STUDY REGARDING ANTIBIORESISTANCE OF SALMONELLA STRAINS ISOLATED FROM FISH FLOUR


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SUMMARY

Alimentary toxic infections produced by Salmonella from viewpoint of frequency and hygienic-sanitary implications are on the first place in most of countries.

At animals the infection is maintained by recycling the waste from slaughterhouses as food for animals; fecal-oral transmission; and fecal contaminations of eggs.

They are widely distributed in nature; with humans and animals being their primary reservoirs.

All salmonellae have been placed in two species; S. enterica and S. bongori with 2,500 or so serovars being divided into 5 species or groups; most of which are classified under S. enterica; the type species. The major groups correspond to the following subspecies: group II (S. enterica subsp. salamae); group III a (S. enterica subsp. arizonae); group III b (S. enterica subsp. diarizonae); group IV (S. enterica subsp. houtenae); and group VI (S. enterica subsp. indica). The former group V organisms have been elevated to species status as S. bongori.

Objective: Study regarding antibiorezistance of Salmonella strains isolated from fish flour.

**Design.** From fish flour were isolated 9 Salmonella strains.

**Procedures.** It's used the methodology ISO 6579/1997 respecting the identifications germs of genus Salmonella. It's was used selective mediums to represented agar BS (agar with sulfit de bismut); HE (agar Hektoen enteric) and XL D (agar with xiloza-lizina-dezoxicolat).

The conformed biochemical and serological was been realized. The system of identification biochemical was API 20 E.

**Results.** From fish flour were isolated 9 Salmonella strains (63%) as follows: Saint Paul (6%); Montevideo (6%); Newport (7%); London (6%); Choleraesuis (8%); Meleagridis (8%); Derby (12%); Dublin (4%); Agona (6%).

It was tested the resistance of 9 strains isolated from fish flour against: streptomycin (S. montevideo); nalidixic acid (S. agona); tetracycline (S. newport; S. meleagridis; S. derby); flumequil si gentamicine (S. london) to observe multiresistant strains.
Conclusions. This study was realized for testing of multiresistant strains.