

MICROBIOLOGICAL QUALITY OF CURD

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The microbiological quality of curd was determined by the presence/absence of coliforms and pathogenic organisms such as Staphylococcus aureus and the principal contaminants such as yeasts and moulds. The counts of yeasts and moulds were taken to determine the degree of microbiological quality of curd. Curd produced at Pitipana, Halbarawa and market samples from Kotte and Kelaniya were free of coliforms and Staphylococcus aureus. The principal contaminants yeasts and moulds appeared in varying numbers in samples tested within 24 hours of manufacture. The market samples the yeast count was above 10/g and mould contamination was also high.