

## Bacteriological Analysis

Bacteriological Analysis report by INDO FISHERIES, Rajiv Gandhi Nagar, Harekala-574 181, Mangalore, India

Remark : Sample No.1 – 7 drawn on 25-07-2006

| Sample No. | Type            | Untreated Water (Total Bacterial count )           | Treated water (Total bacterial count)            | Coliform Bacterie (In untreated water) | Coliform Bacterie (In treated water ) |
|------------|-----------------|--|--|--|---------------------------------------|
| 1          | Squid whole     | After 24 hrs<br>3,90,000<br>TPC/gm at 37 Degree C. | After 24 hrs<br>36,000<br>TPC/gm at 37 Degree C. | 10                                     | Nil                                   |
| 2          | Mackeral Whole  | After 24 hrs<br>190,000<br>TPC/gm at 37 Degree C   | After 24 hrs<br>7,500                            |  |                                       |
| 3          | Swa 13/cm SQW   | After 24 hrs<br>Crowded<br>TPC/cm2 at 37 Degree C. | After 24 hrs<br>252                              |  |                                       |
| 4          | Mackeral        | After 24 hrs<br>576<br>TPC/cm2 at 37 degree C      | After 24 hrs<br>40                               |  |                                       |
| 5          | Drainage        | Before wash<br>664 TPC/cm2 at 37 degree C          | After wash 2 hr later<br>36                      |  |                                       |
| 6          | Cooker Conveyer | Before wash<br>80 TPC/cm2 at 37 degree C           | After wash 2 hrs later<br>Nil                    |  |                                       |
| 7          | Water           | 24/ml at 37 degree C                               | Nil  |  |                                       |
| 8          | Ice             | 34/ml at 37 degree C                               | 18   |  |                                       |

Sample No. 8 drawn on 26-07-2006

Sample No.1 & 2 raw material sample

Sample NO.3 & 6 swab Sample