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## Prevalence of *Escherichia coli* and *Citrobacter freundii* in Raw Beef from major Abattoirs located in Damascus and countryside, Syria

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**Abstract:** The aim of the study was to determine the prevalence of *E. coli* and *Citrobacter freundii* contamination in beef from major abattoirs. A total of 34 meat samples were examined for the prevalence of *Escherichia coli* and *Citrobacter freundii*. They were randomly collected from different areas in Damascus and its countryside, from Slaughterhouses (from the thigh area of beef) They were performed using macConkey agar and EMB (Eosin Methylene Blue) agar. The API 20E system BioMérieux company – France was used to distinguish, coliform bacteria and *E.coli* that isolated on the selective culture. Out of 117 total isolates, 35 isolates (29.9%) were *Escherichia coli* and 2 isolates (1.7%) were *Citrobacter freundii*. It must be used good healthy measures like, periodic cleaning for tools and surfaces contact to the meat during skinning and slicing of the meat in order to reduce the potential contamination.

**Key words:** *Escherichia coli*, *Citrobacter Freundii*, beef, abattoirs, API 20E.

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