ABSTRACT

Milk is one of the foodstuff containing all essential nutrients and they are frequently involved in a number of food-borne diseases. The sylvan environment, panoramic falls, religious sanctity, picturesque beauty, refreshing climate of Courtallam attract tourists. Tourists visiting Courtallam cause deterioration of the environment, consequently contamination food items sold. Hence, it becomes imperative to study the biochemical and microbiological quality of milk and milk products sold in and around Courtallam.

Milk and its products like butter, dahi, khoa and ice cream were collected in five places and various sources as detailed in the plan of work. Systematic biochemical and microbiological analysis were carried on these products. This study revealed that the milk sold in Courtallam area had low fat, protein, calcium and phosphorus. Bacterial population and coliforms were higher in milk which may be regarded as ‘poor’ as per ISI specifications. Even the commercial brands of packaged milk did not satisfy the established microbiological standards. There was rise in moisture, bacterial population and coliforms of butter on storage at 4±1°C for 30 days. In dahi and khoa samples, coliform counts were higher than the ISI specifications. Biochemical quality of some brands of ice cream were poor. Presence of coliforms was recorded in all brands of ice cream sold in this area.

Biochemical and microbiological qualities of milk and milk products sold in and around Courtallam were poor, therefore, strict quality control measures must be taken by the health authorities to maintain the standard of these products in this area.