

## **Summary**

The spoilage of food and presence of food poisoning organisms in food are very important from the point of food safety. Today the emphasis is on total quality of food which means that not only food should be nutritionally balanced but should be microbiologically safe too. Most foods serve as good growth medium for many different microorganisms. Considering the variety of foods and the methods used for processing, it is apparent that practically all kinds of microorganisms are potential contaminants. Given a chance to grow, the microorganisms will cause changes in appearance, flavor, odour and other qualities of foods. Knowledge about the microbial biodiversity and the conditions under which bacteria are encountered as spoilage microbes is crucial for understanding spoilage mechanisms, in order to apply effective strategies for preservation.