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Faculty of Veterinary Medicine  
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## **Evaluation Of the quality of Tilapia, Mugil and Claris in farms of Kafr El- Sheikh City**

*A Thesis Submitted by*

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	<b>DECLARATON.....</b>	<b>V</b>
	<b>ACKNOWLEDGEMENT.....</b>	<b>VI</b>
	<b>LIST OF ABBREVIATIONS.....</b>	<b>VII</b>
	<b>LIST OF TABLES.....</b>	<b>VIII</b>
	<b>LIST OF FIGURES.....</b>	<b>IX</b>
	<b>ABSTRACT.....</b>	<b>X</b>
<b>Part 2</b>	<b>Chapter 1: General introduction(review) and Aim of work.....</b>	<b>1</b>
	<b>Chapter 2''Bacterial evaluation of the quality of <i>Tilapia</i>, <i>Mugil</i> and <i>Claris</i> in farms of Kafr El- Sheikh city" .....</b>	<b>5</b>
	<b>Abstract.....</b>	
	<b>Introduction.....</b>	
	<b>Materials and Methods.....</b>	
<b>Results .....</b>		
<b>Discussion .....</b>		
<b>Part 3</b>	<b>Chapter3: ''Chemical evaluation of the quality of farmed fish (<i>Tilapia</i>, <i>Mugil</i> and <i>claris</i> in Kafr El-Sheikh city' .....</b>	<b>18</b>
	<b>Abstract.....</b>	
	<b>Introduction.....</b>	
	<b>Materials and Methods.....</b>	
	<b>Results .....</b>	
<b>Discussion .....</b>		
<b>Part 4</b>	<b>Chapter 4: General discussion, Conclusions and Recommendations</b>	<b>29</b>
	<b>Chapter 5: Summary (English and Arabic) .....</b>	<b>32</b>
	<b>REFERENCE: References list.....</b>	<b>36</b>
<b>Part 4</b>	Appendices	<b>48</b>
	Appendix 1:Curriculum Vitae	<b>48</b>
	Appendix II:Buffer and Reagents,Mixtures	<b>49</b>
	Appendix III: Publications	<b>51</b>
	Appendix IV : المستخلص	<b>-</b>

<b>APC</b>	<b>Aerobic Plate Count</b>
<b>E. coli</b>	<i>Escherichia coli</i>
<b>EIEC</b>	<i>Enteroinvasive E. coli</i>
<b>EAEC</b>	<i>Enteraggregative E. coli</i>
<b>EPEC</b>	<i>Enteropathogenic E. coli</i>
<b>HACCP</b>	<b>Hazard Analysis and Critical Control Point</b>
<b>MPN</b>	<b>Most Probable Number</b>
<b>MPN/g</b>	<b>Most Probable Number per gram</b>
<b>pH</b>	<b>Hydrogen ion concentration</b>
<b>S.E</b>	<b>Standard Error of mean</b>
<b>SFP</b>	<b>Staphylococcal Food Poisoning</b>
<i>S. aureus</i>	<i>Staphylococcus aureus</i>
<b>TBA</b>	<b>Thiobarbituric acid value</b>
<b>TVN</b>	<b>Total volatile nitrogen</b>
<b>TMA</b>	<b>Tri methyl amine</b>
<i>T. Niloticus</i>	<i>Tilapia Niloticus</i>
<i>M. Cephalus</i>	<i>Mugil Cephalus</i>
<i>C. Grepinus</i>	<i>Clarias Gariepinus</i>

