**ZASTUPLJENOST MIKROORGANIZAMA NA POVRŠINI I U DUBINI LISTOVA ZELENE SALATE**

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U ovom radu je određivan ukupan broj aerobnih mezofilnih bakterija, ukupan broj kvasaca i plijesni, te prisustvo *Escherichia coli*, *Salmonella* vrsta, sulfitoredukujućih klostridija i koagulaza pozitivnih stafilokoka na površini i u dubini listova zelene salate prije i nakon pranja. Uzorci za analize (160) su kupovani na tržnici u Banjoj Luci u proljeće i jesen 2015. godine. Ukupan broj aerobnih mezofilnih bakterija na površni zelene salate pranjem se redukuje za log 2.27 dok je u unutrašnjosti listova redukcija mnogo manja i iznosi svega log 0,42. Ukupan broj kvasaca i plijesni na površini listova zelene salate se nakon pranja redukuje za log 1.16, dok u dubini listova ne dolazi do redukcije. *E. coli* nije konstatovana ni na površini, ni u dubini listova zelene salate. *Salmonella* vrste identifikovane su u jednom uzorku na površini listova neoprane salate. Najviše uzoraka je bilo kontaminirano koagulaza pozitivnim stafilokokama koje su pronađene na površini zelene salate u 57,5 % neopranih i 12,5 % opranih uzoraka. U dubini listova zelene salate ove bakterije nisu konstatovane. Sulfitoredukujuće klostridije detektovane su u 7,5% uzoraka oprane i neoprane zelene salate na površini listova i u 22,5% uzoraka u dubini listova.

Ključne riječi: zelena salata, mikrobiološki kvalitet, površina, dubina listova

**THE OCCURRENCE OF MICROORGANISMS ON LEAF SURFACE AND IN INTERIOR PARTS OF LETTUCE**

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In this study was determined the total count of aerobic mesophilic bacteria, yeasts and molds, as well as the presence of *Escherichia coli*, *Salmonella* species, sulphite-reducing clostridia, coagulase positive staphylococcus, on the surface and in the interior parts of lettuce leaves before and after washing. Samples for analysis (160) were purchased from the local market place in Banja Luka in spring and autumn 2015. The total count of aerobic mesophilic bacteria on lettuce leaf surface is reduced by 2.27 log by washing while the reduction in the interior parts of lettuce leaves was much smaller and was only 0.42 log. Total count of yeast and molds on lettuce leaves surface after the washing is reduced by log 1.16, while in the interior parts of lettuce leaves reduction does not occur. *E. coli* was not found neither on the surface, nor in the interior parts of lettuce leaves. *Salmonella* species were identified in one sample on the leaves surface of unwashed lettuce. Most of the samples were contaminated with coagulase-positive staphylococci that were found on the lettuce leaf surface in 57.5% of unwashed and 12.5% ​​of washed samples. In the interior parts of lettuce leaves these bacteria were not found. Sulphite-reducing clostridia were detected in 7.5% of washed and unwashed samples on lettuce leaves surface and in 22.5% of samples in the interior parts of the leaves.  
  
Keywords: lettuce, microbiological quality, surface area, interior parts