**REPORT ON**

**CHEMICAL AND MICROBIAL QUALITY OF RAW MILK IN CHITTAGONG METROPOLITAN AREA, BANGLADESH**

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#  A PRODUCTION REPORT SUBMITTED

#  BY

Intern ID: C-28

Roll No: 2008/43

Registration No: 385

***Report Presented In Partial Fulfillment for the Degree of Veterinary Medicine.***

**Chittagong Veterinary and Animal Sciences University**

**Khulshi, Chittagong.**

**January, 2014**

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***Approved as to style and content by***

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**ABSTRACT**

 The study was conducted to evaluate nutritional and microbiological quality of raw cow milk. Forty samples of raw cow milk were collected in morning and evening from surrounding farms of CVASUcampus, Chittagong. The result of raw milk sample showed fat (3.94$\pm $0.22%), SNF (7.91$\pm $0.17%), protein (3.11$\pm $0.08%), lactose (4.32$\pm $0.10%), sp. gravity (1.026$\pm $0.00), freezing point (-0.46$\pm $0.007), mineral (0.68$\pm $0.01%). Microbiological enumeration revealed for the counts of total viable bacteria 29562cfu/ml and coliform 8937cfu/ml. Fat, protein, sp. Gravity, mineral of morning milk were positively correlated and SNF, lactose, freezing point were negatively correlated with the evening milk. The results of the current study indicates that the nutritional quality of evening raw milk was higher than in morning raw milk.

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