

# Invitro Evaluation of Microbial Load in Bread and their Antibiotic Susceptible Nature

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**Abstract:** Bakery products, like bread has become an important staple food in many countries. Cereals and bakery products serve as a valuable source of nutrients in the diet of many people. They provide most of our food calories. Bakery products provide nutrients such as carbohydrates, proteins, lipids, Vitamins and minerals. A variety of bakery products are available in the market. Earlier bakery products were considered as a sick man's diet or poor man's diet. It has now become the essential food item for a vast majority of the whole

**Keywords:** Bakery products

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