OPEN ACCESS Freely available online

Journal of Food: Microbiology, Safety & Hygiene

Commentary

The Behavioral Study of Microbes

Bernard Dekkers*

Department of Nutrition, Jimma University, Jimma, Ethiopia

DESCRIPTION

In the study of bacteria in food, important groups have been subdivided grounded on certain characteristics. These groupings aren't of taxonomic significance. Lactic acid bacteria are bacteria that use carbohydrates to produce lactic acid. The main rubrics are *Lactococcus*, Leuconostoc, Pediococcus, Lactobacillus and Streptococcus the rmophilus. Acetic acid bacteria like Acetobacter aceti produce acetic acid. Bacteria similar as Propionibacterium freudenreichii that produce propionic acid are used to raise dairy products. Some Clostridium spp. Clostridium butyricum produce butyric acid. Proteolytic bacteria hydrolyze proteins by producing extracellulat proteinases. This group includes bacteria species from the Micrococcus, Staphylococcus, Bacillus, Clostridium, Pseudomonas, Alteromonas, Flavobacterium and Alcaligenes genera, and more limited from Entereobacteriaceae and Brevibacterium. Lipolytic bacteria hydrolyze triglycerides by product of extracellular lipases. This group includes bacteria species from the Micrococcus, Staphylococcus, Pseudomonas, Alteromonas and Flavobacterium rubrics. Saccharolytic bacteria hydrolyze complex carbohydrates. This group includes bacteria species from the Bacillus, Clostridium, Aeromonas, Pseudomonas and Enterobacter genera.

Thermophilic bacteria are suitable to thrive in high temperatures above 50 Celsius, including rubrics Bacillus, Clostridium, Pediococcus, Streptococcus, and Lactobacillus. Thermoduric bacteria, including spores, can survive pasteurization. Bacteria that grow in cold temperatures below 5 Celsius are called psychotropic and include bacteria species from numerous rubrics including Alcaligenes, Serratia, Leuconostoc, Carnobacterium, Brochothrix, Listeria and Yersinia. Halotolerant bacteria can survive high swab attention lesser than 10. This includes some species from Vibrio and Corynebacterium. Aciduric bacteria survive at lowpH.

Osmophilic bacteria while less osmophilic than provocations and molds can tolerate a fairly advanced bibulous terrain. Aerobes bear oxygen, while anaerobes are inhibited by it. Facultative anaerobes can grow with and without oxygen. Some bacteria can produce feasts during metabolism of nutrients; others produce slime by synthesizing polysaccharides. Spore producing bacteria are further divided into groups of aerobic, anaerobic, flat sour, thermophilic and sulfide- producing. Coliforms, including fecal coliforms (similar as E.coli) are used as a measure of sanitation. Enteric pathogens can beget gastrointestinal infection and may be included in this group.

Food safety is a major focus of food microbiology. Multitudinous agents of complaint and pathogens are readily transmitted via food which includes bacteria and contagions. Microbial poisons are also possible pollutants of food; still, microorganisms and their products can also be used to combat these pathogenic microbes. Probiotic bacteria, including those that produce bacteriocins can kill and inhibit pathogens. Alternately, purified bacteriocins similar as nisin can be added directly to food products. Eventually, bacteriophages, contagions that only infect bacteria can be used to kill bacterial pathogens. (6) Thorough medication of food, including proper cuisine, eliminates most bacteria and contagions. Still, poisons produced by pollutants may not be liable to change tonon-toxic forms by heating or cooking the defiled food due to other safety conditions.

The safety of informally sold food in Harare, like other places where similar foods are vended, needs to be constantly covered Utmost of the informal food vendors.

Operate from undesignated spots and fight running battles with the law enforcement agents. Still, there's compass. For a bettered working terrain if the original authority embarks on nonstop education of the merchandisers on introductory food hygiene practices in cooperation with merchandisers themselves. The high situations of polluted hand tar samples highlights the need for bettered particular hygiene as a major step in minimizing possible food poisoning outbreaks. The high prevalence of defiled food and tar samples at Mupedzanhamo, Gazaland, Workington and. Chinhoyi suggests serious hygiene problems due to lack of applicable structure, which need the attention of.all applicable stakeholders. The better quality of food at Mereki confirms that with the provision of introductory structure similar as water points, the safety of informally sold. Foods can be bettered. A comparison of the food samples taken from the different spots also showed a analogous trend. Still,

Correspondence to: Bernard Dekkers, Department of Nutrition, Jimma University, Jimma, Ethiopia, E-mail: dekkersbernard@gmail.com

Received date: November 01, 2021; **Accepted date:** November 15, 2021; **Published date:** November 22, 2021

Citation: Dekkers B (2021) The Behavioral Study of Microbes. J Food Microbial Saf Hyg. 6:162

Gazaland, Workington and Chinhoyi road had high figures of food samples positive forB. Cereus Mereki again showed better situations of microbiological quality in their food, despite the fact that some of the samples were positive for Salmonella. The high prevalence of impurity at Mupedzanhamo, Gazaland, Workington and Chinhoyi road is a reflection of the traffic at these dealing spots and shy installations for food handling operations. The client outturn at these spots is also high, which could affect in high situations of cross impurity as merchandisers try to supply their guests as snappily as possible.