

DETERMINING DIFFERENCES IN CHARACTERISTICS OF *BACILLUS CEREUS* ISOLATED FROM VARIOUS FOODS

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Abstract. The aim of this study was to determine the differences in characteristics of *Bacillus cereus* prevalent in different food products. Presumptive *B. cereus* was isolated from food samples on MYP agar. Assignment of isolates to *B. cereus* was confirmed by principal confirmatory tests and using chromogenic medium. 93.2% of cultures from ready-to-eat products, 100% and 84.6% of cultures isolated respectively from dried milk products and dry products of non-milk origin were growing on BACARA medium and confirmed as *B. cereus*.

The main characteristics of *B. cereus* cultures isolated from the products of different type did not differ but the type of the food had an influence on the possibility of cultures to grow at the refrigeration temperature and on the susceptibility to antibiotics ($p \leq 0.05$). Mesophiles were dominating cultures in all products. The most adapted to growing at low temperatures were *B. cereus* isolated from ready-to-eat products.

Keywords: *Bacillus cereus*, products, chromogenic medium, characteristic.