

**433/D**

**Spoilage of some cooked rice varieties consumed in Jaffna peninsula**

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Rice is one of the major cereals and staple food for one half of the world population and also about 2.7 billions in Asian countries. *Bacillus cereus* is the most prevalent pathogenic *Bacillus* sp. found in foods causing food spoilage including rice although other *Bacillus* spp. have also been recognized as food poisoning bacteria. In the present study spoilage of cooked rice of three rice varieties namely country rice, red raw rice (Moddaikkaruppan) and Samba (LD 450) was investigated. The biochemical investigation showed the presence of Gram positive and Gram negative bacteria in cooked rice. The country rice was spoilt by *Bacillus pumilus* and *Bacillus cereus*. Red rice was spoilt by *Bacillus cereus*, *Bacillus pumilus* and *Bacillus laterosporus* and Samba was spoilt by none of the *Bacillus* spp. *Bacillus cereus* was found to be the most common food spoilage bacterium in cooked rice. Further studies have to be done to see whether there is any variation in *Bacillus* spp. causing spoilage in rice in different parts of the country.

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