

ASSESSMENT OF BACTERIA AND FUNGI ASSOCIATED WITH THE INSTANT NOODLES AND ACCOMPANYING SEASONING PACKETS

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Abstract

Instant noodles and the accompanying seasonings have gained popularity because of its convenience and affordability among young population in most country of the World. In this study the microbial quality (bacteria and fungi) of three different brands of noodles (designated as A, B and C) with their accompanying seasonings commonly marketed and consumed in Romania were investigated. The samples were serially diluted and poured in Petri plates. One gram of each brand of noodles and seasonings was aseptically transferred into 9 ml of sterile distilled water. Potato dextrose agar (PDA) in different compositions (classic, with streptomycin and rose-bengal stain) were the media used in this research. The least microbial load was obtained by heating samples at 100°C for 10 min. Sample B had the highest bacterial count of 16×10^3 cfu/g for cold noodles, and also the highest count of 6.6×10^3 cfu/g for hot noodles. For the seasonings, the total bacterial count varied from 6.6×10^3 cfu/g (sample A) to 33×10^3 cfu/g (sample B). The total fungal count of all samples was slightly higher than that of the bacterial counts. Microbial analysis showed the presence of Gram negative bacteria as predominant bacteria type (e.g. *Pseudomonas* spp), while *Aspergillus*, *Rhizopus*, *Penicillium* were the three isolated genera of fungi. *Penicillium* was the most frequently isolated genera of fungi in case of all brands of noodles.

Key words: bacteria, fungi, instant noodles, seasoning packets
