



PREVALENCE AND ANTIMICROBIAL SUSCEPTIBILITY OF FOODBORNE BACTERIAL PATHOGENS ISOLATED FROM *BAGHLAVA* AN IRANIAN EXPORTING PASTRY SWEET

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ABSTRACT

Baghlava, a traditional pastry sweet product, are manufactured in Iran and exported to different countries around the world known as a tasty confectionery. The aim of this study was to investigate the prevalence and antibiotic resistance pattern of foodborne pathogens isolated from *Baghlava* samples. *E. coli*, *C. sakazakii*, *Salmonella* spp., *C. perfringens* and *S. aureus* were isolated and identified using PCR assay for detection of virulence factor gene in *Baghlava* samples. All pathogens except *Salmonella* spp. were detected in samples. Total contamination rates of *E. coli*, *C. sakazakii*, *C. perfringens* and *S. aureus* were observed 8.92, 7.14, 1.78 and 2.67%, respectively. Multidrug resistance properties to amoxicillin and ampicillin have been found in all strains; however, all isolates were susceptible to ciprofloxacin. Hierarchical clustering and contamination patterns of pathogens showed that the prevalence of each pathogen is significantly higher in the southern and northern regions of the city than central areas in which these products were produced.
