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ACCEPTED ABSTRACTS

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Microbiological quality of fresh sausage

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The microbiological quality of fresh beef sausages collected from different Tripoli regions was investigated. Thus, one hundred samples were analyzed microbiologically. The results showed that all samples

were highly contaminated with bacteria. The mean of total plate count for (Al margaz) sausage samples values for all regions covered by the study was 2.5×10^8 CFU/g. their averages were from 7×10^4 to 7.5×10^9 CFU/g, with no significant differences at level ($P < 0.05$) between the regions of study. The general means of the most probable number of Coliforms for all regions of the study was 1.4×10^3 Cell/g. and ranging from 1.6×10^2 to 2.4×10^3 cell/g. there were significant differences at level

($P < 0.01$). The percentage of *Escherichia coli* that contaminated and were isolated from the sausage samples from Tripoli city butchers, was 81%, with no significant differences at level ($P < 0.01$) between regions of study. The percentage of *E. coli* O157: H7 that contaminated and was isolated from the sausage samples collected from meat shops in Tripoli. were 48% with no significant differences at level ($P < 0.05$) between all regions of study.

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