

## MILK AND KEFIR MICROBIOLOGICAL ANALYSIS

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**Summary.** The aim of this study was to evaluate the main microbiological parameters of drinking milk (total bacterial count, coliforms, *Salmonella* spp.) and kefir (coliforms, yeast and moulds) produced by the milk processing company A. The microbiological parameters of drinking milk and kefir were analyzed according to the company's self-control plan. In 2003-2004 the average of total bacteria count in drinking milk ( $3.0 \times 10^3 \pm 1.0 \times 10^3$  CFU/ml) was above standard limits ( $P \leq 0.05$ ). Number of coliforms in drinking milk exceeded the established limits in autumn of 2003 and in winter of 2004. The significant seasonal variations in total bacterial counts and number of coliforms were registered ( $p < 0.001$ ). *Salmonella* spp. was not found in any tested samples.

In 2003-2004 Number of coliforms and moulds in kefir were under the established limits (respectively  $< 3$  CFU/ml and  $< 1,0 \times 10$  CFU/ml). Differently, number of yeast exceeded the limits in the all tested samples. Amount of yeast differed statistically significant among seasons of analysis ( $P \leq 0.05$ ).

**Key words:** milk, kefir, total bacterial count, coliform, yeast, mould.