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Oct 31st, 10:45 AM - 12:15 PM

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Recommended Citation

Rizani, Hyzer; Ukaj, Shkëlzim; Shala, Shkumbim; Rizani, Magbule; Kamberi, Naser; Rizani, Smajl; and Uka, Duresa, "Determination of aerobic mesophilic bacteria as well as coliforms in a raw milk in the region of Prizren, Suhareka and Rahovec" (2020). *UBT International Conference*. 296.

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Presenter Information

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Determination of aerobic mesophilic bacteria as well as coliforms in a raw milk in the region of Prizren, Suhareka and Rahovec

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Abstract

The microbiological quality of raw milk is a key to the quality production of dairy products. Alternation is a term that describes the change of composition, taste and smell at those points where it is inedible for the consumer. Microbial alternation of milk often involves degradation of proteins, carbohydrates and fats of organisms and their enzymes. Milk and dairy consumption has increased considerably in Kosovo over the last decade, and a large part of local production comes from small-scale distributors across the country. In this research, 50 milk samples were taken at some of the cumulative sites and from dairy farms in three Kosovo municipalities (Prizeren, Suhareka and Rahovec). The microbiological quality of the milk samples is analyzed according to official standards. Further, in raw milk, a number of aerobic mesophilic bacteria and number of coliforms were analyzed. Aerobic mesophilic bacteria in fresh milk, used as raw material, did not show more than 2.0×10^6 cfu / ml, whereas coliforms were presented at 4cfu / ml.

Keywords: milk, mesophilic, aerobic, coliform, cfu.

1. Introduction

Milk is an ideal environment, with a high water content, rich nutritional elements and with an almost neutral Ph (Ph 6,4 – 6,8) that favors the growth of many microorganisms. Microorganisms in milk can be classified in two main groups: pathogens and responsible microorganisms of the demolition where some of them can play a multiple role (ex. *Bacillus cereus*) [2]. Pathogens microorganisms represent a threat to public health.

Due to their enzymes (ex. proteases, peptidase, lipase, esterase, oxidase, polymerase, β -galaktozidaza), responsible microorganisms of demolition are able to hydrolyzate the milk ingredients, such as protein, fat and lactose appropriately, to gain necessary ingredients for their growth [1].

Such reactions can cause demolition of milk, accompanied by a change of smell and taste, changes in the quality and view of milk [6]. Microorganisms in milk are mainly spread in dirty environments of farm (ex. faeces, straw chesis and soil. Microorganisms of outer part of the suction can be inserted into canal of udder and may cause mastitis (Makovec & Ruegg, 2003) [9]. In conclusion, we can say that sources of contamination are the inadequacy of milking equipment purity, which then pass in milk [3].

2. Material and Methods

50 samples were taken in some selling points in Prishtina, Rahovec and Lipjan. Immediately, after the samples were taken, from the delivery place, samples must be put in the freezer compartment, then we make sure to mix the samples to complete homogeneity. Afterward, amount of 30ml of milk is transferred in a sample container. For every sample we have used a test tube. The samples are transferred in 0-4 C temperature, until they were brought to the laboratory.

Examination methods of aerobic mesophile bacteria is based in ISO- 4832-1:2013 [7]. Microbiology of food chain- Horizontal methods of microorganisms counting. First part: counting in 30C through pouring technique and the method of Coliforms ISO 4832:2006. The microbiology of food and animal food products- Horizontal method of coliforms counting - Counting technique [8].

For counting of aerob mesophiles are taken two Petrit's plates. The transfer is made for each by steril pipette from 1 ml of sample. Only critical dilutions are taken for inoculin in the Pjetrit's plate, to develop a colony between 150-300 per plate. For the nutritional area are used plate count approximately 12-15 ml in a temperature of 44-47⁰C in each plate. The duration from the preparation time of the initial dilution to the pouring of the feeding terrain in plates does not last more than 45 minutes.

The plates were carefully mixed and are left to stand in rigid horizontal positions until they are hardened. the plates are incubated in a temperature of $300C \pm 10C$ for $72h \pm 3h$.

The counting of colonies were made as followes, plates with more than 15 colonies and less than 300 colonies were counted.

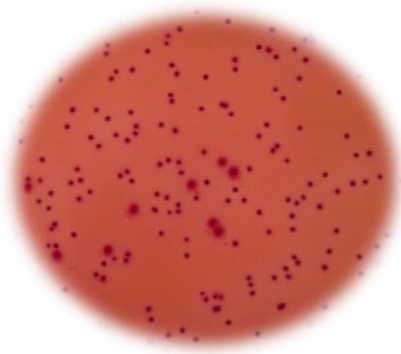


Figure 1: Coliforms in the Violet Bile Lactos Agar

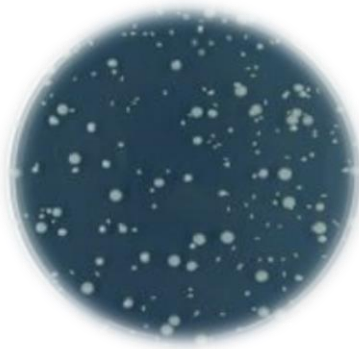


Figure 2: Mesophilic aerobic bacteria on Plate Count Agar

After the incubation, using the calculator is made a counting for specific colonies. For the counting of coliforms is used a hardened nutritional terrain, Crystal violet neutral red bile lactose (VRBL) agar. The microbiology of food and animal food- - Preparation of samples, initial dilution and decimal dilution for microbiological examination. Drying or Moisture Sterilization Equipment (Autoclaves), Incubator, Petri's Plates, 90 mm, Pipettor, 1 ml, Water Baths, counter of colonies,

tube tests, Durham Tubes, lab bottles, pH-meter, Eza from platinum – iridium or nicel-crome, approxiamately 3mm per diameter, or eza for one use.

