International Scholars Journals

African Journal of Dairy Farming and Milk Production ISSN 2375-1258 Vol. 9 (2), pp. 001-002, September, 2021. Available online at www.internationalscholarsjournals.com © International Scholars Journals

Editorial

Listeria monocytogenes in customary dairy items

Farber O*

Department of Bureau of Microbial Hazards, Food Directorate, Ontario, Canada.

Accepted 29 September,2021

EDITORIAL

Listeria monocytogenes, an essential human microbe, has been found in better places in the climate of dairy, and the bacterium may get by for quite a while in a dairy. *L. monocytogenes*is a significant worry for the food business, as it can cause *Listeriosis* in people [1]. *Listeriosis* is perhaps the main contaminations in Europe and the United States. It might cause fever, muscle hurts and gastroenteritis; yet doesn't generally cause *septicaemia* in solid non-pregnant people. In pregnant ladies, it might cause fetus removal or neonatal passing.

Listeria monocytogenes is a bar molded, gram positive, facultative anaerobic, non-spore framing bacterium with a low C+G content. *L. monocytogenes*is the essential human microorganism, in spite of the fact that there have been paces of diseases brought about by *Listeria selegeri*, *Listeria ivanovii* and *Listeria innocua*. *L. monocytogenes* has been found in better places in th climate of dairy plants, andthe bacterium may make due for quite a while in a dairy. *L. monocytogenes*is a significant worry for the food business, as it can cause *Listeriosis* in people. *Listeriosis* is perhaps the main contaminations in Europe and United States [2]. Openness to food borne *L. monocytogenes*may cause fever, muscle hurts and gastroenteritis, yet doesn't as a rule cause *septicaemia*. Human diseases principally come about because of eating sullied food and may prompt genuine and conceivably hazardous *Listeriosis*. *Listeriosis* has been perceived as one of the arising zoonotic illnesses during the most recent twenty years and is contracted fundamentally from the utilization of defiled food sources and food items. Expanding proof proposes that considerable segments of instances of human *Listeriosis* are inferable from the food borne transmission of *L. monocytogenes* [3]. As per review examines, milk was tainted by Listeria spp., particularly *L. monocytogenes*in various rates; for instance, 23% of 172 examples contain Listeria spp. In which *L. monocytogenes*was in 19.7%. *L. monocytogenes*was disengaged in 4.6% and 6.5% of mass tank milk tests and furthermore found in 1.0%. The frequency of *L. monocytogenes*in the dairy storehouse milk was 19.6% additionally frequency of *L. monocytogenes*was accounted for as 33.3% by Harvey and Gilmour.

Our outcome is like that, who affirmed that pervasiveness of *L. monocytogenes*is high in crude milk tests [4]. This data is adequate to caution farmers about their cultivating. The contrast between our finding in crude milk tests and others might be because of technique for ID, period of examining, wellspring of food, geographic area, sorts of media utilized, cross pollution and cleanliness during draining. Cross defilement and cleanliness during draining implies that specialists during draining need to clean the nipples cautiously so the dung appended to the nipples don't move to the milk and draining machine. There are a few investigations which showed Listeria spp. in fecal example that may overrun milk, prompting septicaemia. Also, they revealed that roughly the wellspring of pervasion is natural and fecal [5]. They expressed that variety of Listeria ribo types is detached from various ranch and dairy-related conditions. They proposed that the crude milk is debased by various Listeria ribot ypes endemic to the homestead climate.

*Corresponding author Farber O, E-mail: ofarb@yahoo.com.

REFERENCES

1. Bianchi DM, Barbaro A, Gallina S, Vitale N, Chiavacci L, Caramelli M, et al (2013) Monitoring of foodborne pathogenic bacteria in vending machine raw milk in Piedmont, Italy. Food Control. 32: 435-439.
2. Farber JM, Zwietering M, Wiedmann M, Schaffner D, Hedberg CW, Harrison MA, et al (2021) Alternative approaches to the risk management of Listeria monocytogenes in low risk foods. Food Control. 123: 107601.
3. Mossel DA (1989) *Listeria monocytogenes* in foods. Isolation, characterization and control. Int J Food Microbio. 8: 183-195.
4. Schoder D, Maichin A, Lema B, Laffa J (2013) Microbiological quality of milk in Tanzania: From Maasai stable to African consumer table. J Food Protec. 76: 1908-1915.
5. Pietrysiak E, Smith S, Ganjyal GM (2019) Food safety interventions to control *Listeria monocytogenes* in the fresh apple packing industry: A review. Compre Rev Food Sci Food Saf. 18: 1705-1726.