

MICROBIOLOGICAL RESEARCH OF HOMEMADE CHEESE IN VARIOUS COOLING PERIODS

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The scientific research reflected in this study aimed to investigate the microflora of fresh homemade cheese in various periods of refrigeration according to the classic microbiological laboratory conduct. The evaluations of the recorded values regarding the number of microorganisms visualized under microscopy, the microbial colonies of *Streptococcus*, *Lactobacillus*, yeast cells and conditionally pathogenic species in this fresh food product and after some refrigeration intervals recorded microbiological indices of a normal bacterial microflora.

The researches characteristic to food microbiology are of public interest and allow us to note that the food product - homemade cheese obtained in homemade conditions from raw milk and kept in refrigerated conditions presents qualitative aspects and meets the microbiological requirements.

Important characteristics in the investigation of the refrigerated cottage cheese after 3 days of refrigeration regarding the microbiological investigation of the number of colonies according to the bacteriological conduct was observed in the species identified *Lactobacillus* with a number of colonies of 12 in the superficial microflora and the species *S. lactis* with 8 colonies detected in this superficial microflora, followed by yeast colonies with 5 colonies.

The bacteriological research related to the bacteriological investigations characteristic of the cultural aspects of the bacterial species developed in the dairy product cottage cheese during the period of 6 days of refrigeration determined a number of surface microflora colonies in the number of 16 microbial colonies of *Lactobacillus* species. Subsequently, 12 microbial colonies of the *S. lactis* species followed and 7 microbial colonies of yeasts, characteristic according to the appearance and identification of the species by microscopy performed from the microbial cultures.

Effective realization of all stages of isolation and identification of strains of lactic microorganisms is current for the purpose of their subsequent use in the composition of starter cultures for the manufacture of dairy products.

Keywords: *bacteriology, homemade cheese, lactobacillus, microflora, streptococcus.*