

RESEARCH ON SOME MICROBIOLOGICAL QUALITY OF NATURAL SPICES USED IN THE FOOD

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Abstract. *During the period 1.01.2012 - 30.04.2013 We examined a sample of 38 natural spices, taken from 17 commercial units. The diagnosis was made in the Laboratory Veterinary and Food Safety Brasov, using standardized methods: yeasts and molds, Enterobacteriaceae, Salmonella spp and Total Number of Germs . Each sample consisted of 5 units. The natural spices examined were contaminated grain of mustard yellow (parameters: Yeasts + Molds, Enterobacteriaceae and Total Aerobic Plate Count) and black pepper (the parameters: Yeasts + Molds and Total Aerobic Plate Count. Black pepper, cinnamon and bay leaves were irregular in a single parameter, and nutmeg, coriander and cumin were not contaminated with bacterial germs and molds. In terms of significance, the presence Enterobacteriaceae an indicator of faecal contamination, fungal contamination of a deterioration of the structural elements of defense, increased humidity and improper storage temperature, and an indicator of poor hygiene Total Aerobic Plate Count processing.*

Key words: natural spices, microbiological contamination, laboratory diagnosis

1. Introduction

Spices are produced without nutritional value (or low nutritional value), which is added to food in small quantities to give them special taste (taste, odor, flavor) higher, thus stimulating gastric secretions, appetite and digestion. They can lead to improved flavor, taste and increase shelf life of food is added.

Spices effect is caused by the presence of chemical composition seasoning properties: essential oils, aldehydes, esters, ketones, alcohols, hydrocarbons, terpene resins, etc.. This effect taste should not be used for hedging purposes or manufacturing deficiencies that occur as a result of alteration processes food. Unfortunately, some manufacturers sometimes used fraudulently spices to mask the smell and taste defects in materials prepared with questionable freshness.

Spices are classified according to the nature, origin and organoleptic characteristics of the following groups: natural spices themselves: flowers, fruit, leaves, rhizomes, seeds, bark of plants seasoning.

Use fresh or dried (and some frozen - ex. parsley, dill, lovage, etc.) or serve as raw material for extraction of substances seasoning, spices acidic seasoning products

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