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Czech J. Food Sci.

Vyletělová M.: The survival of

Mycoplasma bovis at different temperatures

Czech J. Food Sci., 28 (2010): 74-78

The survival of *Mycoplasma bovis* in milk samples was investigated at three storage temperatures (5° C, – 30° C and – 80° C) during 5 weeks. For the storage temperatures – 30° C and – 80° C, the respective samples were prepared weekly and those for culture by repeated defrosting. At 5° C the total number of *M. bovis* CFU/ml decreased from the initial of 1.13×10^7 CFU/ml to the final of 3.92×10^6 CFU/ml. The development in the frozen samples prepared for each week was as follow: (1) at – 30° C – from the initial of 1.13×10^7 CFU/ml to 5.69×10^6 CFU/ml; (2) at – 80° C – from the initial of 1.13×10^7 CFU/ml to 9.75×10^6 CFU/ml. The decrease in *M. bovis* colony count was more evident in the samples that were repeatedly defrosted: (1) at – 30° C – the initial of 1.13×10^7 CFU/ml to the final of 2.18×10^6 CFU/ml; (2) at – 80° C – the initial and final values were 1.13×10^7 CFU/ml and 7.89×10^6 CFU/ml, respectively.

Keywords:

Mycoplasma bovis; raw cow milk;
temperature

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