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# ASPECTS ON THE SANITARY STATUS OF RAW MILK IN KALIOBIA GOVERNORATE

(With 3 Tables)

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الحالة المحية للبن الخام بمحافظة القليوبية

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أجريت الدراسة البكتريولوجية على مائه عينة من اللبن الخام جمعت من الباعـــــة الجائلين ومن محلات متعددة من محافظة القليوبية لتقرير حالتها المحية ومدى تلوئه بمختلف الميكروبات وقد أثبتت النتائج أن العدد الكلي للميكروبات في العينات تراوح بين ٤٠٤٠ أ / ١٢٥٠ أ / بمتوسط قدرة ٢٠ / ٢٦٠ أ الم من اللبن كما تواجدت ميكروبات الكوليفورم في جميع العينات التي تم فحصها وكان متوسط العدد الاحتمالي الكلي لتلــــك الميكروبات هو ٩٩ر١ × ١٠١٠ أمكن عزل ميكروب الاشريشياكولاى E. coli في ٢٧ الميكروبات هو ٩٩ر١ خراب كراك أمكن عزل ميكروب ستروباكتروفنداى ، ستروباكتــ من العينات التي تم فحصها كذلك امكن عزل ميكروب ستروباكتروفنداى ، ستروباكتــ ادفيرس ، ستروباكتر امروجنيــــز ، انتيروباكتر اجلوميرانز، كليبسيلا اوكسيتوكا، كليبسيلا رينوسيكليرومانس ، كليبسيلا اوزني وكليبسيلا نيموني من العينات التي تم فحصها بنسب متفاوتة تراوحـــــت بــين اوزني وكليبسيلا نيموني من العينات التي تم فحصها بنسب متفاوتة تراوحـــــت بــين امكن تصنيفها أنها تنتي الى سبعة أنواع سيرولوجي لعترات الاشريشياكولاى التي عزلت والتي لمكن تصنيفها أنها تنتي الى سبعة أنواع سيرولوجية مختلفة وهي :

 $O_{26}K_{60}$ ,  $O_{111}$   $K_{58}$ ,  $O_{119}$   $K_{69}$   $O_{127}K_{63}$ ,  $O_{114}K_{90}$ ,  $O_{126}K_{71}$ ,  $O_{128}K_{67}$ . وقد تم مناقشة أهمية الميكروبات المعزولة من الناحية المحية.

### SUMMARY

One hundred random samples of raw milk were collected from street vendores and dairy shops in different localities in Kaliobia Governorate for total colony count and coliform contents.

The obtained results revealed that the mean total colony and coliform counts were  $39.46\times10^{-} \pm 17.31\times10^{-}$  and  $10.99\times10^{-} \pm 9.340\times10^{-}$  in examined samples respectively. E.coli could be isolated from 27% of examined samples, while other coliforms could be detected in varying percentages ranging from 4% to 35%.

Serological typing of isolated E.coli revealed identification of the following serotypes:  $0_{26}$   $K_{60}$  (7 strains),  $0_{111}$   $K_{58}$  (6 strains),  $0_{128}$   $K_{67}$  (2 strains) and one strain each of  $0_{119}$   $K_{69}$ ,  $0_{126}$   $K_{71}$ ,  $0_{114}$   $K_{90}$  and  $0_{127}$   $K_{63}$ . The public health importance and economic significance of existing microorganisms have been discussed.

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## INTRODUCTION

Milk as it leaves the healthy udder may be subjected to so many risks of contamination from various sources till it reaches the consumer. Contaminants may find opportunities to thrive and multiply resulting in high bacterial count.

Therefore, sooner or later, such invadors may induce objectionable changes rendering the product unmarketable or even unfit for consumption thus causing economic losses. Presence of pathogenes may induce public health problems.

Total count and incidence of coliforms are considered the yark stick among quality control tests applied on milk.

Raw milk is consumed by the natives either in the raw state or after being heated. Realizing that the community or personal hygiene is mostly lacking among producers and to judge the sanitary status of produced raw milk, this investigation has been conducted.

