Microbiological quality of raw bulk-tank milk in Switzerland

Summary / Zusammenfassung
The public health problems associated with the consumption of unpasteurized cow’s milk and raw-milk products have been well documented by recent food-borne infections. There is no evidence that the risk from unpasteurized goat’s or ewe’s milk is any lower. Nevertheless, there is growing demand for unpasteurized milk by consumers in Switzerland. This is due to the increasing demand for natural and unprocessed food. Furthermore, traditional Swiss cheese (especially goat's and ewe's cheese) is mostly made from raw milk whose microflora benefits the sensory characteristics of the final products. So there is a clear need to find out more about the present situation regarding the quality of raw milk in Switzerland.

The objectives of this project is to obtain data on the microbiological status of raw milk in Switzerland and to study the prevalence of food-borne pathogens, especially Staphylococcus aureus, Campylobacter spp., Shiga toxin-producing Escherichia coli (STEC) and Salmonella spp.

Publications / Publikationen

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