

THE OCCURENCE OF VARIOUS BACTERIA IN CREAM FILLINGS OF CREAMDOUGHNUTS SOLD IN BULAWAYO WITH EMPHASIS ON BACILLUS

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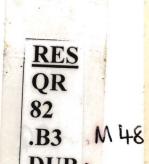
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ABSTRACT

Among the 19 samples of cream daughnuts collected from 2 sources, only 4(21%) showed growth of Bacilli. The Bacillus species identified were Bacillus subtilis, Bacillus megaterium, Bacillus pumilus and Bacillus cereus. Bacillus subtilis was present in 55% of a total of 11 isolates. Bacillus megaterium and Bacillus pumilus were each present in 11% of the isolates. Bacillus cereus was present in 0.1% of the isolates. All the creamdoughnut samples showed the presence of Lactobacillus and Enterobacter while Micrococcus was present in 8 and Sarcina in 3 of the samples. Microbiologically speaking the cream doughnuts were not found to be safe to eat.