# MATERIAL and METHODS

### Collection of samples:

One hundred random samples of raw milk were collected from street vendors and dairy shops in different localities in Kaliobia Governorate. Samples proved to be heat treated were rejected.

Total colony count and coliform count (MPN/100 ml) was carried out as recommended by APHA (1978).

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Isolated coliform colonies were purified and identified according to KRIEG and HOLT (1984).

# Serological identification of E-coli isolates:

The slide agglutination technique was adopted, using available coli antisera of Bio Mericux Laboratory reagent and products, France.

## RESULTS

Results obtained are recorded in Tables (1 - 3).

Table (1)
Statistical analytical results of total colony count and coliform content (MPN) in examined samples

andwolfel ede t	Total No. of samples	Min.	Max.	Mean	S.E.M. <u>+</u>
T.C.C./ml.	100	40×10 <sup>4</sup>	125×10 <sup>12</sup>	39.46x10	17.31×10
(MPN/100 ml)	100	43x10 <sup>2</sup>	94×10 <sup>12</sup>	10.99×10 II	9.34×10

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Table (2)
Incidence of isolated coliforms in examined samples

Isolates	No. of samples	27
Escherichia coli	27	
Citrobacter freundii	35	35
Cit. diversus	21	21
Cit. amalonaticus	6	6
Enterobacter cloaceae	31	31
Ent. aerogenes	26	26
Ent. agglomerans	19	19
Klebsiella oxytoca	30	30
K. rhinoscleromatis	28	28
K. ozaenae	6	6
K. pneumoniae	4	4

Table (3)
Frequency distribution of E-coli serotypes isolated from examined samples

Serotype	Frequency No. of samples		
0 <sub>26</sub> K <sub>60</sub>	7	7	
0 K 58	6	6	
0 K	2	2	
0 <sub>119</sub> K <sub>69</sub>	And Alemain	1.1	
U. K	under 7 m3 H Laboure	1	
0126 K71	ment less bear l	1	
0114 K90	1	1	
127 63 Untypable	8	8	

## DISCUSSION

Results given in table (1) reveal that the maximum total colony count per ml. of examined samples was  $125\times10^2$ , the minimum was  $40\times10^4$ , with a mean value of  $39.46\times10^4 + 17.31\times10^{11}$ .

All examined samples proved to be contaminated with coliforms. The coliform count (MPN/ 100 ml) ranged from  $43\times10^2$  as a minimum to  $94\times10^{12}$  as a maximum, with a mean value of  $10.99\times10^{11} + 9.340\times10^{11}$  (Table 1).

E.coli could be isolated from 27% of examined samples, while citrobacter freundii, cit. diversus. Cit. amalonaticus, Enterobacter cloaceae, Ent. aerogenes, Ent. agglomerans,

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klebsiella oxytoca, K.rhinoscleromatis, k.ozaenae and K.pneumoniae were also isolated at varying percentages ranging from 4% to 35% of examined samples (Table 2).

Out of 27 E.coli strains isolated, 19 strains could be serologically typed and belonged to 7 serotypes 0  $_{26}$   $_{60}$   $_{6$ 

The relatively high count met with in this work as well as the high coliform as compared with that reported by different authors for raw milk (SINGH and RANGANATHAN, 1978 and TSENG' 1979) show to what extent the market milk under investigation has been exposed to contamination during various stages of production and handling consequently such milk is considered of inferior quality and of impaired utility.

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The public health importance of isolated coliforms as well as the different E.coli serotypes has been emaphasized by many investigators (MARIER, et al. 1973; THEKDI & LAKHANI, 1973; MOSSEL, 1975; SHELAIH, 1976 and KORNKI & MARTH, 1982).

In conclusion, it deems necessary that concerned authorities should impose special specifications and bacteriological standards and take active part in the control of milk production and handling not only for detection of errors and defects but to insure that errors are corrected and defects are not repeated.

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