

**DETERMINATION OF THE ENTEROTOXIGENICITY
OF COAGULASE-POSITIVE *STAPHYLOCOCCUS* AND
COAGULASE-NEGATIVE *STAPHYLOCOCCUS*
ISOLATED FROM RAW AND FERMENTED MEAT**

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In this study, a total of 51 chicken meat samples were obtained from different markets in Giresun and Trabzon, as a purpose for determination of coagulase-positive *Staphylococcus* (KPS) and coagulase-negative *Staphylococcus* (KNS) enterotoxigenicity. In 51 chicken samples (including 38 raw, 13 fermented), the numbers of total *Micrococcus/Staphylococcus* and KPS/KNS were counted. The presence of enterotoxin in samples, the identification of isolates and the enterotoxin producing ability of *Staphylococcus* species were studied by VIDAS 2, VITEK 2 and ELISA, respectively. Enterotoxin was determined 15 chicken livers, 2 chicken gizzard and 2 chicken breast out of 51 samples. *Micrococcus/Staphylococcus* and KPS/KNS were as mean of 8,37 log cfu/g, 7,66 log cfu/g in 15 chicken livers respectively. 47 *Staphylococcus* were isolated in 15 chicken livers. The distribution rate of *Staphylococcus* 21,2% *S. equorum*, 19,1% *S. warneri*, 17,02% *S. vitulinus*, 17,02% *S. saprophyticus*, 12,7% *S. sciuri*, 4,2% *S. xylosus*, 24,2% *S. haemolyticus*, 2,1% *S. aureus*, 2,1% *S. cohnii* spp. *urealyticus* were identified. The one of *S. saprophyticus* and *S. aureus* isolates were found SEC and SEE type enterotoxin, respectively. The high rate of enterotoxigenic meat samples should be a risk for public health. It's very important that to protect from food intoxication caused of enterotoxigenic staphylococci.

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