

FOOD SAFETY & REGULATORY MEASURES

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Microbiological quality evaluation of the commercialized raw cow's milk in sale

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Among the most popular origins of diseases that have relation with feeding, we find, the perishable commodities and particularly the milk and its products especially during the very hot summer days. The matched methods for conservation of milk and the hygiene measures have never been respected. The objective of this study allows estimating the microbiological quality of raw cow's milk of 120 taken samples, at sale, from four farms, four peddlers and four dairies during spring 2013. In all the samples that we analyzed, we looked for many micro-organisms, like the total aerobic mesophilic flora, the total coliforms and fecal coliforms, *Escherichia coli*, *Staphylococcus aureus*, *Streptococcus β-hemolyticus*, *Listeria monocytogenes*, *Salmonella* and *Brucella abortus*. The synthesis of the obtained global results during the microbiological tests of the cow's raw milk which is collected from farms and dairies, doesn't show any specific fluctuations during all the way long of the trial period. Indeed, it doesn't matter if the raw milk has been collected from a farm, peddler or a dairy; the microbiological quality test is always the same whether it is qualitatively or quantitatively. It is then necessary to create some effective control measures, in order to protect the health of the consumer. For the best milk quality, the dairy farmers must submit the most efficient hygienic methods.

Biography

Horia Radid is working as a Researcher at National Institute of Hygiene-Rabat, Morocco. She performs her laboratory experiments in microbiology and genomic biology, medical, bacteriological and microbiological analysis of food, water and food hygiene.

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