**DISCUSSION**

The point prevalence of S. aurenea in the Nkpor market is statistically higher (P< 0.5) than the Umuoji market. This difference may be attributed to difference in the pap hygiene situation during production, transportation, pap processing or storage. The relatively higher annual mean temperature of Nkpor market (2.6oc) may encourage greater growth of the pathogens than Umuoji market, where the temperature is (17.3oc).

Luca et al. (1997) reported that staphylococcus aureus is more prevalent during the warmest months of the year suggesting the impact of temperature on the prevalence of the pathogen. This study show that staphylococcus aureus was statistically more prevalent ( p< 0.05) in pap from Nkpor market than in the pap from Umuoji market. This may be related to the fact that during the products. This may be related to the fact that during the traditional pap product preparation the pap usually undergoes a natural spontaneous fermentation and is exposed to dirty environment. Usually in the range of 50oc to 100oc for 50 to 70mm ( Yilma et al, 2007).

**CONCLUSION**

The isolation of the from the”akamu” sample confirmed that it could serve as a vehicle for the transmission of potentially pathogenic organism. Since staphylococcus aureus is isolated during experiment. Caution should be therefore be taking by both producer and the consumer concerning this dependable food product called “akamu” in order to ensure that health benefits are conferred on the consumer while the shelf of “akamu” elongated by the absence of those micro organism that bring about decomposition. It is therefore recommended that strategies should be mapped out some of these strategies have been appointed as regulations by the department of Health Education and welfare , public Health services and food and drugs, Administration (FDA) and local agencies over current trends in the manufacturing, practical, packaging or holding of human food generally referred to as GMPs (Good manufacturing Practices)

* The local producer of “akamu” should be enlightened on the importance of observing these regulation GMPS
* Infected personnel should be restricted from participating in the production of “akamu”
* Portable water should be use during the production of “akamu”
* Better preservations techniques should be used to prolong self life for food and drugs to prolong shelf life for food and drugs Administration and control) should ensure strict compliance to the regulation by the grass root.
* The government of the federation should map out extensive public enlightenment campaign especially in the rural areas to educate both the local producer and consumer of “akamu”
* Finally the government should also introduce the use of probiotics to the local producer “akamu” and sell to them at a very subsidized rate.

**ABSTRACT**

3.54 BIOCHEMICAL TEST

CATALYZE TEST

This demonstrate the process of catalase an enzymes that catalyses the release of oxygen from hydrogen peroxide (H2o2) . a suspension of the bacterium colony was made on a clean glass slide with about 0.2ml of sterile water and followed by the addition of 0.5ml of hydrogen peroxide over it. The production of gas bubbles indicated a positive reaction.

2H2O2 2H2oO2

3.53 coagulase test this test demonstrate the ability to bacteria to produce coagulase as a defense mechanism by clothing the area of plasma around it thereby emabily them to resist phagocytosis. Isolated culture were emulsified in drop of sailing one serving as real and the other as the control few drop plasma were dropped onto the real bacteria suspension immediate coarse clumping of the mixture with 5.10 seconds indicate positive coagulase test.

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