

Contents

1. Introduction	1
2. Review of literature	6
2.1. Legume-based fermented foods	7
2.1.1. Dhokla	7
2.1.2. Dosa	8
2.1.3. Idli	8
2.1.4. Papad	9
2.1.5. Wadi	10
2.2. Foodborne bacterial pathogens	10
2.2.1. <i>Bacillus cereus</i>	10
2.2.2. <i>Clostridium perfringens</i>	13
2.2.3. <i>Staphylococcus aureus</i>	15

2.2.4. Enterobacteriaceae	16
2.2.5. <i>Escherichia coli</i>	17
2.2.6. <i>Salmonella</i>	18
2.2.7. <i>Shigella</i>	20
2.2.8. Occurrence of pathogenic bacteria in food	21
2.2.9. Behaviour of foodborne bacterial pathogens during fermentation	23
3. Materials and methods	25
3.1. Materials	25
3.1.1. Reference organisms	25
3.1.2. Culture media	25
3.1.3. Reagents	29
3.1.4. Antimicrobial susceptibility test discs	31
3.2. Experimental	32
3.2.1. Sampling of foods	32
3.2.2. Biochemical analysis	32
3.2.2.1. Moisture content	32
3.2.2.2. pH	33
3.2.2.3. Titratable acidity	33
3.2.3. Bacteriological analysis	33
3.2.3.1. Isolation of bacteria from foods	33
3.2.3.1.1. Total aerobic mesophilic bacteria	33
3.2.3.1.2. Mesophilic bacterial spores	33
3.2.3.1.3. <i>Bacillus cereus</i>	34
3.2.3.1.4. <i>Clostridium perfringens</i>	34
3.2.3.1.5. <i>Staphylococcus aureus</i>	34
3.2.3.1.6. Enterobacteriaceae	34
3.2.3.1.7. <i>Escherichia coli</i>	34
3.2.3.1.8. <i>Salmonella/Shigella</i>	34
3.2.3.2. Maintenance of pure cultures	34
3.2.3.3. Confirmation of taxonomic status of the isolates	35
3.2.3.3.1. <i>Bacillus cereus</i>	35
3.2.3.3.1.1. Motility	35
3.2.3.3.1.2. Endospore	35
3.2.3.3.1.3. Glucose fermentation	35
3.2.3.3.1.4. Nitrate reduction	35
3.2.3.3.1.5. Voges-Proskauer reaction (acetylmethylcarbinol production)	35
3.2.3.3.2. <i>Clostridium perfringens</i>	35
3.2.3.3.2.1. Motility and nitrate reduction	36
3.2.3.3.2.2. Gelatin liquefaction and lactose fermentation	36
3.2.3.3.2.3. Raffinose fermentation	36
3.2.3.3.3. <i>Staphylococcus aureus</i>	36
3.2.3.3.3.1. Coagulase and mannitol fermentation	36

3.2.11.2.2.2. Production of catalase	43
3.2.11.2.2.3. Endospore formation	43
3.2.11.2.2.4. Motility	43
3.2.11.3. Isolation of yeasts	43
3.2.12. Statistical analysis	44
4. Results	45
4.1. Sampling	45
4.2. Isolation and confirmation of bacterial pathogens	50
4.3. Biochemical profile and bacteriological quality of fermented foods	55
4.4. Susceptibility to antimicrobials	61
4.5. Thermal inactivation of sporeformers	61
4.6. Production of extracellular enzymes by <i>B. cereus</i>	62
4.7. Influence of pH on growth	62
4.8. Influence of food preservatives on growth	63
4.9. Whole-cell protein fingerprinting	67
4.10. Antagonistic activity of lactic acid bacteria against food pathogens	67
4.11. Microbial challenge testing	68
5. Discussion	72
5.1. Occurrence of foodborne bacterial pathogens in foods	72
5.2. Behaviour of foodborne pathogenic bacterial isolates from foods	75
5.2.1. Susceptibility to antimicrobials	75
5.2.2. Thermal inactivation of sporeformers	76
5.2.3. Production of extracellular enzymes	76
5.2.4. Influence of hurdles on growth	76
5.2.5. Diversity in terms of whole-cell protein fingerprinting	10
5.2.6. Microbial challenge testing	78
6. Summary	82
7. Bibliography	84
Subject index	96