EVALUATION OF SOME INDICES OF BEEF CONTAMINATION

S. Modvala*, R. Golban, C. Caraman

Technical University of Moldova, 58 Mircești str., Chisinau, Republic of Moldova
**e-mail: susana.modvala@mpasa.utm.md*

Abstract

Beef contamination can occur at multiple points along the production chain: during animal rearing (via feed, water, or environment), in slaughterhouses (through improper handling or unclean equipment), or during transport and storage [3]. The determination of these contamination indicators is essential for assessing food safety risks and for implementing effective preventive measures. Microscopic analysis of the number of cocci bacteria in beef samples, in accordance with international standards for meat freshness assessment [2,5], reveals significant differences among the three processing halls examined. Regarding surface microflora, the meat from Hall 3, with 9.00 cocci per microscopic field, falls into the "fresh meat" category, indicating minimal microbial load. On the contrary, meat from Halls 1 - 18.33 and 2 - 14.00 cocci per microscopic field shows a higher degree of contamination and is classified as "less fresh meat," suggesting the onset of microbial spoilage, though still within the limits considered acceptable for consumption.

Keywords: *beef, contamination, cocci number*#