



## The role of bacterial contamination in fisheries products

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### Abstract:

Considering the development of sturgeon farming in the country, the need to pay attention to the health of consumers of these fishery products is very important. Bacterial contamination of seafood is also important from a health point of view. These contaminants can occur before harvest, during harvest, or during processing, distribution, maintenance, or during product preparation. The microbiological quality of seafood is also important as a determinant of human nutrition and food security. Factors such as geographic location, degree of industrialization, and pollution, as well as traditional feeding habits, are factors that determine the extent of food and marine nutrition in that area. Bacteria can also cause spoilage and disease in fish. Although parasites are not usually regarded as microorganisms, they can also affect human health and infect a variety of seafood. The microorganisms found in fish and other fishery products are divided into two non-pathogenic and pathogenic types. Bacteria that are dangerous to public health and may be present in fish include *Escherichia coli*, *Streptococcus*, *Staphylococcus aureus*, *Salmonella*, *Shigella*, *Vibrio cholerae*, *Vibrio parahaemolyticus*, *Clostridium botulinum*, and *Listeria monocytogenes*. It is important to note that different environments have different types of bacteria, which can affect the quality of fishery products.

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