

Abstract:

An analysis of raw milk samples and pasteurized milk, after processing and before packaging demonstrated an association between the properties of the raw milk used and the pasteurized milk produced. Raw milk used provided by Blue Nile Dairy and Kordi farms. Raw milk from both farms was usually mixed and standardized (3- 3.2% fat) and pasteurized using High Temperature Short Time (HTST) pasteurizer. Raw and pasteurized milk were analyzed for chemical, physical and microbial properties. The result of raw milk for protein, lactose, solid not fat, ash, Density, freezing point, titratable acidity, and pH revealed significant variation ($P < 0.01$) due to the source, while, fat was not significantly ($P > 0.05$) affected by source. The mean values of microbiological results indicated that the log of cfu/ml of total bacterial counts (TBC), coliform counts, thermophilic bacterial counts and psychrotrophic counts were 4.755 ± 0.007 and 1.294 ± 0.021 , 4.106 ± 0.008 and 0.214 ± 0.047 , 2.980 ± 0.014 and 0.621 ± 0.049 , 0.814 ± 0.014 and 0.360 ± 0.073 in raw milk samples and pasteurized milk at processing, respectively. The present study recommended that quality assurance programs should be started to ensure good quality milk and milk products.