production in fresh fish is initiated when background load of *S. aureus* increased to 5.8 log cfu/g. Therefore, proper icing is necessary to prevent the growth of these organism and its enterotoxin production in the fish and also prevent prolonged exposure of fish to ambient temperature before undergoing processing.

References


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**Antibiotic resistant profile of *Escherichia coli* isolated from the seafood samples of Veraval coast, Gujarat**

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India is bestowed with diversified aquatic resources with great potential of capture and culture fisheries. Seafood is an important source of nutrient-rich diet to humans in many industrialized countries. Aquaculture production is progressing and seafood trade is gaining more importance across the world. Indian seafood market is well established in the international seafood trade in terms of supplying quality fish and shellfish products. The present trend in the seafood trade lies with demand and supply of the processed aquatic products by importing countries. Till date, seafood trade barriers are of major concern to the industry and more attention should be given to overcome the barriers. Many consignments from India were withdrawn by importing countries over the years due to the presence of microbial hazards, banned antibiotics etc. The importance of the antibiotics as a growth promoter and bacterial suppressors are no way encourageable in aquaculture and seafood trade. Use and misuse of antibiotics contributed to the development of antibiotic resistance in bacteria and industrialized countries are combating hard to overcome this critical scenario. *Escherichia coli* is a known bacteria related to water contamination and unhygienic conditions during the handling process. Currently, six categories of diarrheagenic *E. coli* has been recognized: Enterotoxigenic *E. coli* (ETEC), Enteropathogenic *E. coli* (EPEC), Enteroinvasive *E. coli* (EIEC), Enterohemorrhagic *E. coli* (EHEC, Shiga toxin-producing *E. coli* or STEC), Enteroaggregative *E. coli* (EAEC or EAggEc), and diffusely adherent *E. coli* (DAEC) (Costa, 2013).

In the present study, antibiotic resistance pattern in *E. coli* isolates from the seafood was carried out. A total of 31 *E. coli* were isolated from fish and shellfish of retail markets of Veraval coast, Gujarat, India as per the United States Food and Drug Administration Bacteriological Analytical Manual (Peter Feng et al., 2011). All the 31 isolates were purified and characterized biochemically as rod shaped, catalase positive, oxidase negative, indole positive, methyl red positive, voges-
Isolation and antibiotic resistance pattern of Staphylococci from seafood of Veraval, Gujarat

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Staphylococci are commonly associated with the skin of the food handlers which can act as a source of food contamination and is considered as a versatile human pathogen. In the recent years it has emerged as a major and most difficult pathogen to treat due to the resistance developed.