

## عنوان مقاله:

Microbial Quality of Halawet Eljibn, an Arabic Sweet Sold in the Retail Market in Jordan

## محل انتشار:

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## خلاصه مقاله:

Background: Halawet eljibn is a popular Ready-to-Eat sweet in the Levant region. However, its non-machinery preparation and lack of final heating increase the risk of contamination by microorganisms that can cause food-borne illnesses. The study aimed to investigate the numbers of microorganisms present in commercially produced halawet eljibn in Jordan. Methods: Sixty samples of halawet eljibn were collected from ۱۵ sweet shops in Amman, Jordan at two intervals. Two sample units were taken from each sweet shop, and two reference samples were prepared under hygienic conditions for comparison purposes. The study evaluated the chemical properties of the samples, including moisture content, pH, and titratable acidity, and also assessed their microbiological quality through Aerobic Plate Count, Coliform Count, Lactic Acid Bacteria count, Staphylococcus aureus count, and yeast and mold count analyses. Results: In this study, the samples exhibited a moisture content ranging from ۴۰.۹ to ۴۹.۸%, a pH range of ۵.۷ to ۶.۷, and acidity levels varying between ۰.۱۴ and ۰.۴۵%. The average Aerobic Plate Count and the counts of coliforms, Lactic Acid Bacteria, yeast and mold and S. aureus for halawet eljibn market samples were ۶.۶, ۴.۱, ۶.۸, ۳.۲, and ۲.۰ log Colony Forming Unit (CFU)/g, respectively. Counts of interval I (۱۰th October-۱۲th December) samples were significantly higher than those of interval II (۱۹th December-۱۰th January). The same average counts of the reference samples were significantly lower (۲.۳, <۱۰, ۱.۶, ۱.۴, and <۱۰ log CFU/g, respectively). Conclusion: The study findings indicate that halawet eljibn provides an appropriate environment for microbial growth. The observed non-adherence to optimal hygienic practices during the production and handling of halawet eljibn underscores the need for more rigorous regulations to ensure its microbiological quality and safety. DOI: ۱۰.۱۸۵۰۲/jfqhc.۱۰.۴.۱۴۱۷۹

## کلمات کلیدی:

Staphylococcus aureus, Flour, Foodborne Diseases, Jordan

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