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Mikrobiologischer Status von Milch-ab-Hof Zapfstellen in Schleswig Holstein

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In Germany, ready-to-consume milk may only be offered as certified raw milk ("Vorzugsmilch") or heat-treated milk. On the other hand, raw milk can be delivered directly from dairy farms' milk filling stations to the final consumer. However, this raw milk is not intended for direct consumption and must be boiled before drinking. Milk filling stations are an increasingly popular form of milk marketing for direct sellers offering raw milk or pasteurized milk. The number of milk filling stations in Germany has almost increased since 2016.

Since April 2017, more than 65 raw milk samples from 40 different milk filling stations in Schleswig Holstein have been examined. Furthermore, technical details of the machines and a small scale consumer survey were examined, in order to identify sources of contamination and to give advice to the farms/consumers with regard to their milk and milk vending machines.

It was shown that in about 40 % of all samples selected reference values for the total bacterial count were exceeded. Increased bacterial counts of Enterobacteriaceae were also detected in 35 % of the 65 samples. In order to assess a health risk under the assumption of direct consumption, the raw milk samples were additionally examined for Salmonella, STEC, Campylobacter, Yersinia enterocolytica and Listeria monocytogenes. Pathogens were detected only in one these samples. But in 73 % of the samples Yersinia enterocolytica (biovar 1A (apathogenic) were encountered. This could be an indicator of a possible contamination source of Yersinia spp. especially in northern Germany. These should be an issue in further investigations.