

Evaluation of physical, chemical and microbiological properties of artisanal yoghurts "Kossam" sold in Maroua (Cameroon)

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Abstract

In order to provide a solution to the problem of malnutrition experienced by children in the Far North, a survey was conducted in this region to determine the types of milk products consumed by children as well as conditions of their production and marketing. At the end of the survey, it appears that 7 dairy products have been identified. Among these dairy products we have artisanal yoghurts, homemade butter and artisanal cheese. The results of the surveys showed that, of the seven types of dairy products identified, only four are actually consumed. In addition, 77% of merchants sold products exposed to the open air and 99% of merchants have no training in food safety. The determination of protein contents revealed very low levels in some samples of traditional yoghurt such as Sahel yoghurt and N'Djaren yogurt which contain protein contents of 0.8 g and 1.02 respectively in 100g fresh yoghurt. On the other hand, yoghurt samples from Pete's women, yoghurt from sodelait and Socropole's yoghurt contain respective protein contents of 3.16; 2.03 and 2.11 g of protein in 100 g of fresh yoghurts. The protein content of Pete's women's cheese is 6.52g. Microbiological analyzes revealed the presence of microbial germs such as coliforms, fungal flora, total aerobic mesophilic flora, and staphylococci. Thus, in certain samples such as Ndjaren yoghurt and myl yoghurt, the presence of the four floras studied in the following proportions was determined. For the methyl yout, 1.30 log cfu / ml of Ffo; 6.62 log ufc / ml of FMAT; 3.17 log CFU / ml Salmonella and 1.70 log cfu / ml Total Coliforms. However, in the sample of Had yoghurt none of the microbial flora was found..

Biography:

TAGNE TADIE Armél is a PhD student in Biochemistry at the University of Yaoundé I. His PhD thesis work focuses on the consumption practices of milk and dairy products in the city of Maroua and the functionalization of some dairy products for the needs of school-age children. This work has been ongoing since 2015 and is ongoing to date He has also participated in seminars and conferences related to his and conferences related to his field of research. His research is mainly focused on local dairy products and aims to improve their nutritional qualities.

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