Table of Contents

IN PRESS
CJFS 2014
CJFS 2013
CJFS 2012
CJFS 2011
CJFS 2010
CJFS 2009
CJFS 2008
CJFS 2007
CJFS 2006
CJFS 2005
CJFS 2004
CJFS 2003
CJFS 2002
CJFS 2001
CJFS Home

Editorial Board

For Authors

- Authors Declaration
- Instruction to Authors
- Guide for Authors
- Copyright Statement
- Submission

For Reviewers

- Guide for Reviewers
- Reviewers Login

Subscription

Czech J. Food Sci.

Kročko M., Čanigová M., Ducková V.,

Artimová A., Bezeková J., Poston J.:

Antibiotic resistance of *Enterococcus* species isolated from raw foods of animal origin in South West part of Slovakia

Czech J. Food Sci., 29 (2011): 654-659

We determined the prevalence and antibiotic resistance of enterococci isolated from raw foods of animal origin. All samples were positive for enterococci. The lowest count of enterococci was found in pork (2.00 log CFU/cm2), while bryndza cheese contained the highest count (4.99 log CFU/g). Among the 349 *Enterococcus* isolates, 49% were *E. faecalis*, 29% *E. faecium*, and 13% *Enterococcus* spp. Tetracycline and gentamicin resistance was the most common. We found the highest tetracycline resistance levels (91%) in isolates from poultry samples. The

isolates from the poultry samples also displayed multidrug resistance to all antibiotics tested. The most common vancomycin-resistant species in poultry and milk was *E. faecalis*. In contrast, the pork samples contained vancomycin-resistant *E. faecium* isolates. It is interesting to note that vancomycin resistance in the pork and poultry samples was found only in combination with either four (28%) or all five (14%) of the tested antibiotics. Our results suggest that raw products of animal origin are possible reservoirs of multi-antibiotic resistant enterococci in the food chain.

Keywords:

pathogenic species; probiotic culture; fermentation; microbiological analyse; milk; meat

[fulltext]

© 2011 Czech Academy of Agricultural Sciences

XHTML11 VALID CSS VALID