

CONTENTS

	Page
I- INTRODUCTION	1
II- REVIEW OF LITERATURE	4
1- Spore-forming Bacteria in Raw Milk.....	4
2- Bacteriological Quality of UHT-Milk.....	6
3- Germination Activators of Bacterial Spores.....	18
4- Identification of Genus <i>Bacillus</i>	22
5- Proteolytic Activity of UHT-MILK During Storage.....	25
III- MATERIALS AND METHODS	31
MATERIALS	31
A) Milk samples.....	31
B) Germinants.....	31
C) Media.....	31
EXPERIMENTAL PROCEDURE	38
METHODS	41
1- Sampling of UHT-Milk.....	41
2- Determination of aerobic spore-formers counts.....	41
3- Determination of anaerobic Proteolytic spore-formers	41
4- Determination of anaerobic saccharolytic spore-	
formers.....	42
5- Mesophilic aerobic bacterial count.....	42
6- Thermophilic aerobic bacterial count.....	42
7- Preparation of stock solution of L-alanine.....	42
8- Preparation of tyrosine, L-cysteine and Adenosine	
Media.....	43
9- Heat shock.....	43
10- Isolation and Purification of isolates.....	43
11- Method for identification.....	43
12- Examinations used for Identification.....	45
Microscopic appearance.....	45
Production of catalase.....	45
Anaerobic growth.....	45
Voges-proskauer reaction.....	45
Maximum and minimum growth temperatures.....	46
Production of Indole.....	46
Growth in sodium chloride.....	46
Growth at pH 5.7.....	46
Acid from carbohydrates.....	47
Hydrolysis of starch.....	47
Liquefaction of gelatin.....	47
Decomposition of casein.....	47

Reduction of nitrate to nitrite.....	48
Utilization of citrate	48
13- CHEMICAL ANALYSIS	48
pH value	48
Determination of Proteolytic activity.....	49
14- STATISTICAL ANALYSIS	49
IV- RESULTS AND DISCUSSION	50
Part I	
Spore-Forming Bacteria In Raw Milk	50
Numbers of Aerobic spore-forming Bacteria in raw milk....	50
Numbers of Anaerobic Mesophilic spore formers in raw milk.....	50
Part II	
Bacteriological Quality of UHT-milk	56
Count of total bacteria in UHT-milk	56
A. Without samples incubation.....	56
B. After samples incubation.....	58
Part III	
Effect of some Germinating activators and sub-lethal heat-shock on the Bacterial total count of UHT-Milk.	62
A. Without samples incubation	62
Mesophilic aerobic counts.....	62
Thermophilic aerobic counts.....	67
B. After samples incubation	71
Mesophilic aerobic counts.....	71
Thermophilic aerobic counts.....	77
Effect of using different germination activators on the anaerobic saccharolytic and Proteolytic bacteria in UHT-milk.....	79
Part IV	
Isolation and identification of aerobic spore-formers from UHT-milk	82
Growth profile.....	84
Distribution of <i>Bacillus</i> species isolates from UHT-milk	85

<i>Part V</i>	
Evaluation of UHT-Milk During storage.....	99
Bacteriological quality.....	99
Proteolytic activity.....	116
pH value.....	121
Milk appearance	123
Germination in UHT-Milk.....	125
 <i>V- SUMMARY AND CONCLUSION</i>	 138
<i>VI – REFERENCES</i>	143
<i>VII ARABIC SUMMARY</i>	