

**SURVIVAL TEST AND HAEMOLYSIN ACTIVITY OF
Escherichia coli IN RAW FRESH AND PASTEURIZED MILK
PRODUCED IN NEGERI SEMBILAN**

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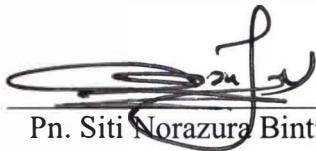
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ABSTRACT

SURVIVAL TEST AND HAEMOLYSIN ACTIVITY OF *Escherichia coli* IN RAW AND PASTEURIZED MILK PRODUCED IN NEGERI SEMBILAN

Demand for milk has increased in Malaysia due to the increased in awareness of healthy foods consumption. Hence, research of milk is crucial to ensure that it is not contaminated with *Escherichia coli*. This study evaluated the survival of *E. coli* at different temperature and haemolysin activity of *E. coli* on blood agar. A total of 8 samples of raw fresh and pasteurized milk were collected from nearby farm and market in Negeri Sembilan, Malaysia. The bacteriological test of milk was evaluated for the presence of *Escherichia coli*. Overall, all raw fresh milk exceeded the acceptable limit of bacterial count which is 1×10^5 CFU/ml. Raw fresh milk recorded the highest at 35°C with 4.4×10^7 CFU/ml and the lowest at 0°C with 8.3×10^4 CFU/ml. The presence of *E. coli* was detected in 7/20(35%) of the raw fresh milk samples. All pasteurized milk showed no presence of *E. coli* due to the effectiveness of heat treatment. Haemolysin test showed no haemolytic activity. Milk contaminated with *E. coli* can cause diarrheal, gastrointestinal diseases and urinary infection. Hence, it is important to study the survival rate of *E. coli* and its pathogenicity in milk to ensure public safety.