Microbiological quality of raw milk sold as farm-gate milk from raw milk vending machines

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In Germany and Austria an increasing number of farm-gate milk is distributed through farm-gate raw milk vending machines. Many consumers feel attracted to this offer and decide to buy raw milk from these milk filling stations.

Although the vending machines need to carry an easily readable sign saying “heat raw milk before consumption”, it cannot be excluded that several consumers in fact drink the potentially with zoonotic pathogens contaminated raw milk without previous heating.

Therefore, our poster will present pathogen analyses and in addition results for hygiene parameters - as problems with cooling as well as cleaning and disinfection do consistently occur in the raw milk vending machines.

The data were generated through a project initiated by Lower Saxony in 2016 called “microbiological status of raw milk from farm-gate raw milk vending machines” and which was realized within the frame of a German-wide monitoring called “BÜp” (Bundesweiter Überwachungsplan). In addition, the poster presents data for Lower Saxony in particular and also for entire Austria for the year 2017.

Keywords: raw milk, vending machines, microbiology, zoonotic pathogens, hygiene