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## INVESTIGATIONS REGARDING THE PRESENCE OF MICROORGANISMS IN THE MILK FOOD PRODUCTS COMMERCIALIZED IN REPUBLIC OF MOLDOVA

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## Abstract

The scientific research reflected in this study constituted the determination of microorganisms in some categories of milk used in human consumption: raw cow milk and raw goat milk, pasteurized milk sold in the store according to the indicators of the total number of germs, microscopy and bacteriology. The recorded results of the number of bacterioscopic microorganisms, microbial colonies after the classification results and milk categories were evaluated, which recorded various microbiological values of a normal bacterial microflora in the milk food product. The bacterioscopic and bacteriological values obtained allow consumers to be safe and use this food product in their consumption.

Key words: Milk, Bacteriology, Bacterioscopy, Microorganisms, Microflora.