

Table 3 Morphological, physiological and biochemical characteristics of bacteria isolated from freshly produced snack before packaging

Biochemical test	Suspected organisms				
	<i>Bacillus cereus</i>	<i>Bacillus subtilis</i>	<i>Micrococcus halobulus</i>	<i>Micrococcus luteus</i>	<i>Staphylococcus aureus</i>
Gram stain reaction	+	+	+	+	+
Shape	long rod	long rod	spheres in single cells	spheres in single cells	spheres in single cells
Spore	+	+	-	-	-
Catalase test	+	+	+	+	+
Motility	+	+	-	-	-
Indole production	-	-	-	-	-
Nitrate reduction	+	+	-	-	+
Oxidase	-	-	+	+	+
H ₂ S production	-	-	-	-	-
Urase	-	-	+	-	+
Coagulase test	-	-	-	-	+
Dnase	-	-	-	-	+
Glucose	+	+	-	+	+
Sucrose	+	+	+	+	+
Fructose	+	+	+	+	+
Lactose	-	-	-	-	+
Manitol	+	+	-	-	-
Pigmentation on Agar	white to cream	slimy whitish	unpigmented	yellow	whitish to orange

Note: + = Positive; - = Negative