

THE MICROBIAL QUALITY OF OUR TRADITIONAL TASTE “PHYLLO”

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Phyllo is a traditional bread of Turkey which is classified among the breads known as flat bread. While being produced at homes and small businesses at first, the phyllo was started to be produced at modern businesses with the industrial development and the demand increase. The practical use of the phyllo with the high nutritive value provides it to be used commonly. The phyllo produced by using various production methods and conditions can be easily deteriorate by microorganisms. High moisture is one of the main reasons of this spoilage. The quality of raw material, the production conditions, properties of packaging materials, have effect on the quality of the product. In view of the raw material, the production conditions and the personel, both pathogen and negative effector microorganisms such as Total Meshophilic Aerobik bacteria, *Coliform* bacteria, *Staphylococcus*, *Staphylococcus aureus* and mould can be seen in the phyllo samples. The production conditions, the transportation and storage conditions together with the used materials and the climate conditions are also effective in microbial spoilage. In the products sold by modified atmosphere packaging or vacuum packaging providing decreased oxygen, the aerobic microorganism growth will be less and the shelf life will be longer than in the products packed using the other methods. In this review, as one of our traditional products which is used commonly by being produced in the industry, it was aimed to explain the phyllo's microbiological quality and the factors which have effects on its microbiological quality.

Keywords: Phyllo, microorganisms, moisture, packaging

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