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Physio-chemical & bacteriological analysis of Osmanabadi goat milk

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The Osmanabadi goat is native breed of Marathawada region of Maharashtra. It has high yielding capacity of milk (1.5ltr/day). This study was conducted to evaluate the physio-chemical and bacteriological analysis of raw Osmanabadi goat milk. Total 50 milk samples were collected and processed in the laboratory. Samples were collected in sample collection bottles. Temperature of individual samples was recorded at the time of collection. The physio-chemical parameters such as pH, Fat %, SNF %, Protein %, Lactose %, density (Kg/m³), Salt %, freezing point (°C), added water % were recorded for each sample and the total viable count (CFU/ml) were counted for each sample. The overall mean of parameters are pH (6.58±0.01), Fat (7.89±0.34%), SNF (9.13±0.18%), Protein (3.60±0.08%), Lactose (5.07±0.09%), Density (1029.18±0.51 Kg/m³), Added water (0%), Freezing point (-0.591±0.010°C), Salt (0.78±0.01%), Temp (31.5±0.24°C). The TVC of all milk samples comes lower than 3.5×10⁵CFU/gm. Out of 50 samples the organisms like *E coli*, *Staphylococcus* spp, *Streptococcus* spp & *Enterobacter* spp were isolated 40 %, 16 %, 30 % and 36 % respectively. The above study revealed that milk quality of Osmanabadi goat is fair quality according to physio-chemical parameters. Proper hygienic practice and sanitation should be maintained in goat shed to lower the bacterial load.

Biography

Rajesh Sahu is MVSc Scholar at the Department of Veterinary Public Health, COVAS, Parbhani, MAFSU.

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