

## **Halophilic Microorganisms in Traditional Salted Food of Marine Products Made in Ishikawa Prefecture, Japan**

Takashi KUDA

Department of Food Science, Ishikawa Agricultural College

### **Summary**

Microflora of traditional salted food of marine products in Ishikawa, Japan were surveyed by a simple method using several media. In the case of 34 products of fermented fishes in bran paste (nukazuke, salinity; 10-15%) made by 12 factories, predominant bacterial groups were halophilic lactococci (*Tetragenococcus*), however samples obtained from the different factories or different fishes showed different numbers of the bacteria ( $<10^2$  to  $10^7$  cfu/g). The numbers of halophilic or osmophilic yeasts, that could produce lactic acid from glucose, were ranged from  $<10^2$  to  $10^6$  cfu/g. In three samples among the nukazuke samples, aerobic cocci and yeasts were dominant rather than the lactococci. Though main organic acid in the products was lactic acid, the lactic acid concentration was also differed (0.1 to 1.7g/100g) by different factories and fishes. Volatile basic nitrogen (VBN) in the nukazuke was ranged from 50 to 230 mg/100g. VBN and lactic acid concentrations in the low salt nukazuke (salinity; about 5%) were very low (about 30 mg/100g and 0.2 g/100g, respectively).