

## Dissertation

<b>College: Veterinary Medicine</b>	<b>Department: Food Hygiene</b>	<b>Call No:26/ 5/ 2011</b>
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<b>Title: Chemical and Microbial Evaluation of Raw Milk sold in Mansoura</b>		
<p>In this study, 250 samples were examined in order to evaluate the chemical and microbial quality of raw milk in Mansoura city. Chemical examination revealed that the mean values of fat, protein, lactose and solid not fat were <math>3.7\pm 0.0012</math>, <math>3.4\pm 0.002</math>, <math>2.3\pm 0.001</math> and <math>7.9\pm 0.023</math> % respectively. About 70% of examined sample were with agreement of Egyptian standard of fat standard and only 25% of samples were with agreement of solid not fat standard. Microbiological examination of raw milk samples revealed that the mean count of total bacteria, <i>Coliform</i>, <i>E.coli</i> true feecal type, <i>Staph aureus</i> and <i>Bacillus cereus</i> were <math>9.7\times 10^5\pm 2\times 10^3</math>, <math>13.2\times 10^4\pm 6.3\times 10^2</math>, <math>4\times 10^4\pm 1.2\times 10^2</math>, <math>6\times 10^4\pm 1\times 10^2</math> and <math>3.8\times 10^2\pm 0.005\times 10^2</math> cfu/ml respectively. Comparing these results with Egyptian Standards 2005, 60%, 50% and 60% of samples were with agreement for Egyptian Standards of <i>E.coli</i> true feecal type, <i>Staph aureus</i> and <i>Bacillus cereus</i> respectively. Moreover, the effects of these organisms on consumer health were discussed.</p>		
<b>Key words: Raw milk- Chemical composition- Microbiology.</b>		



## ***CONTENTS***

<b><i>Title</i></b>	<b><i>Page</i></b>
<b><i>Introduction</i></b> .....	1
<b><i>Review of literature</i></b> .....	4
(A)Chemical Composition of milk.	4
(B) Microbiological Examination of milk	8
(1)Coliform and true feacal E.coli occurrence	8
(2)Staphylococci occurrence	17
(3)Bacillus cereus occurrence	21
<b><i>Material and methods</i></b> .....	25
Collection of Sample .....	25
PART (I): Detection of some milk constituents	27
PART (II): bacteriological examination.	27
-Isolation of Coliform	28
-Isolation of Staphylococci	31
-Isolation of Bacillus cereus	34
<b><i>Results</i></b> .....	37
<b><i>Discussion</i></b> .....	52
(I)Chemical examination of milk	52
(II)Bacteriological examination of milk	54
1-Total bacterial count.	54
2-Occurrence of Coliform and true feacal E.coli	55
3-Occurrence of Staphylococci	56
4-Occurrence of Bacillus cereus	58
<b><i>Conclusions</i></b> .....	60
<b><i>Summary</i></b> .....	63
<b><i>References</i></b> .....	66
<b><i>Arabic summary</i></b> .....	-----