

1 Parasitic Contamination of Fresh Vegetables Sold in Jos Markets

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6 Abstract

7 Common vegetables brought for sale in market within Jos South Local Government Area of
8 Plateau State were screened for human parasites in Federal College of Veterinary and Medical
9 Laboratory Technology (FCVMLT), Vom, Plateau State. Four hundred (400) samples of eight
10 different vegetable types such as cabbage, lettuce, carrot, spinach, pumpkin, garden egg,
11 tomatoes, and waterleaf were obtained in five different markets of the Local Government Area
12 and screened using centrifugation method. Cysts, ova and larvae of intestinal protozoa,
13 cestodes and nematodes were recovered. 225 (56.25)

15 *Index terms*— Vegetables, Markets, Parasites, Infection, centrifugation.

16 1 INTRODUCTION

17 The cultivation of vegetables for commercial and domestic purposes in Nigeria is mostly carried out by peasant
18 farmers depend on irrigation or natural rainfall (Luca, et al 2000). These vegetables though seasonal, are
19 cultivated in the same piece of land every year. As a result of this continuous land usage there is depletion
20 of nutrient hence the need for fertilizer or manure. Most farmers use untreated animals and human faeces as
21 manure, which are known to contain various species of parasites that are of medical and veterinary importance.
22 ??Okoronkwo,1998). Indiscriminate faecal disposition in bushes, farm lands and even in present farms with a
23 belief of enriching the lands is also a common practice by farmers and unlearned citizens. Some of the water
24 bodies used for irrigation are also polluted with parasites infected excreta, that could lead to recycling of infection
25 ??Ayer, et al;1992).

26 Altekruise, ??1997), reported that the potential risks factors for human intestinal parasitic infection, viz;
27 *Ascaris lumbricoides*, *Trichuris trichuria*, *Ancylostoma duodenale*, *Necator americanus*, *Balantidium coli*,
28 *Giardia intestinalis*, *Blastocystis hominis* involve unhygienic associations with unhygienic environment. The
29 study was conducted in Jos South Local Government Area of Plateau State during dry season; between February
30 and April. Vegetable samples were collected from markets in the Local Government Area. Majority of the
31 inhabitants of the area are peasant farmers and petty traders of low economic status. The watering of vegetable
32 at this period is through irrigation. It is a common practice that majority of the farmers use human and animal
33 manures to augment the vegetables are essential for good hearth, and they form a major component of human
34 diet in every family. They are vital energy contributors that are depended upon by all levels of human as food
35 supplement or nutrient (Duckworth et al, 1996). They substantially improve food quality and have high water
36 content as seen in lettuce and cabbage. Many vegetables are good sources of vitamin C, carotene and mineral
37 elements such as iron, and vitamins including thiamine (Vitamin B12), Niacin and Riboflavin. ??Frazier and
38 West hoff, 1998).

39 2 II.

40 3 MATERIAL AND METHODS

41 4 V

42 The cultivation of vegetables in many parts of the world has been amplified with the application of fertilizer and or
43 manure. In Africa, the transmission of intestinal parasitic infection has been considered to increase successfully

7 RESULTS

44 due to the frequent use of untreated human or animal dung as manure in cultivation by the local farmers,
45 which serves as a source of enhancement of zoonotic parasitic infection. ??Luka et al.,2000). Consumption
46 of raw or unhygienically prepared vegetables such as cabbage (*Brassica deracea*), lettuce, okra, garden egg
47 (*Sdanum macropium*), cucumber, carrot (*Daurus carota*), water leaf (*Talinum trangulare*), pumpkin (*Telfairia*),
48 spinach, tomatoes (*Lycoperisicon esculentum*), etc, is considered to be a risk factor for human parasitic infections
49 (Chessbrough, 1991).

50 commercially processed fertilizer to limit their cost of farming.

51 5 b) Sample collection

52 The vegetables screened were cabbage (*Brassica oleracea*), lettuce (*Lactuva sativa*), carrot (*Daurus carota*),
53 Garden egg (*Solanum macropium*), Tomatoes (*Lycoperisicon esculentum*), Pumpkin (*Telfairia*), water -leaf
54 (*Talinum trangulare*) and spinach ??Ayer, et al;1992).

55 c) Screening procedure:

56 The samples were washed with formol saline according to their batches in 100 ml round bottom clean plastic
57 container. These were allowed to stand on the bench for one hour to allow time for proper sedimentation. The
58 supernatant was discarded with a Pasteur pipette leaving about 15ml at the bottom. 10ml of the deposit mixture
59 was transferred into a centrifuge tube and spun for five minutes at 3,000 rpm. The supernatant was decanted
60 while the deposit was resuspended with 10% formal saline. This was centrifuged, the supernatant was decanted
61 and the deposit was then transferred to a clean glass slide. A drop of iodine was added to stain the cysts, it
62 was then covered with a cover slip avoiding air bubbles and over floating. 10* and 40* objectives were used for
63 examination.

64 6 III.

65 7 RESULTS

66 Out of the 400 samples of the eight types of vegetables, 213 were positive for intestinal parasite with a percentage
67 of 56.25. The parasites encountered include some species of protozoa, cestode and nematodes. The protozoa
68 parasites are *Entamoerber histolytica* and *Entamoerber coli*, the cestode is *Hymenolepis nana*, and the nematodes
69 are *Ascaris lumbricoides*, *Trichuris trichiura*, Hookworm and *Strongyloides stercoralis*. 11, shows the parasitic
70 contamination of different vegetable; where Lettuce was found to have the highest poly-parasitic contamination
71 of five species of parasites, whereas Garden egg and Carrot showed the least poly-parasitic contamination of
72 two parasites. Table 111, shows the rate of infection of each vegetable sample. Water leaf shows the highest
73 contamination rate of 90%, while garden egg is the least contaminated vegetable with a percentage of 30%. Figure
74 1: represent the frequency of occurrence of parasites; *Strongyloides stercoralis* has the highest occurrence while
75 *Hymenolepis nana* shows the least occurrence on various vegetable types.

