

RESEARCH ON ACTIVE AND PASSIVE MONITORING AEROMICROFLORA IN THE MILK UNITS PROCESSING

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Abstract: *For monitoring aeromicroflora in the milk processing units we have proceeded to sampling procedures for monitoring using active and passive methods that have become an essential tool for environmental monitoring, both in food (workspaces, warehouses, etc.) and in testing laboratories.*

Microbiological examinations were performed: total number of aerobic bacteria detection (TNG) / m³ of air and number of yeasts and molds (Y+M) / m³ air.

We made a passive monitoring using sedimentation method by exposing Petri dishes with culture medium for collecting solid particles settle by gravity. To achieve active monitoring have taken defined amount of air passed through a sampling device directly on a solid culture medium.

After sampling proceeded to incubating the plates at different temperatures, depending on the target organism and then we determined the microbiological load of air through estimating the number of microorganisms expressed as cfu / m³ ,, using calculation formulas and Barzoi Omelianski

In the use of the two methods we concluded that sedimentation method allows an approximate quantitative determination, while the vacuum method allows for accurate quantitative determination

Keywords: microaeroflora, passive and active monitoring, Total Number of Germs - TNG, Yeasts and Mold (Y+M)

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