

Microbial Analysis of Commonly Stored Food Items in Household Refrigerators in Selected Containers

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ABSTRACT Nine food items were evaluated organoleptically and for microbial growth under refrigeration conditions. Organoleptic evaluation showed deterioration in appearance, colour, texture, and flavour of wheat flour dough, cooked meat, grapes, *Paneer* (Cottage cheese) and fresh *Pudina* (*Mentha Sativa*). Grapes stored in ordinary polythene bag were full of fungus in one day only; followed by significant number of yeast and mould count in cooked *dal* (split red lentil) when stored in plastic bin, *Paneer* in *Verka* packet, dough in plastic bin, *Sharbat* (Sweet drink prepared from rose petals) in plastic bottle and cake in its original wrapper after two days only. Total Plate Count was maximum in dough and *Sharbat* in plastic bin after two days of refrigeration followed by *Paneer*, cake, sauce and cooked *dal* (split red lentil) which was kept in plastic bin. Therefore it is recommended that food grade containers be used to ensure food safety in refrigerator.