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## **Dedication**

**To the soul of my father and mother (may be merciful to them ) who dedicated all their efforts to my best.**

**To my wife Dr. Maha**

**To my beloved (sons and daughters)**

**I dedicate this work.**

**I**

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Sudan University of Science and Technology College  
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Studies on *Salmonella spp.* and *Escherichia coli* Contamination  
in Poultry Meat Carcasses at an Automatic Slaughter house in  
Khartoum State . Sudan

دراسة في تلوث ذبائح الدواجن اللّاحم ببكتريا السالمونيلا والبكتريا القولونية في مجزر آلي  
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## ملخص الاطروحة

الهدف من الدراسة معرفة التلوث البكتيرى فى لحوم الدواجن بالسالمونيلا والبكتيريا القولونية فى المجزر الالى .

جمعت ستون عينة (مسحات) من عمليات ذبيح لحوم الدواجن , وهي ايادي العمال , نتف الريش , تفريغ الاحشاء , بعد الغسيل , بعد التبريد و بعد التغليف . تم عزل والتعرف علي بكتريا السالمونيلا والبكتيريا القولونية في كل مرحلة من المراحل الستة.

اعلى معدل لمستوي التلوث كما قيس بواسطة العد الكلي البكتري بسبب السالمونيلا في عدد ست عينات مرحله نتف الريش نسبة تلوثها **11,11%** و البكتيريا القولونية نسبه تلوثها في نفس المرحلة **3.71%**

بينما وجد اقل معدل للتلوث في مرحلة ما بعد التبريد . ووجد هنالك فروق معنوية لقيمة  **$p \leq 0.05$**  للتلوث في المراحل الستة

واوضحت النتائج ان بكتريا السالمونيلا والبكتيريا القولونية موجودة بمجزر الدواجن الالى مما يؤثر في سلامة وجودة لحوم الدواجن . التطبيق الصحيح لنظام تحليل المخاطر والتحكم في النقاط الحرجة يقلل من التلوث البكتري لهذه المجازر.

