

# DIVERSITY OF LACTIC ACID BACTERIA IN RAW MILK IN KOSOVO DETERMINED BY 16S RIBOSOMAL DNA ANALYSES

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Milk and several milk products perform an important role in human body due to their nutritional values (fat, protein, vitamins, and minerals). Due to their diversity in microbiological aspects raw milk can be used as a probiotic and in fermentation processes in different aspects. Lactic acid bacteria are the main group of these diversity due to their role in food, the environment, and humans due to the metabolic processes. Different raw milk samples have been used and analyzed in molecular aspects for their diversity and identification of raw milk in Kosovo. Samples are identified by 16S ribosomal DNA sequencing and different bioinformatical programs are used to analyze the phylogenetic tree and diversity of these bacteria in in raw milk. Our results indicate that high genetic diversity of lactic acid bacteria (starting from *Lactococcus* spp, *Enterococcus* spp., *Leuconostoc* spp. *Lactobacillus* spp.) in raw milk do they exist. These it concludes that, raw milk in Kosovo can be used as a good food with high nutritional values and diversity of lactic acid bacteria.