

QUANTITATIVE AND QUALITATIVE ANALYSIS OF PSYCHROTROPHIC  
MICRO-FLORA IN SELECTED DAIRY PRODUCTS

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ABSTRACT

A quantitative and qualitative study to analyse the number and types of psychrotrophs was done on the following dairy product: raw milk, standard fresh milk, pure pak, slim line, tetra pak, lacto and yoghurt. Homogenised milk had more psychrotrophs compared to non-homogenised milk while tetra pak (ultra **high temp.** milk) had lower counts than ordinary pasteurised milk. It was also observed that the psychrotrophic load was directly proportional to the fat content of the milk or milk product, it was also low in fermented milk products like lacto and yoghurt. Several species of the genera flavobacteria, pseudomonas, enterobacteria, serratia and bacillus were isolated from these dairy products.