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# CONTENTS

<b>1. INTRODUCTION .....</b>	<b>1</b>
<b>2. REVIEW OF LITERATURE.....</b>	<b>4</b>
2.1 Sources of contamination .....	4
2.2 Incidence of Yersinia and Campylobacter.....	6
2.3 Public health importance.....	20
<b>3. MATERIAL AND METHODS .....</b>	<b>28</b>
3.1 Collection of Samples .....	28
3.2 Preparation of samples.....	28
3.3 Isolation and Identification of Yersinia species.....	28
3.4 Isolation and identification of Campylobacter species.....	31
<b>4. RESULTS.....</b>	<b>37</b>
<b>5. DISCUSSION .....</b>	<b>53</b>
<b>6. Conclusion and Recommendations .....</b>	<b>66</b>
<b>7. SUMMARY.....</b>	<b>86</b>
<b>8. REFERENCES .....</b>	<b>71</b>

Arabic Summary

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# SUMMARY

A total of one hundred and twenty samples, twenty each of frozen meat, beef luncheon, beef burger, frozen chicken, chicken luncheon and chicken burger were collected randomly from different supermarkets at Cairo and Giza Governorates. Each sample was bacteriologically examined for presence of *Yersinia* and *Campylobacter* species.

## 1. Isolation and identification of *Yersinia* species

*Yersinia* species could be isolated from examined frozen meat, beef luncheon, beef burger, frozen chicken, chicken luncheon and chicken burger in an incidence of 10%, 20%, 10%, 10%, 20% and 20%, respectively.

*Y. enterocolitica* was isolated from the previously mentioned samples in an incidence of 10%, 10%, 5%, 5%, 10% and 5%, respectively. While *Yersinia intermedia* failed to be isolated from frozen meat, but could be isolated from beef luncheon (5%), beef burger (5%), frozen chicken (5%), chicken luncheon (5%) and chicken burger (10%).

*Y. fredriksenii* was isolated from beef luncheon in an incidence of (5%), chicken luncheon (5%) and chicken burger (5%) while failed to be isolated from frozen meat, beef burger and frozen chicken.

## 2. Isolation and identification of *Campylobacter* species

*Campylobacter* spp. were isolated from examined beef luncheon, beef burger, frozen chicken, chicken luncheon and chicken burger in an incidence of 10%, 10%, 15%, 10% and 15%, respectively and failed to be isolated from frozen meat.

*C. jejuni* could be isolated from beef luncheon in an incidence of 5%, beef burger 10%, frozen chicken 5%, chicken luncheon 10% and chicken burger 5%. While *C. coli* was isolated from beef luncheon, frozen chicken, and chicken burger in an incidence of 5%, 10% and 10%, respectively.