ABSTRACT

Lamprai is a traditional Dutch food. It contains rice and five other curries, such as Lamprai curry, Seeni sambol, Prawn paste, Brinjal moju and Meatballs. Among them, Rice, Lamprai curry, Seeni sambol and Prawn paste are "must haves". All above mentioned Rice and curries are wrapped in plantain leaves, then in Aluminium foil and canned.

But some of canned Lamprai were spoiled, when it is stored under room temperature within two months. The underlying reasons for canned food swelling could be microbial contamination or Hydrogen swell due to internal corrosion of the can.

This research was aimed to the identification of aerobic pathogenic microorganisms in canned Lamprai. Not only that but also prevention method to microbial contamination has been suggested.

Microbial identification has been carried out doing TPC, *Coliform* test, *E.coli* test, *Staphyloccus* test, *Bacillus* test and *Salmonella* test, because those are the commonly presented aerobic pathogenic microorganisms in the foods. For this identification selective differential culture medias have been used.

All the curries have been contained more than 1×10^5 of aerobic microbes. Except Lamprai curry other curries were positive in *Coliform* and *E.coli* tests. In Coliform test Seeni sambol and Rice were showed higher contamination (more than 11000microbes per g). As well as Rice and Prawn paste also gives positive results for *Staphylococcus*. Except that Rice also gives positive result for *Bacillus cereus*. All ingredients were showed negative result for Salmonella test.

This spoiled Lamprai contained higher population of aerobic microorganisms. But microbes, which can be highly affected to the human, are absent. Due to presence of aerobic microorganisms, it may be post process contamination through leakage or inadequate heat process.