

## SANITARY QUALITY AND ECOLOGY OF THE LACTIC BACTERIA ISOLATED FROM TRADITIONAL BUTTER

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### ABSTRACT

Three samples of traditional butter were collected from the rural area (Djelfa). Were analyzed for their physicochemical parameters (pH and acidity) and microbiological. Butter is an easy to spread produced exclusively from milk and cream consists essentially of fat, water and a small amount of solids. After collection, the sample A1 (year 2012) of butter has investigated a charge of *Clastridium* ( $2.5 \times 10^5$  ufc / g), with a total absence of total coliforms, fecal coliforms and total aerobic mesophilic flora. Counts and identification of isolated samples from two traditional butter belonging to the region (A1 and A2) lactic acid bacteria; were performed on 42 strains isolated 20 strains have been identified and purified to 75% *Lactobacillus* and *Lactococcus* 25%.

**KEYWORDS:** Lactic Acid Bacteria, Butter, Isolation, Identification, Health