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**Title of thesis : Psychrotrophic bacteria in chicken products**

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### **Abstract**

This study was carried out to evaluate the psychrotrophic bacteria in chicken products ( 125 samples ) which were collected from shops and supermarkets in Beni Suef city. The total Psychrotrophic counts were  $5 \times 10^6$  ,  $1 \times 10^5$  ,  $2 \times 10^6$  ,  $2 \times 10^5$  and  $6 \times 10^5$  microorg. / gram, respectively , Psychrotrophic Enterobacteriaceae counts were  $2 \times 10^3$  ,  $4 \times 10^3$  ,  $4 \times 10^3$  ,  $2 \times 10^3$  and  $4 \times 10^3$  microorg. / gram , Aeromonas counts were  $3 \times 10^2$  ,  $8 \times 10^2$  ,  $4 \times 10^2$  ,  $2 \times 10^2$  and  $1 \times 10^2$  microorg. / gram and Pseudomonas counts were  $1 \times 10^3$  ,  $2 \times 10^3$  ,  $3 \times 10^3$  ,  $1 \times 10^3$  and  $5 \times 10^2$  microorg. / gram and the isolated Yersinia species were 56 % , 48 % , 56 % , 36 % and 28 % and Listeria species were 24 % , 32 % , 56 % , 32 % and 24 % , respectively.

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المستخلص العربي

تهدف هذه الدراسة في فحص عينات الدجاج التي تم جمعها من محلات البقالة والسوبر ماركت في مدينة بنى سويف بواقع ٢٥ عينة من كل منتج من منتجات الأوراك والفيليه والأجنحة والبرج ولالشون وتحديد متوسط العدد الكلى للميكروبات المحببة للبرودة والتي كان ( $5 \times 10^6$ ,  $1 \times 10^6$ ,  $10 \times 2$ ,  $10 \times 10^6$ ,  $10 \times 10^6$ ) ميكروب / جرام على التوالى) وكانت متوسطات العدد الكلى للبكتيريا المعاوية المقاومة للبرودة ( $2 \times 10^3$ ,  $4 \times 10^3$ ,  $4 \times 10^3$ ,  $2 \times 10^3$ ,  $4 \times 10^3$  ميكروب / جرام على التوالى) وكانت متوسط اعداد ميكروب الأيرموناس ( $3 \times 10^3$ ,  $8 \times 10^2$ ,  $2 \times 10^4$ ,  $2 \times 10^4$ ,  $2 \times 10^4$  ميكروب / جرام على التوالى) وميكروب السودوموناس ( $1 \times 10^3$ ,  $2 \times 10^3$ ,  $2 \times 10^3$ ,  $3 \times 10^3$ ,  $5 \times 10^3$ ,  $1 \times 10^3$  ميكروب / جرام على التوالى) كما تم عزل ميكروب البارسينيا بنسبة (٥٦٪، ٤٨٪، ٥٦٪، ٣٦٪، ٢٨٪، ٣٦٪) وأخيراً كانت نسبة عزل ميكروب الليستيريا (٢٤٪، ٣٢٪، ٥٦٪، ٣٢٪، ٥٦٪، ٢٤٪).

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