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Beni-Suef University
Faculty of Veterinary Medicine
Department of Food Hygiene

Name : Walaa Ahmed Ashour Ahmed
Date of birth : 18/12/1988.
Degree : Master Degree of Veterinary Sciences
Nationality : Egyptian.
Specialization : Hygiene and control of milk and its products, Edible fat & oils and Eggs.
Title : Incidence of Tubercle bacilli organism in milk and some dairy products in Beni-Suef city.

ABSTRACT

Although milk and milk products are important components of a healthy diet, if consumed unpasteurized, they also can present a health hazard due to possible contamination with pathogenic bacteria. Bovine tuberculosis (BT) is a classic example of zoonotic milk borne diseases transmitted from cattle to human. To validate this hypothesis, the current study was designed to record the occurrence of mycobacterium species in raw milk and some dairy products. Two hundred and forty two samples; (100) raw milk, (77) fresh cream and (65) kareish cheese were collected randomly from different areas in Beni-Suef city, Egypt. *Mycobacterium bovis* was detected in 4.96% of samples by using culturing method while the incidence by using Polymerase Chain Reaction (PCR) was 7.02% of the examined samples. These evidences reinforces the need to optimize quality programs of dairy products to intensify the sanitary inspection of these products and the necessity of further studies on the presence of mycobacterium spp. in milk and its products.