

## IDENTIFICATION OF BACTERIA FROM FROZEN SEAFOODS SOLD IN MARKETS

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Freezing is an important method to preserve seafoods from spoilage. There can be microbiological hazards within the frozen seafoods. During the transportation and storage of the seafoods, the changes in the environmental conditions can cause bacteria to grow. The change in the temperature is an important factor for bacterial growth and spoilage formation. In this study, a total of 50 frozen fish samples were collected from the biggest market in Muğla from July to August period. Microbiological quality of the samples was determined by analyses. The main goal of this study was to investigate the presence and the level of aerobic mesophilic bacteria, aerobic psychophilic bacteria, *Enterobacteriaceae*, *Escherichia coli* and *Listeria monocytogenes* in the samples. The identification of bacteria from frozen seafoods was done. It is intended that the results of this study is to determine the microbiological quality of frozen products presented to consumers. Thus, it will be helpful to control the suitability for health criterion of operations that are applied during processing, transportation and storage of these products.

Keywords: Freezing, frozen food safety, microbiological contamination

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