

Quality control of milk and dairy products

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Abstract: The aim of this study was to investigate the quality of raw milk samples (cow, goat and sheep) and dairy products samples (yoghurt, cream) collected from private manufacturers and commercial pasteurized cow milk and dairy products samples. To assess the quality control of these samples was determined the total acidity, the pH, the proteins content and other specific parameters. Also, in this purpose were identified the antiseptic preservatives. The Cd, Cu, Cr, Fe, Mn, Mg, Pb, Zn levels were measured in milk and dairy products samples by flame atomic absorption spectrometry (FAAS). This study demonstrates that, in the analyzed milk and dairy products samples, among toxic metals only lead has been found in high concentration. At present, the CE Regulation no. 1881/2006 establishes a limit for Pb in raw milk of 0.02 mg/kg w.w. and 0.1 mg/kg w.w. for fats and fat milk. The Pb concentrations found in raw milk were below MRLs. In pasteurized milk and dairy products Pb concentrations were higher than MRLs only in two samples: one of pasteurized milk (0.05 mg/kg), respectively one of yoghurt (0.2 mg/kg).

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