Dept. of Food Hygiene, Fac. of Vet. Med., Cairo University, Head of Dept. Prof. Dr. A.W. Moursy.

PUBLIC HEALTH SIGNIFICANCE OF COLLFORMS IN RAW MILK AND DOMIATI CHEESE

(With 2 Tables)

By

A.M. AHMED and S.S. SALLAM (Received at 2/3/1991)

الأهمية الصحية للميكروبات القولونية في اللبن الخام والجبن الدمياطي عبدالحي أحمد ، مسعيد مسلام

تم الغص البكتريولوجي لمائة عينة من اللبن الخام والجبن الدمياطي (٥٠ من كل نــوع) جمعت من مصادر مختلفة من أحواق القاهرة والجيزة وضراحيها لتحديد مدى تلوثها بالميكروبات القولونية، وقد أثبتت النتائج عن تواجد ميكروبات الكوليفورم في جميع عينات اللبن الخام بمترسط عدوى 1

بنسب مختلفة من عينات اللبن الخام والجبن الدمياطي هذا وقد تناول البحث مناقشــــة أهمية الميكروبات المعزولة وعلاقتها بالصحة العامــة٠

SUMMARY

One hundred random samples of market raw milk and Domiati cheese (50 each) collected from different localities in Cairo and it's suburbs were examined bacteriologially for detection, count, isolation and identification of coliforms.

All examined raw milk samples proved to be contaminated with coliform organisms with a mean value of 38.30×10^{7} . On the other hand 33 out of the 50 Domiati cheese samples were contaminated with coliforms with a mean value of 36.98×10^{7} .

E.coli, Enterobacter cloacae, Ent. aerogenes, Ent. agglomerance, Ent. gergoviae, Citrobacter amalonaticus, Cit diversus, Cit. freundii, Klebsiella oxytoca.

K. ozaenae, K. rhinoschleromatis and K. pneumoniae could be identified from examined raw milk and Domiati cheese samples of vorious percentages.

The public health importance of isolates has been discussed.

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INTRODUCTION

Milk and it's products are liable to contamination from different sources during production, handling and distribution. Coliform organisms stand first among food contaminants as they are widely spread in nature. Some of these contaminants induce certain objectionable changes in the product while others play a pathogenic role among consumers.

Contamination of dairy products with coliforms is used to ascertain the standard of sanitation maintained during production. Moreover, some organisms are frequently implicated in different affections among consumers.

The present investigation deals with the rate of contamination of both raw milk and Domiati cheese with coliform organisms.

MATERIAL and METHODS

Fifty random samples each of market raw milk and Domiati cheese were collected from different localities in Cairo and its Suburbs. Milk samples were subjected to Guaiac test (SCHONBERG, 1956), heat treated samples were discarded. Raw milk and Domiati cheese samples were prepared according to A.P.H.A. (1985).

Prepared samples were bacteriologically examined for determination of coliforms content (MPN/100 ml or gm) according to the technique recommended by A.P.H.A. (1985). Isolated purified colonies of coliforms were identified morphologically and biochemically according to KRIEG and HOLT (1984).

RESULTS

All results obtained are recorded in Tables (1 & 2).

Table (1): Statistical analytical results of coliform content (MPN/100 ml or gm) in examined samples.

	Positive samples		Minimum	Maximum	Mean	S.E.M. <u>+</u>
Raw milk	50	100	33×10 ²	13x10 ⁹	38.30x10 ⁷	26.87×10 ⁷
Domiati cheese	33	66	24x10 ²	24x10 ⁷	36.98x10 ⁶	12.45×10 ⁶

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Table (2): Incidence of isolated coliforms from examined positive samples.

Isolates	Raw mi	ilk	Domiati cheese		
	No. of samples	%	No. of samples	%	
Escherichia coli	16	32	5	15.151	
Enterobacter cloacae	11	22	4	12.121	
Ent. aerogenes	9	18	7	21.212	
Ent. agglomerans	20	40	3	9.090	
Ent. gergoviae	2	4	1	3.030	
Citrobacter amalonaticus	14	28	10	30.300	
Cit. diversus	11	22	10	30.300	
Cit. freundii	14	28	4	12.121	
Klebsiella oxytoca	16	32	19	57.575	
K. ozaenae	10	20	5	15.151	
K. rhinoscheromatis	16	32	8	24.242	
K. pneumoniae	7	14	1	3.030	

DISCUSSION

Coliform content:

Results given in Table (1) reveal that all samples of raw milk proved to be highly contaminated with coliforms, the maximum coliform content (MPN/100 ml) was 13 \times 10⁹, the minimum was 33 \times 10², with a mean value of 38.30 \times 10⁷. Nearly similar counts were reported by MOAWAD (1988) and ABDEL-HADY (1989).

It is also clear from the results recorded that coliform organisms could be isolated from 33 out of the 50 Domiati cheese samples examined with a mean count of 36.98 \times 10 $^6/100$ gm (Table 1). Nearly similar findings were reported by SAUDI (1980) and ABDEL-RAHMAN (1988).

Isolated coliforms:

E.coli could be isolated from 32% and 15.151% of examined raw milk and Domiati cheese samples respectively, while Enterobacter cloacae, Ent. aerogenes, Ent. agglomerance, Ent. gergoviae, Citrobacter amalonaticus, Cit. diversus, Cit. freundii, Klebsiella

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oxytoca, K. ozaenae, K. rhinoschleromatis and K. pneumoniae could be isolated from examined raw milk and Domiati cheese samples at varying percentages ranging from 3.030% to 57.575% (Table 2). These findings substantiate what have been recorded by ABD-EL-RAHMAN (1988) and MOAWAD (1988).

The public health importance of isolated coliforms has been reported by many authors. E.coli have been incriminated in urinary tract infection, peritonitis and wound infection. Klebsiella pneumoniae may be responsible for bronchopneumonia, pyaemia and cystitis, while K. ozaenae was found in cases of ozaenae in man. Citrobacter freundii and Enterobacter species were incriminated in urinary tract infection and septicemia (BALLY & SCOTT, 1974; PYATKIN & KIRVOSHEIN, 1980; KRIEG & HOLT, 1984 and ICMSF, 1986).

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