

**MICROBIOLOGICAL AND
PHYSICOCHEMICAL PROPERTIES OF
MARKET FLUID HEAT-TREATED MILK IN
AL-HASSA AREA, KSA
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ABSTRACT

Microbiological quality and compositional properties of pasteurized and UHT-sterilized milk collected from 5 plants in AL-Hassa area, KSA were studied.

Results showed that both pasteurized and UHT sterilized milk possessed a fat content of about 3.0% and total solids content of 11.50%. These findings agreed with Saudi standard. Also microbiological analysis revealed that both milks showed a satisfactory microbiological quality, that was agreed with Saudi standard too. Therefore it could be suggested that production of UHT sterilized milk is more suitable for Al-Hassa area than pasteurized milk.