

## ABSTRACT

The aim of this work was mainly to evaluate the practices of women when preparing fresh meat and poultry as sources of proteins and to measure the hazardous organisms transmitted from meat and poultry to other vegetables through utensils that were used during preparation. Also, to study the effect of common food additives including vinegar, garlic, lemon juice, onion, salt, sugar and their mixtures on the growth of microorganisms. The field work included collecting data obtained by special questionnaires from stratified random samples of 100 women divided into 50 working women and 50 non working women and each of them containing three levels of education (high – medium – illiterate). The laboratory work was planned in two experiments. The first was for measuring the hazardous organisms that were transmitted from meat and poultry to other vegetables through utensils that were used during preparation. The second experiment was to study the effect of used common natural food additives on microorganisms. No direct relation was found due to the effect of education or working status on women practices during preparation of meat or poultry. The hazardous organisms were transmitted from fresh meat and poultry to green salad through utensils. It was found that added natural food additives on fresh meat or poultry during handling inhibited pathogens especially by garlic and vinegar because they have more effective constituents against microbial load.

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