

Title Evidence of Thermotolerant Campylobacter Contamination in Fresh Meat at Songkhla Province, Thailand

Author P. Tangvatcharin, S. Chanthachum, M.W. Griffiths, N. Inttasungkha and P. Khopaibool

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Abstract

Human campylobacteriosis has become the major cause of foodborne gastroenteritis in industrialized countries. Although there have been numerous studies investigating the prevalence of Campylobacter in animals and raw meats, but few reports were studied in Thailand. The evidence of thermotorant Campylobacter contamination in pork and broiler from local market and supermarket in Hatyai district, Songkhla province, Thailand were studied from October 2003 until January 2004. A sampling plant of broiler meat was designed to factorial arrangement in completely randomized design (CRD) 2x2 ($n = 144$). The factors were composed of a) sources of meat: local market and local supermarket and b) types of meat: fresh breast and thigh broiler boneless with skin samples. A sampling plan of pork was designed to factorial arrangement in CRD 2x2 ($n = 144$), its factors were a) sources of meat as such as broiler meat and b) types of meat : fresh loin and ham pork samples. The results indicated that the broiler and pork samples from local market were contaminated from thermotolerant Campylobacter 61.11% and 27.78% , it was higher than those of samples from supermarkets ($P < 0.05$), which were 22.37 and 0%, respectively. The Total Plate Count (TPC) of broiler and pork samples from local market and supermarket were 7.08, 6.72, 6.92 and 7.38 log cfu/g, respectively. The result of this study showed that sources of meat played an important role for thermotolerant Campylobacter and TPC contamination in meat.