COUNT LACTIC ACID AND MESOPHILIC BACTERIA IN ENDOGENOUS YEAST USED IN THE MANUFACTURE OF ARTISANAL MINAS CHEESE PRODUCED IN THE REGION OF SERRO-MG

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The "Pingo", also known as endogenous yeast is defined as a result of cheese syneresis salted being collected from one day to another and used in the manufacture of Serro cheese. The "Pingo" is maintained at room temperature until the moment of use, enabling the growth of various microorganisms. Typically contains a high number of lactic acid bacteria responsible for milk fermentation by giving the cheese its acidity, aroma and flavor. They are also able to inhibit or reduce contamination of deteriorative microorganisms and/or pathogenic through the production of various antimicrobial agents. The objective of this study was to evaluate the count of lactic acid and mesophilic bacteria in endogenous yeast used in the manufacture of Artisanal Minas Cheese of Serro collected in five different production units. The count of mesophilic was performed using PCA. Lactic acid bacteria were counted after dilution in MRS broth and plated on Petrifilm AC plates and incubated at 30°C for 72 hours in microaerophilic. The count of lactic acid bacteria ranged from 6.81 log CFU/mL and 7.52 log CFU/mL. Already the count of mesophilic bacteria ranged from 4.60 log CFU/mL and 8.18 log CFU/mL. It can be observed that the "Pingo" is in great ferment by having a large number of lactic acid bacteria, making it clear that this group makes up the dominant microbiota. However, it may also contain high contamination which can be seen by counting mesophilic bacteria, among which may be present Staphylococcus aureus cells, among others.

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