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ARABIC SUMMARY

## 7.0 SUMMARY

A total of 50 samples of broiler chicken carcasses were randomly collected from different retail shops at Damanhour city. The samples were aseptically transferred with a minimum of delay to the laboratory in an insulating container where they were examined bacteriologically.

Salmonellae especially *Salmonella enteritidis* was chosen as a subject for research due to its hazard.

*Salmonella typhi* 1 (2%) and *Salmonella paratyphi* 1 (2%) could be isolated from thigh of examined broiler chicken carcasses while *Salmonella I* 3 (6%), *Salmonella II* 2 (4%) could be isolated from breast and thigh of examined broiler chicken carcasses, respectively.

Some of Enterobacteriaceae as *Citrobacter freundii*, *Enterobacter cloacae*, *Enterobacter aerogenes*, *Escherichia blutiae*, *Enterobacter intermedium*, *Proteus mirabilis* and *Yersinia pseudotuberculosis* could be isolated at varying percentages from breast and thigh of examined broiler chicken carcasses.

*Salmonella enteritidis* could penetrate the skin and muscle of experimentally contaminated broiler chicken carcasses after 4 hours.

The survivability of *Salmonella enteritidis* in experimentally contaminated broiler chicken carcasses stored at chilling (7 °C) was 3, 6 and 9 days.

The survivability of *Salmonella enteritidis* in experimentally contaminated broiler chicken carcasses stored at freezer (- 18 °C) was 2, 4, 6 and 8 weeks.