### LIST OF TABLES

No.	Title	Page
-----	-------	------

<b>(1,1)</b>	Analysis of variance (ANOVA) of Aerobic bacterial, staphylococcal and coliform count transformed data for different fish types.	9
<b>(2,1)</b>	Statistical analytical results of Aerobic bacterial count for different fish types.	9
<b>(3,1)</b>	Statistical analytical results of staphylococcal count for different fish types.	9
<b>(4,1)</b>	Statistical analytical results of coliform count for different fish types.	10
<b>(5,1)</b>	Incidences of <i>Staphylococcal aureus</i> in examined fish samples (n=30)	10
<b>(6,1)</b>	Incidences of <i>E. coli</i> in examined fish samples (n=30).	11
<b>(7,1)</b>	Serotyping of isolated <i>E. coli</i> in examined fish samples (n=30).	12
<b>(8,1)</b>	Incidences of <i>Salmonella</i> in examined fish samples (n=30).	12
<b>(9,1)</b>	Serotyping of isolates of <i>Salmonella</i> in examined fish samples (n=30).	13
<b>(10,1)</b>	. Incidences of <i>Aeromonous hydrophila</i> in examined fish samples (n=30).	13
<b>(11,1)</b>	Incidences of <i>Pseudomonous aeruginosa</i> in examined fish samples (n=30).	13
<b>(12,1)</b>	Serotyping of isolated <i>Pseudomonous aeruginosa</i> in examined fish samples (n=30).	14
<b>(1,2)</b>	Analysis of Variance (ANOVA) of pH, TVN, TMA, TBA, and histamine in different fish types.	21
<b>(2,2)</b>	Statistical analytical results of pH for different fish types.	22
<b>(3,2)</b>	Statistical analytical results of TVN mg %for different fish types.	22
<b>(4,2)</b>	Statistical analytical results of TMA mg %for different fish types	22
<b>(5,2)</b>	Statistical analytical results of TBA mg/kg for different fish types.	<b>22</b>
<b>(6,2)</b>	Statistical analytical results of Histamine for different fish types.	<b>22</b>
<b>(7,2)</b>	Incidences between fish types and acceptability.	<b>24</b>

## **LIST OF FIGURES**

No.	Title	Page
1,1	Count of Aerobic bacterial, staphylococcal and coliform for different fish types.	<u>10</u>
2,1	Percentage of positive sample for <i>Staphylococcal aureus</i> bacterial in examined fish samples.	<u>11</u>
3,1	Percentage of positive sample for <i>E. coli</i> bacteria in examined fish samples.	<u>11</u>
4,1	Percentage of positive sample for <i>Salmonella</i> bacterial in examined fish samples.	<u>12</u>
5,1	Percentage of positive sample for <i>Aeromonous hydrophila</i> bacterial in examined fish samples.	<u>13</u>
6,1	Percentage of positive sample for <i>Pseudomonous aeruginosa</i> bacterial in examined fish samples.	<u>14</u>
1,2	Mean Values of pH, TVN, TMA, TBA and Histamine for different fish types.	<u>23</u>
2,2	Incidences of Histamine, pH,TBA, TMA, and TVN for different fish types.	<u>24</u>

<b>Title</b>	Evaluation of The Quality Of Tilapia, Mugil and Claris in farms of KafrEl Sheikh City	
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<b>Abstract</b>		
<p>A total of 90 random fish samples (30 of each) were collected from different farms in Kafr El sheikh city in Egypt. All samples were subjected to bacterial and chemical evaluation for their quality assessment. This Thesis show the incidence of <i>S.aureus</i> 33.3%, 30% and 46% respectively, <i>E.Coli</i> 36.6%,26.6% and 43.33%, <i>Salmonella</i> 33.3%,16.6% and 36.3%, <i>Aeromonous hydrophila</i> 80%,76.6% and 90% and <i>Pseudomonous aeruginosa</i> 43.3%, 80% and 76.6%.</p> <p>Results of pH, total volatile nitrogen (TVN) "mg N /100g", Trimethylamine (TMA)" mg /100g", Thiobarbituric acid (TBA)" mg/kg" and Histamine.</p> <p>According to Permissible limits (E.O.S) in chemical parameters and isolation of bacteria show that high contamination levels of fresh cat fish than others types can be considered as risky factors which may affect human health especially due to detection of coliforms, E. coli, Salmonellae, <i>Aeromonous hydrophila</i> and <i>Pseudomonous aeruginosa</i> and Also, it could be concluded that hygienic and proper practices should be performed during transportation and handling of fish. So, adequate cleaning and sanitization of utensils, effective training for workers on hygiene and safety, application of hygienic measures during handling of fish are required.</p>		
<b>Keywords:</b> Farm fish, Chemical Evaluation, Bacterial Evaluation, Quality of fish		

## General Introduction