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Czech J. Food Sci

Karagözlü N., Karagözlü C., Ergönül

Survival characteristics of *E. coli* O157:H7, *S. typhimurium* and *S. aureus* during kefir fermentation

Czech J. Food Sci., 25 (2007): 202-207

In this research, the growth and survival of E. coli O157:H7, Salmonella typhimurium and Staphylococcus aureu were investigated during kefir fermentation. Two different levels of inoculation of the strains were conducted the levels of 102 CFU/ml (EC-1, SA-1 and S-1) and 103 CFU/mI (EC-2, SA-2 and S-2). At 0, 2, 6, 12, and 24 hours of kefir fermentation at 23 \pm 1° C, sample: were taken and the counts of E. coli O157:H7, S. typhimurium, and S. aureus were determined. EC-1 grew from 2.29 ± 0.02 log CFU/ml to 4.13 \pm 0.18 log CFU/mI whereas EC-2 grew from 3.22 \pm 0.04 log CFU/ml to 6.78 \pm 0.99 log CFU/ml. Both S-1 and S-2 viable

populations grew during the fermentation period, where sample S-1 grew from 2.37 \pm 0.20 log CFU/ml to 4.64 \pm 0.67 log CFU/ml and sample S-2 grew from 3.52 \pm 0.07 log CFU/ml to 5.60 \pm 0.10 log CFU/ml. SA-2 strains grew from 3.06 log