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Research Article



## IDENTIFICATION HEAT-RESISTANT MOLDS FROM MEAT AND DAIRY PRODUCTS ON MARKET SHELVES IN NORTHERN CYPRUS

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Complete by editor	Food contamination with heat-resistant molds can be a hidden threat that
Keywords:	may go unnoticed. Many factors such as product type, hygiene of food
Dairy products;	industry, storage conditions, water activity, moisture content, pH and high
Meat products;	salt concentration of food products are effective on growth of these molds.
Heat-resistant molds;	Hence, deteriorations occur in the structure, taste and odor of food products
Food safety;	and cause health hazards and economic damage to the products. In this
Public health.	study, a total of 93 products, 55 milk and dairy products and 38 meat
	products were analyzed for the presence of molds which are resistant to 80°
	C heat treatment for 30 minutes. After macroscopic and microscopic
	examinations, Penicillium spp., Aspergillus spp. Cladiosporium spp.,
	Geotrichium spp. and Bysochlamyces spp. were identified from the isolated
	molds. The most frequently observed heat-resistant mold in meat and dairy
	products was Penicillium spp. isolates belonging to Aspergillus fumigatus
	were identified in both meat products and milk and dairy products. Since
	mold isolates and metabolites observed in food products are of great
	importance for public health and to avoid economic losses, it would be
	beneficial to meticulously control microorganisms in food processing
	industries.