

## **OCCURRENCE OF *CAMPYLOBACTER* AND *SALMONELLA* SPP. IN DUCKS AND DUCK EGGS**

**Nor Faiza Sarif & <sup>1</sup>Saleha Abdul Aziz**

<sup>1</sup>*Department of Veterinary Pathology & Microbiology*

*Faculty of Veterinary Medicine*

*Universiti Putra Malaysia, 43400 UPM Serdang, Selangor, Malaysia*

### **Abstract**

Seventy-five cloacae swab samples from ducks were collected for *Campylobacter* spp. and *Salmonella* spp. isolation and 32 duck eggs were purchased for *Salmonella* isolation. The samples were collected and purchased from two backyard and a government farms. The shells and contents of the eggs were examined for *Salmonella* spp. All cloacae samples were cultured for *Campylobacter* spp. by direct plating on *Campylobacter* selective agar, mCCDA agar and for *Salmonella* isolation, preenrichment and enrichment were done before plating on XLT4 agar. The isolates of *Salmonella* and *Campylobacter* were identified by colony morphology, gram staining, cell morphology and biochemical tests. Nine samples from 3 farms (12%) were positive for *Campylobacter* spp. A total of 12 samples (8.9%) were positive for *Salmonella* spp. The eggs were negative for *Salmonella* spp. This study revealed that ducks are carriers for *Campylobacter* spp. and *Salmonella* spp. Thus proper hygiene management of the animals and farms may help to control infection. This is to avoid contamination of carcasses during processing. These bacteria are zoonotic and may cause gastroenteritis in humans.

**Keywords:** ducks, duck eggs, *Campylobacter* spp., *Salmonella* spp.