast, 28% and 28.57% of B. cereus, 12% and 4.76% of Listeria, 8% and 14.28% of Bacillus subtilis and 4% and 4.76% of Bacillus licheniformis, respectively.

Conclusion: The findings of this study indicated a high contamination of traditional ice cream and juice with Staphylococcus aureus and various microorganisms.

Keywords: Ice Cream, Food Contamination, Staphylococcus Aureus