

## عنوان مقاله:

Growth and toxigenesis behavior of Clostridium botulinum typeE in Persian sturgeon (Acipenser persicus) Caviar preparedwith various preservatives

## محل انتشار:

فصلنامه طب دامي ايران, دوره 3, شماره 1 (سال: 1388)

تعداد صفحات اصل مقاله: 7

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## خلاصه مقاله:

Growth behaviorof Clostridium botulinum type E beluga was studied in Acipenserpersicus granular caviar treated with 5% NaCl, 5%NaCl plus 0.3% boric acid and 0.4%borax and 5%NaCl plus 0.15% methyl paraben incubated at temperatures -2, 5 and 15 °C for 224 days. The initial number of inoculated bacterial spore was 5.1×104 cfu/g caviar in each treated sample. The number of bacterial spores in samples treated with 5% NaC I changed to 3.59 x 104, 1.02×105 and 9.9×105 cfu/g at -2 °C, 5 °C and 15 °C, respectively, while those samples treated with 5%NaCl plus 0.3% boric acid and 0.4%borax changed to 1.56×104, 3.65×104 and 9.22×104 cfu/g, respectively. Also, number of bacterial spores in samples treated with 5% NaCl plus 0.15% methyl paraben changed to 1×104,2.86×104 and 3.56×104 cfu/g at the above storage temperatures, respectively. Fourteen days postinoculation, toxin production was positive in samples treated with 5% NaCl incubated at 5 °C and 15 °C, while those samples treated with 5% NaCl plus 0.3% boric acid and 0.4% borax were positive fortoxin production only at 15 °C. Toxin production was negative in samples treated with 5%NaCl plus 0.15% methyl paraben incubated at all three above mentioned temperatures. These data showed that5%NaCl plus methyl paraben had more inhibitory effect than boric, borax and NaCl. Also, suchinhibitory effects can be increased at lower storage temperature of -2°C. Therefore, due to restrictedusage of boric acid and borax in granular caviar, use of methyl paraben can be recommended as asafe preservative with a strong antimicrobial effect at caviar pH

کلمات کلیدی: Caviar,Clostridium botulinum, preservative

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