MICROBIOLOGIC DETERMINATION OF LACTIC ACID BACTERIA FROM FERMENTED DAIRY THROUGH STORAGE

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SUMMARY

Protocol consists in lactobacilli determination variation according to operation standard through storage period. Were used microbiologic enrichment and isolation culture mediums inclusive standard work technique for yogurt, classical bacterial count for sana, because there are not standards. Simultaneously was effectuated and a yeasts and molds total count determination.

Was found an important decrease of lactobacilli through validity, more evidently in the last storage period.

All studied samples present a meaningful decrease. Concentration of $10^7$ ufc/gram should be present until the end of validity period, but it is registered only in the first days of product storage. This indicates a poor stability of starter culture in samples of fermented dairy, viable germs being inhibited by other microorganism growing, in principal enterobacteriaceae and next molds and yeasts.

Thus, if the beginning and half of storage period lactobacilli quantity was between $10^6$ – $10^7$ ufc/gram, considered good concentration for yogurt to put good use his nutritive quality toward consumers, through the end of storage, viable germs decrease great, until a concentration of $10^4$ ufc/gram, considered inadequate.

Also, both in yogurt and sana samples is found at 15% from total samples studied, that in the last period of storage, lactobacilli are inhibited, especial by molds and yeasts.

BIBLIOGRAPHY