

COMPARISON OF THE MICROBIAL FLORA OF NATURAL AND FARMED FISH SPECIES

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Fish and seafood are seen important as human food. Because the number of wild fish living in waters is limited, it seems that the need for them cannot be met by just catching them. Because of the natural limitations, it is not likely that the amount of wild-caught fish will be sufficient in the future. This has caused the growth of fish farming as an alternative way to meet the need. Although it brings such benefit to the society, the industry has some problems. There are occupational hazards and safety concerns in the industry and also some practices have caused environmental degradation. Still, farmed fish is seemed to be more 'cleaner' than comparable wild fish according to public perception. By this study, farmed fish samples that are produced in the farms of Güllük coastline and wild-caught fish samples of two different species (*Dicentrarchus labrax* and *Sparus aurata*) were collected. Microbial flora of these samples was investigated. Samples were homogenized and isolated for microbiological examination by using selective media. For the identification of bacteria, microscopic examination of gram stained cells, catalase, oxidase and biochemical tests were done. This study is the first to determine the natural flora of fishes that are grown in diverse environments in Güllük coastline. The goal is to be the resource for future research by obtained results.

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