

**PREVALENCE OF *LISTERIA MONOCYTOGENES* AND  
*SALMONELLA* SPP IN BOVINE ORIGIN FOOD**

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The current study was carried out to detect *Listeria monocytogenes* and *Salmonella* spp. in meat and dairy products. A total of 200 (100 raw meat product, 100 milk and milk product) samples sold at retail in different markets, restaurant and bazaar in Middle-Aegean were analysed between November 2011-February 2012. *Salmonella* spp. was detected in 45% (45/100) of meat samples and 21% (21/100) of milk samples using cultural technique. *Listeria monocytogenes* was detected in 2% (2/100) of meat samples and 4% (4/100) of milk samples using cultural technique. As a result, high prevalence of *Salmonella* spp. and presence of *L. monocytogenes* could pose public health in consumers. To avoid *Salmonella* and *L. monocytogenes* contamination, hygienic rules of slaughter and meat processing, boiling or pasteurizing milk must be rigorously observed. Furthermore; personel education is an important role in preventing the transmission from meat and milk samples to human. Therefore, it is essential to ensure high safety standards such as raw milk quality, effective pasteurization process, storage condition, proper cleaning and sanitation processes in milk and meat production places. Pre-slaughter and processing interventions that prevent pathogenic bacterial contamination may improve the health of the cattle, may reduce the presence and/or concentrations of the bacteria in the feces and hides of the cattle, and may reduce the prevalence of beef contamination.

Keywords: *Listeria*, *Salmonella*, milk, meat, cheese

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