

## **Bacteriological Quality Assessment of Pagha fish (*Trachurus Indicus*) in Suez city fish markets**

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The quality of fish has become a major concern in fish industry all over the world. This study was conducted to evaluate the microbiological quality of Pagha fish (*Trachurus Indicus*) at Suez city fish markets. The bacteriological evaluation was carried out on a total of 60 Samples of fresh whole Pagha fish; 30 samples were collected just after arrival of the fishing boat to the fishing port (Port samples PS) and 30 samples were collected from different markets in Suez City (Market samples MS). All samples were examined for evaluation of the total aerobic, *S. aureus* and Coliforms counts, *Salmonella spp.*, *Shigella spp.*, *L. monocytogenes*, and *V. parahaemolyticus*. The mean values of total aerobic, *S. aureus* and Coliforms counts in the examined (PS) were ( $4.39 \pm 0.17$ ,  $1.69 \pm 0.12$  and  $1.49 \pm 0.06$ ), while the examined (MS) were ( $5.14 \pm 0.17$ ,  $1.98 \pm 0.16$  and  $1.61 \pm 0.08$ ),  $\log_{10}$  CFU/ g, respectively. 9 samples (15%) , 3 samples (5%) and 8 sample (13.3 %) out of 60 examined fish were higher in TPC, *S. aureus* and Coliforms count, respectively than the acceptable limit ( $6 \log_{10}$  CFU/g) stipulated by the **EOS (2005)**.

While, *Salmonella spp.*, *Shigella spp.*, *L. monocytogenes*, and *V. parahaemolyticus* couldn't be isolated from the examined fish samples. The obtained results were reflecting the unsanitary and unhygienic conditions during handling, transportation and marketing of fish.

**Key words:** Fish quality– Pagha fish – Bacteriological assessment.