

RESEARCH REGARDING MICROBIOLOGICAL CONTAMINATION FOR SOME FOOD PACKING USE

Gheorghe PUCHIANU¹, Valentin NECULA¹, Dorin Valter ENACHE¹

Abstract. *Packaging constitutes an important source of contamination through contact, so the raw material in the first phase of the technological process and the finished product. The microorganisms that may be present on the surface of the packaging can be grouped into two categories: saprophytic microorganisms and pathogenic microorganisms.*

Between 1.01. 2014 - 31.12.2015 we examined 189 sample packages. The samples were examined following exams: Total number of germs detection (EN ISO 4833), coliform bacteria (ISO 4831 and 4832), and yeasts and molds (ISO 21527-1). The results show that packaging can be a source of microbiological contamination for the food.

Keywords: contamination, expertise, microorganisms, packaging for food.

¹Transilvania University of Brasov, *Mailing adress: Faculty of Food and Tourism,, Castle Street, nr. 148, cod 500123, Brasov, Phone/Fax: 0268472222, email: gheorghe.puchianu@unitbv.ro