**Nigeria: Salmonella and E.coli in worrying percentages on fresh cabbage and lettuce**  
  
The scientists of Microbiology Department of Port Harcourt University (Nigeria) have conducted a survey to evaluate the microbial quality of cabbage and lettuce sold in different markets of Port Harcourt. The aim of the study was to determine the prevalence of Salmonella and Escherichia coli in fresh cabbage and lettuce.  
  
For the study, 14 samples were selected and purchased from different markets. From microbial analysis resulted the presence of both pathogens.

Salmonella was detected in 42.9% of samples, while Escherichia coli was detected in 85.7% of samples. Salmonella was present in 50% of cabbage samples and in 50% of lettuce samples, while Escherichia coli was present in 79.6% of cabbage samples and in 20.4% of lettuce samples.  
  
These results show the poor attention for the good hygiene practices implementation both in field and during postharvest handling. The presence of Escherichia coli and coliforms is due to the contaminated irrigation water and improper manure supply, while the presence of Salmonella is due to the poor hygienic conditions of operators.   
  
The authors conclude highlighting the need of microbial quality evaluation of fresh vegetables to reduce their contamination.  
  
**Source:** Odu Ngozi Nma, Okomuda Mary Oruese, "Prevalence of Salmonella species and Escherichia coli in fresh Cabbage and Lettuce sold in Port Harcourt Metropolis, Nigeria", **Report and Opinion**, 2013, 5(3):1-8.