



Effect of *Vibrio* spp in case of Seafood Quality Analysis and Consumer Safety

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Editorial

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In the world, consumption of raw fish, shrimp, sea foods have shown a remarkable growth; in case of increase of its production and profit in last two decades [The World Fisheries and Aquaculture (Sofia), published in 2020 by the Food and Agriculture Organization of the United Nations (FAO)]. Consumer demand has also highly increased of seafood consumption, because sea foods are rich in omega 3, selenium and iodine but these are not free from microbial contamination. The main pathogenic bacteria that can affect from these foods are *Listeria monocytogenes*, *Salmonella* spp., *Staphylococcus aureus* and *Vibrio* spp. The pathogenic ability of food-associated vibriosis is also astonishing. The genus *Vibrio* has 132 bacterial species, found in aquatic ecosystems. *Vibrios* are Gram-negative rods, mesophilic, facultative anaerobes and, generally, mobile. *Vibrio cholerae*, *Vibrio parahaemolyticus* and *Vibrio vulnificus* are the main virulent species in case of humans. This kind of conditions can be occurred by the consumption of water and raw sea foods. Few countries have established surveillance systems for detecting the infections caused by *Vibrio* spp. In Brazil, until 2020, the legislation which specified microbiological

standards for food quality and consumption; RDC 12/2001, recommended that the presence of *V. parahaemolyticus* should be investigated in ready-to-eat foods.

It is really difficult to prevent the contact between vibrio and seafood but it is possible to reduce their rapid increase during transport and storage. And other strategies like addition of essential oils, bacteriocins etc which are working as extender of seafood shelf-life which acts as inhibition of foodborne pathogens. In recent years, many publications have concluded the presence of these pathogenic bacteria in different types of sea foods around the world. *Vibrios* potentially pathogenic in case of human health were recently isolated from seafood in Germany and from the shrimp market in Chinand Mexico shrimp farms in Bangladesh and in salads which are popular as ready for consumption in Nigeria. Since, raw foods consumption can make a chance of risk of *vibriosis* for the health of the consumer; it is needed to detect *vibrio* spp presence in sea foods. So, preventive measures are important like control and monitoring of the microbiological quality of sea foods.

