

ABSTRACT

The study aimed at profiling the microbiological quality of raw milk from the udder to the cooling centers in rural and peri-urban. Samples were collected directly from the udder, at the farm gate, from transporters delivering to cooling centers and from the bulking centers. A total of 461 raw milk samples were collected. Microbiological analysis were done following standard procedures of ISO and American Public Health Association, these included Total Viable Count (TVC), Coliform Counts (CC), Thermophilic bacteria counts (ThBC) and Psychrophillic bacteria counts (PBC).