

Microbiological Studies on Four Conventional Types of Bread in Saudi Arabia

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Wheat in the field and during handling, storage and shipping is subjected to contamination from various sources (Dack, 1961). During milling, up to 95 % of the microbial population may be removed with the feed fraction (Pfeifer and Graves, 1965). Dack (1961) reported that the number and kinds of bacteria in flour are influenced by the microbial flora of the wheat when enters the mill and by the sanitation during the milling process. Chrestensen (1946) reported that 70% of all molds found in dough products belonged to the two genera *Aspergillus* and *Penicillium* which are the predominant molds in flour. According to Matz (1972) molds are the most important causes of bread spoilage. In a survey in the US, it has been indicated that bakers and consumers were loosing several millions dollars a year from bread that got moldy before it was eaten (Chrestensen, 1965).

Information on the microbial quality of bread flour, dough and bread in Saudi Arabia is still scanty. Therefore, the present work deals with the microbial quality of four conventional types of bread, widely consumed in the Kingdom and their flours and doughs.