Quality Control Results for milk in Cluj

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SUMMARY

Milk is a product of mammary secretions and is an ideal food for children and adults, regardless of age, working conditions and with few exceptions, the state of health. For this reason milk was called "white blood" or "elixir of live" for children and adults. Hygiene indicator is considered the TNG. NSC is the number of somatic cells, which emphasize udder health. This paper presents the centralization of these parameters in Cluj. It also presents to consumers the milk quality situation upon the following parameters: fat%, protein%, impurification grade; inhibitory substances; cryoscopic point. Materials and methods are in accordance with the specific procedures used in the Sanitary and Veterinary Laboratory and for Food Safety, from Cluj-Napoca, like the following: for the determination of the protein content the reference would be SR EN ISO 8968 / 2:2002, for freezing point the reference would be SR EN ISO 5764:2003. The results obtained are reported for the period January 2006 - May 2009. Of the total number of samples, the percentage allocation by type of analysis is as follows: for the processing units: from 4529 samples 20% had fat > 3.2, 14% had protein > 3.2, 13% have cryoscopic point C; for the collection centers: from 19,602 samples 17% had fat > 3.2, 17% had cryoscopic point C and 13% had protein > 3.2, 11% had NSC / ml <400000; for the livestock holdings: from 8889 samples 18% had cryoscopic point C, 16% had fat > 3.2, 15% had NSC / ml <400,000 and 15% had TNG / ml between 100,000 and 1,000,000. Reporting the total amount of milk taken into account, milk in conformity to the European requirements is listed as it follows: in the processing units: 6% had TNG / ml, respectively 6% had NSC / ml in conformity; in the collection centers: 7% had NTG / ml and 12% had NCS / ml in conformity, and in the livestock holdings 11% had NTG / ml, 16% had NCS / ml in conformity. The results for impurity degree were in conformity with the legislation in force for all the samples taken in the study. European Union considers conformity milk when it has only zero or one degree of impurities. Inhibitors present in milk means any substances that has remanence in him. Counterfeit milk with added water is very easy to detect and means that the freezng point of milk should not be below 0.525 Celsius degrees. Since 31.12.2009, the units of processing raw materials of milk approved for intra-Community trade, which process raw milk must meet the criteria set out in Regulation (EC) Council 853/2004 on the total number of germs (TNG) at 30 ° C and number of somatic cells (NSC).

REFERENCES