Two plates are taken, where the tested material was transferred by 1ml steril pipette from the corresponding dillution, in the center of each plate. Then, 15ml of VRBLA are thrown in a temperature of 44 °C - 47 °C in each Petri plate. After the complete hardening, 4 ml of the VRBLA terrain were thrown in 44°C to 47°C, on the surface of inoculated terrains. After the hardening, the plates were incubated in 37°C per 24 h± 2 h.

After the appointed period of incubation, Petri's plates with more than 10 colonies and less than 150 colonies were taken for counting. The counting was made using the counting equipment of colonies, the colonist in red with a diameter at least 0/5 mm (sometimes surrounded from the red precipated zones. The confirmation was made by pointing 5 typical colonies, in a liquid area Brilliant green lactose, incubated in 37°C temperature.per 24 h± 2 h. There were counted only the colonies that formed gas in Durham tubes. The formula for the counting of the bacterial colonies is as follows:

ΣC

$N = \text{-----} \times d$

$V \times (n1 \times 0.1 + n2)$

* N – the number of microorganisms in 1 gr sample

* ΣC – the amount of microorganisms in counted plates

*n1 – the number of plates in the intitial dillution

* n2 – the number of plates in the second dillution

*d – the dillution factor.

3. Results and Discussion

In the table below, are given data microbiological incubators data for every type of fresh milk, for each sample through research proces. The data are the average values of analyzed samples during this study for mesophile bacterias and coliforms in fresh milk. Generally, inside the analyzed type of milk could have been big deviations of measured values.

Table 1. The general number of mesophile bacterias and coliforms in fresh milk in the regions of Prishtina, Rahovec and Lipjan.

Regions	The average of mesophile aerob bacteria	The average number of coliforms
<i>Prizeren</i>	<i>1.90x10⁶ cfu/ml</i>	<i>3.35 cfu/ml</i>
<i>Rahovec</i>	<i>2.60x10⁶ cfu/ml</i>	<i>4.06 cfu/ml</i>
<i>Suhareka</i>	<i>2.10x10⁶ cfu/ml</i>	<i>4.59 cfu/ml</i>
<i>Average</i>	<i>2.20x10⁶ cfu/ml</i>	<i>4.00 cfu/ml</i>

From the taken results we can see the total mesophile bacterial microflorais is under the standard norms in three regions: Prizeren 1.90x10⁶cfu/ml, Rahovec 2.60x10⁶cfu/ml, Suhareka 2.10x10⁶cfu/ml, and the total average is 2.20x10⁶ cfu/ml. The content of coliform microorganisms is within the limit prescribed by the standard. The high presence of coliform is found in Suhareka region 4:59 cfu / ml, then in Rahovec 4:06 cfu / ml and Prizeren 3:35 cfu / ml.

The concentration of microorganisms depends on the type of microorganisms, the state of infection within the infection, the infestation phase and the infected fecal fraction that constitutes a normal state of milk production and the detection of pathogens mainly transmitted by cows to cows, with or without intermediate mediator. Pollution is mainly transmitted to milk when it is in contact with the outside of the suction and its content decreases during filtration system at milking time [3]. The content of coliform microorganisms is in the described limit from the standard. The highest presence of coliforms is found in the region of Suhareka 4.59 cfu/ml, then in Rahovec 4.06 cfu/ml and in Prizeren 3.35 cfu/ml. Milk contains a variety of microorganisms, however microbial content increases from bedding during fecal contamination. Moreover, the high number of coliforms (7-9log₁₀ cfu g⁻¹) was measured also in used lofts. [10]. In the second year prevails a high load of thermophile bacteria comparing to the content of the bacteria mesophile

4. Conclusions

Bacterial microflora is studied to evaluate the hygiene of production system, before the usage, which then is reflected in the bacterial loads of milk after pasteurization. Every fresh milk tell a total bacterial microflora inside the standard.

During the determination of the number of aerobic mezophilic bacteria in the region of Prizeren we have Starting from the content of coliforms that have resulted in each fresh milk, results in a re-contamination after usage, telling poor hygiene practices. For this reason, it is recommended maintaining of aspectual conditions in the tubes of processing and packaging lines.

In conclusion, we can say that sources of contamination are the inadequacy of the purity of the milking equipment, which then pass on milk.

It is recommended to store the unprocessed milk in 2^oC, which has resulted to be effective in the growth of fresh milk life comparing to the store beyond 4^oC and 7^oC.

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