Assessing the Quality of Milk Produced in a Rural Property of Paragominas City Before and After the Introduction of Hygiene in Milking.

The milk is considered one of the most complete and fundamental food for the human diet, but for the same reason is an excellent substrate for the development of a wide diversity of microorganisms. This study had as objective evaluate the characteristics and the quality of the milk in nature produced in a rural property of Paragominas city before and after the introduction of hygiene in milking. For this were realized physicochemical analysis in 15 samples of milk before the introduction and 15 after the introduction of the milking hygiene and microbiological testing for salmonella, bacteria, total coliforms and fecal coliforms in 05 samples before and 05 samples after. The microbiological parameters and physicochemical were compared with reference pattern recommended by the Normative Instruction No. 51 and RIISPOA. For the physico-chemical was not found significant differences in the results and 100% of the samples where within the recommended. For microbiological values found in the samples before introduction to milking hygiene were in accordance with the legislation since the values found after the introduction of the milking hygiene improved significantly for the analyzes and continued within the pattern of the legislation. Comparing these results to other research and the legislation, it was noticed that the fresh milk produced in the property of Paragominas city achieved improvement in their quality after the introduction of hygiene in milking within the patterns thus capable of processing the same in the milk industry.

KEY-WORDS: in nature milk; quality; hygiene.