

Chemical and microbiological quality of ewe's milk

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This study was carried out to assess the physico-chemical parameters and microbiological quality of ewe's milk collected from Alexandria and Kafr El-Sheikh province. 50 samples were collected randomly and transported to the laboratory at $\leq 4^{\circ}\text{C}$ for determination Staphylococcus aureus, coliform bacteria, Enterococci, and yeasts and moulds counts. It was recorded that ewe's milk had 6.89 ± 0.22 % Fat, 4.93 ± 0.08 protein, 7.06 ± 0.12 lactose, 13.04 ± 0.23 % SNF, -0.77 ± 0.012 freezing point, 0.57 ± 0.02 % ash, 0.24 ± 0.05 % titratable acidity and 6.50 ± 0.05 pH, respectively. The results revealed that the incidence of Staphylococcus aureus, Coliforms, yeast and mould was 30, 22, 34 and 70 % with mean values of $9.4 \times 10^2 \pm 4.5 \times 10^2$, $8.8 \times 10^3 \pm 5.3 \times 10^3$, $3.8 \times 10^3 \pm 0.9 \times 10^3$ and $1.6 \times 10^3 \pm 0.2 \times 10^3$ cfu/ml, respectively. Enterococci failed to be detected in this study.

Key words: ewe milk, physicochemical, coliforms, *Staph. aureus*, enterococci, yeast and mould