

MICROBIAL RISK OF HAND MEASURED, REBAGGED POWDERED MILK

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ABSTRACT

Hand measured powdered milk and industrially packed powdered milk sold in four major markets(Kuto, Omida, Sapon, and Adatan) in Abeokuta were sampled for the presence of microorganisms. The microbial load was different from one milk to the other and ranged from 2.0×10^4 cfu/ml to 1.6×10^8 cfu/ml. The probable numbers of coliform bacilli were between 50 to 70 cells in 100ml. Different fungi were isolated. All the powdered milk samples examined harboured *Bacilli sp*, *Streptococcus spp*, and *Micrococcus sp*, while hand measured powdered milk samples harbored *Staphylococcus aureus*, *Pseudomonas sp*, and *Escherichia coli* in addition. The role of the handler, the packaging nylon, as well as the contaminated environment to which the milk is exposed to during re-bagging probably play a vital role in the increase contamination of the milk.

Keywords: Milk, rebagged, risk and microbes