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The occurrence of antibiotics residues in raw, UHT and powdered milk in Lebanon's market.

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This study surveys the occurrence of antibiotics residues in milk in Lebanon's market, using the quantitative ELISA method to assess the samples contamination with oxytetracycline and penicillin. All of the samples were collected from Lebanon's market in September 2017. The results obtained were important towards alleviating concerns about the improper use of antibiotics in cattle. Control measures need to be strictly enforced in order to keep these residues at a safe level. The aims of this work will be to (1) determine the effect of different processing techniques and (2) reflect the current safety level of milk in the Lebanese market.

Biography

Mireille Serhan (Engineer, MSc, PhD) received her PhD in Food Engineering and Biotechnology from the National Polytechnic Institute of Lorraine, France. Her research interests revolve around the area of preservation of indigenous dairy products, as well as new food products' development.

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