



Scienxt Journal of Biotechnology and Life Sciences
 Year-2023 || Volume-1 || Issue-2 || July-Dec || pp. 23-32

*Survey on food safety and hygienic in bakeries of prayagraj
 and the microbial load of selected baked food products*

***¹Sonal Keserwan, ²Janne Claryn Benjamin**

^{1, 2}Department of Industrial Microbiology,
 Sam Higginbottom University of Agriculture, Technology & Sciences, Prayagraj,
 Uttar Pradesh, India

**Corresponding Author: Sonal Keserwan,
 Email: sonalkeserwani38@gmail.com*

Abstract:

Bakery Industry is one of the major food industries in India. It has played a significant role in the economic development of the country. The two most important bakery products biscuits and breads account about 81% of the World Bakery products. The study aims to get proper data from different sectors of Bakery Industry, which included questions regarding the surrounding, cleaning of the Bakery Premises. Data collection also included information from the food handlers, and a feedback was taken from customers in respective of Flavour, Taste, Texture and quality of food products.

For evaluation of the level of contaminants under microbiological aspects, Total Plate count was performed for observing the growth of bacterial and fungal colonies and on the basis of comparison of the Total plate count with the standards given by FSSAI for bakery products, quality of food products is analysed.

Keyword:

Total Plate count, Bakery, FSSAI, Contaminants, Microbiological safety