

COMPARATIVE STUDY OF MICROBIAL CONTAMINATION IN FRUIT JUICE IN LOCAL MARKET AT DEHRADUN

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Abstract: The aim of the present study is microbial analysis of freshly prepared orange juices sold in the markets of Dehradun (Uttarakhand). Bacterial count and yeast count has been done by spread plate method and pour plate method. Isolated strains were characterized on the basis of microscopy and certain biochemical tests. Orange juice at Suddhowala showed more microbial count as compared to Premnagar, Dehradun. Microscopy examination and biochemical tests confirmed that Orange juice collected at Suddhowala contained *Escherichia coli*, *Staphylococcus aureus*, *Saccharomyces cerevisiae* and *Penicillium sp.* but *Lactobacillus sp.*, *Salmonella sp.*, *Saccharomyces cerevisiae*, *Aspergillus niger* were isolated from Orange juice at Premnagar. Our results clearly suggested that orange juice at local market contained various types of microbial contaminants and such type of orange juice is not good for health.

Keywords: Orange, *Saccharomyces cerevisiae*, *Penicillium sp.*, *Lactobacillus sp.*, *Salmonella sp.*, *Aspergillus niger*

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