

## *Science of bacteriology-Good/Bad Bacteria*

We all hear the word bacteria and get alarmed. It is perfectly normal, the word *E. coli* or *Salmonella* are bad bacteria.

However, let's give some credit to good bacteria.

Do you know that 97% are good bacteria? We cannot see these tiny, tiny little cells and they are good to be around us.

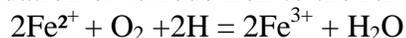
Most bacteria around us is harmless as long we don't introduce in our body through food or water and that's why is so important how we handle our food.

They have different shapes, different sizes, are in large numbers and everywhere in the world: in soil, water, food, on skin, clothes, sneakers, air-all around us.

Bacteria are becoming more and more important in food, water, bioremediation. Good bacteria are being used in food industry as well in environment.

There are specific good micro-organisms in contaminated soil with petroleum; bacteria that feed on petroleum as of energy source are being used to aid in the clean up.

Studies on *Thiobacillus ferro-oxidans* in mine water indicates that bacteria accelerate the process of the oxidation of ferrous iron to the ferric form,



The oxidized iron compounds are accountable for the reddish color of AMW. Bacteria are using the minerals leaving clean water in surrounding environment.

Our environment is going through a major transformation and so are living organisms.

New strains of good or bad bacteria will become known in our environment, specifically in our food, water, soil.

The need to ID bacteria and their place in our world continues and will for many years to come. The science of bacteriology is a science full of challenge and opportunities.

Can we protect ourselves from the rest of 3% named pathogenic bacteria?

Of course, we can.

How? Easy!

When it comes to prepare a meal, or eat our sandwich or even a snack could take a second to think to do it in a safe way. One second could prevent someone of been sick or worst. Use the safe way, use the common sense.

Please email us with any questions on food safety and comments on the article.

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