76 Out of 248 parasitic occurrences, 15 were protozoa, 233 were nematodes, while 1 was cestode. This work also
77 revealed poly-parasitic contamination of some of the samples which makes them vehicles for multiple parasitic
78 infections. Hygienic status of the consumers and producers, vegetables being adequately harboring the infective
79 forms of the parasites, the behavioral attitude of producers in application of untreated human and animal dung
80 as manure leading to the transmtion of zoonotic infection, the use of irrigation source which receives raw affluent
81 from human or animal wastes.

82 The consumption of vegetables raw or undercooked is a way by which the transmtion of these parasites is
83 encouraged. This is true with the believe that the consumption of raw or undercooked vegetables give more
84 nutrient. Hedberg C. W. (1994). In agreement to Chiodini P.L. (2001); Isolation of more than one parasite per
85 sample in this work reflects the possibility of a poly feecal contamination of vegetables which most probably result
86 to poly parasitic infection in man. The high occurrence of these parasites reflects a high level contamination and
87 persistence of human infection. This is in agreement with the study of Gibson D. I. ??1994), that the prevalence
88 of intestinal parasites among a particular people is an attribute of environmental pollution by human feces. The
89 life cycle of the parasites particularly the *Strongyloides stercoealis* which has both parasitic and free living state
90 enhances the proliferation of larvae without the host (Feachem et al, 1983). The consumption of water-leaf with
91 90% occurrence is a risk factor as it is a common vehicle for transmsion, particularly when the hygienic condition
92 of the consumers is poor, ??HO (1999). In contrast to Soni G. R and Nama H. S (1992) study, who reported
93 that Hookworm (64.4%) and *T. trichiura* (23.36%) were the highest contaminating parasites in their area of
94 study, this study reveals *Strongyloides stercoralis* (60.1%) and Hookworm (28.6%) as being the highest occurring
95 parasites in this study area. However, the overall result is not an exact representation of the findings of previous
96 researchers because the areas of study differ both in geographical location, climatic, environmental conditions,
97 the general behavioral attitude to hygiene and the socio-economic activities of producers, sellers and consumers.
98 The number of samples collected differs also, and consequently, the results differ variously.

99 V.

100 8 RECOMMENDATION

101 Vegetable cannot be removed from human diet, but can be excluded from the cycle of transmission and dispersion
102 of parasites. This can be achieved by maintenance of simple personal and environmental hygiene by sellers and
103 consumers, avoid using untreated human and animal wastes as manure, soaking of vegetable for 10 minutes in
104 vinegar or saturated salt solution which will plasmolize the parasites if present, cooking of vegetables adequately
105 before serving them as meal, avoidance of indiscriminate defecation.

106 9 VI.

107 10 CONCLUSION

108 It is obvious that vegetables consumed by people are quite often contaminated with parasites, more especially
109 by intestinal parasites. This is an indication that humans are always at risk of infection especially as vegetables
110 is naturally popular in the diet of people of all classes, Bean NH, (1990). These findings underscore the public
111 health implication of vegetable farmers, sellers and consumers, being at high risk of infection with Strongyloidiasis,
112 Ascariasis, Amoebiasis and a host of others. The high prevalence of parasitic infection among the public has led to
113 increased funding for epidemiological surveillance, unwarranted financial stress on patients, incidence of hospital
114 admission, increase in the demand of antihelminthic drugs, pressure on pharmaceutical industry to discover and
115 develop a more potent antihelminthic drugs to curtail increase spreading of parasites, the risks of death and
116 finally food insecurity in West Africa.

117 The campaign to eradicate parasitic infection must be intensified; this is the more reason world health
118 organization has continued to call for global strategy in putting this menace under check (WHO, 1999).

119 11 REFERENCE Références Referencias

120 12 DISCUSSIONL

The presence of intestinal parasites in vegetable samples is suggestive of faecal ^{1 2 3}



Figure 1:

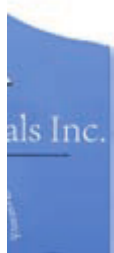


Figure 2:



1

Figure 3: Fig: 1 :

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Figure 4: 1

1

Figure 5: Table 1 ,

1

		Parasitic Contamination of Fresh Vegetables
2011	They were randomly collected in batches of 50 per markets in the L.G.A, and wrapped in clean	
May	polythene bags and labeled. A total of 400 samples of vegetables of the eight different types were as	
	include; Bukuru main market, Sabo-barki market, sukwa	
22	market, Vom market and Zawan market, all in Jos south LGA.	
Volume	The screening of vegetable samples was carried out in the Parasitology Laboratory of the Federal C	
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I Ver-		
sion		
I		
Medical		
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search		
Global	M Markets Bukuru Sabobariki	Number
Jour-		of
nal		vegetable
of		types
		screened
		80 80
	Vom	80
	Zawan	80
	Sukwa	80
	Total	400

[Note: © 2011 Global Journals Inc. (US)]

Figure 6: Table 1 :

3

Types of vegetable
Cabbage
Lettuce

Figure 7: Table 3 :

2

Parasitic Contamination of Fresh Vegetables Sold oin Jos Markets

Parasites	C	L	C2	S	G egg	P	T	Wl
Entamoeba histolytica	+	+	-	-	+	-	+	-

Figure 8: Table 2 :

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