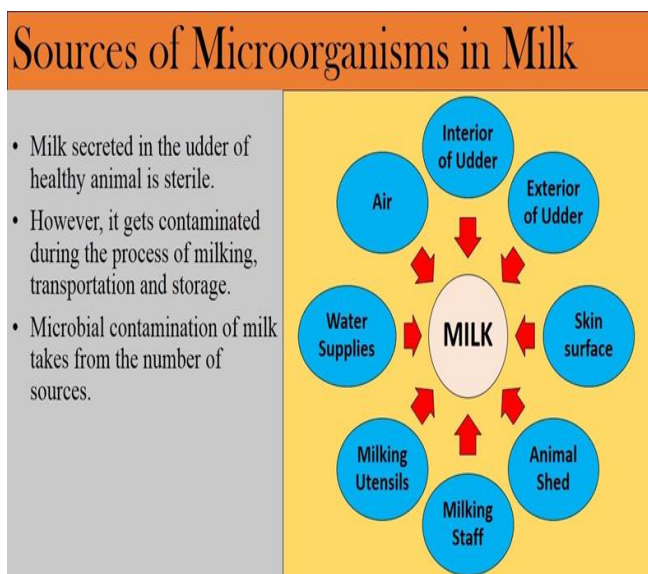


BEST AND INNOVATIVE PRACTICES

1. Title of the Practice: Microbial examination of contaminated substances and health hazards

Department of Microbiology taken an initiation to examine different contaminated food stuff, fruits rice, milk and vegetables etc. collected by the students. Noted color change, odor, texture, cultured and stained the contaminated food known to microbial presence.



Many substances or biologic products are complex compounds requires to use of living cells. These processes and products are prone to contamination by bacteria, fungi and viruses etc.

Microbial contaminations have a huge impact on food chain, variability and can cause loss of potency of substance due to degradation or modification of product by microbial enzymes, changes in impurity profiles, and an increase in the levels of bacterial endotoxins and exotoxins. In addition, the investigations of microbial contaminations. An undesirable change in appearance and taste of food that makes it unacceptable is food spoilage. It causes food poisoning, undesirable for human consumption. The overall rate of deterioration of a food depends on its molecular structure; the physicochemical properties of a particular environment; the type and quantity of microbes present; and whether the metabolites produced can serve as sources of usable energy and precursors for the biosynthesis of cellular components, and hence the creation of more microorganisms.

Microorganisms present in and on contaminated and spoiled rice, fruits and milk.

