

Article

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MICROBIOLOGICAL APPROACHES REGARDING THE BACTERIAL MICROFLORA IN SOME ASSORTMENTS OF DAIRY PRODUCTS

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Abstract

In the present research were investigated some microbiological aspects of the microflora of some assortments of dairy products regarding the involvement of microbial species in fermentation processes in various periods of refrigeration according to the scheme of laboratory microbiological conduct.

The registered results through the evaluations of the number of colonies in dairy products determined by the species *Streptococcus lactis*, in various refrigeration periods regarding the quantitative study as well as its importance in the lactic fermentation, allowed us to obtain relevant knowledge specific to the microbiology of food products.

Isolation of the species from dairy products of different varieties determined a favorable saprophytic microflora in the bacteriological study of microbial cultures on culture media in different periods of refrigeration and microscopic indices of streptococcal cells specific to the species.

Key words: Dairy products, Bacteriology, *Streptococcus lactis*, *Staphylococcus*, Microflora.
