Nutritional and hygienic assessment of pizza sold by small vendors in Rajkot city and its comparison with home made sample

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ABSTRACT: Pizza is a popular fast food and is crowned as king of evening snack. As a general pattern, it composed of a pizza base made from fermented batter of Maida and wheat flour, served with different toppings of vegetables, pasta, and macaroni with cheese. Sample of pizza were collected from four different food zones of Rajkot city and its microbial analysis, nutritional analysis were carried out and hygienic practices made out and compared with home made pizza. The analysis was done in terms of total microbial lode present per sample and presence of enteric group of organisms. As it is popular in Gujarat, so attempts were made for necessary awareness amongst the consumers and necessary remedial actions to prevent the same during its preparation and serving with suggestion for hygienic.

KEY WORDS: Vendor’s food, Home made food, Hygienic practices, Nutrient agar, MacConkeys agar