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Bacteriological Analysis of Soya Beans Cheese (Awara) sold in Federal University of Technology, Minna, Niger State, Nigeria.

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Soya bean cheese (Awara) is a ready to eat food commonly sold and consumed by students in Nigerian schools including University Campuses. Bacteriological evaluation of Awara sold at Federal University of Technology MinnaBosso campus, was carried out. Samples were collected from two (2) locations in Federal University of Technology MinnaBosso campus and were transported aseptically to the microbiology laboratory. Small portions of the samples were serially diluted and inoculated on various media. Results indicated that all the samples collected from the two locations were contaminated. The front gate of the school had the highest total bacterial count of 5.60×10^5 CFU/g and the back gate of the school had the lowest count of 1.0×10^5 CFU/g. Biochemical characterization of the isolates revealed the presence of *Staphylococcus aureus* 8(40%), *Escherichia coli* 5(25%), *Salmonella* sp, 3(15%), *Pseudomonas* sp 2(10%), *Bacillus* sp 2(10%). Different pathogenic bacteria isolated from the sampled soya bean cheese is said to pose a serious threat to the general public, especially the consumers of these soya bean cheese (Awara) and as such make them prone to bacterial infections. There is therefore a need for food regulatory bodies to continuously check the microbial load of street foods before consumption by the populace.

Keywords: Soya bean cheese; Bacteria; Federal University of Technology Minna

Biography:



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