

## **Summary**

Food serves as growth medium for different kinds of microorganisms. Microorganisms enter into food and grow as contaminants or intended additions. Growth of microorganisms in food may spoil food quality or improve depending on the types of microorganisms and the changes they bring about. Food are assessed for their quality in terms of physical, chemical, sensory and microbiological characteristics. Microbiological characteristics are assessed in terms of the microorganisms present in food, their characters, ability to change the quality, their influence on health of consumer. It is necessary for food microbiologists to become acquainted with the microorganisms important in food at least to the extent that will enable them to identify the main types with their characteristics. Important microorganisms associated with food are bacteria, molds, yeasts and some viruses. Knowledge of general characters and primary identification methods is necessary for the people working with food microbiology. Except for a few sterile foods, all foods harbor one or more types of microorganisms. Some of them have desirable roles in food, such as in the production of naturally fermented food, whereas others cause food spoilage and foodborne diseases