

## Frequency of Bacterial Contamination in Traditional Ice Cream Produced in Arak, Iran (2011)

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**Abstract**

**Background and Objective:** Ice cream is a suitable environment for microbial growth due to its chemical structure, ingredients, and its increased supply and demand. In the absence of hygienic considerations, it can cause poisoning. This study aimed to determine bacterial contamination in traditional ice cream produced in Arak city in 2011.

**Material and Methods:** The samples (n= 30) were randomly obtained from different parts of Arak in, 2011. The Samples were shipped in cold conditions and total count of microorganisms test was performed according to Iranian national standards.

**Results:** In 16.66%, the microbial contamination was below the limit of microbial load ( $5 \times 10^4$ ), and in 83.3% the contamination was more than allowed level.

**Conclusion:** This study highlights the dire situation for bacterial contamination of traditional ice cream in Arak city.

**Keywords:** Arak, Ice Cream, Microbial Contamination