Applicability of qPCR to ensure the quality of milk and dairy products

C. LEMAITRE, E. LABBE, T. RIBEIRO, A. CHANGO, A. M. ABDEL NOUR
Institut Polytechnique LaSalle BeauvaisSpécialité Alimentation Santé, promo 010,
19 rue Pierre Waguet, 60026 Beauvais, France
E-mail: afif.abdelnour@lasalle-beauvais.fr

Introduction

In food processing industry, quality is an unavoidable element, so much for consumers’ health as for organoleptic quality of the products. Milk processing is highly involved because milk is subjected to various contamination sources, before milking (soil, food, water or excrement), during milking (milking people) and after milking (storage, transport or processing). As qPCR is booming, we wondered if it was applicable to ensure the quality of milk and dairy products.

Conclusion

It has been proven that qPCR is a reliable method, that can be used on various stages of milk processing (just after milking, before and after transport, after industrial processing...). qPCR can also be used in other food processing, nevertheless liquids are easier to analyze than solids due to representativeness of the sample (meat, eggs...).

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