

**STUDIES ON THE INCIDENCE OF SOME
PATHOGENIC AEROBIC, MICROAEROPHILIC
GRAM NEGATIVE RODS IN DAIRY
PRODUCTS**

BY

HANAA HASSAN IBRAHIM MANCY

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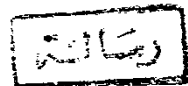
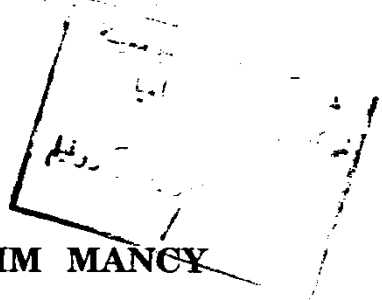
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Abstract

Campylobacter spp were found in 15% out of one hundred samples of raw milk collected from Cairo & Giza area. None of 50 samples of each of white soft cheese and ice cream collected from Cairo & Giza area, was found to contain *Campylobacter* spp. Out of the positive raw milk samples, 29 isolates of *Campylobacter* spp were identified as *C. jejuni* (62%), *C.pyloric* (28 %) and *C.fetus* subsp *venerealis* (10 %). At the same time, *Acinetobacter* spp were

isolated from 30% of the raw milk samples, 20% of the white soft cheese samples and 20% of the ice cream samples . All isolates (121) of *Acinetobacter* spp were identified as . *A.calcoaceticus* subsp *lwoffii* .

Heat inactivation treatments at 50, 55 , 60 , and 65 c° of 2 strains of *C.jejuni* and *A-calcoaceticus* subsp *lwoffii* proved to have no capability to survive the traditional pasteurization temperature , as the D_{65} values for these pathogens were 4.5 and 1.2 sec., respectively.

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Introduction