

The 5th International Electronic **Conference on Foods**

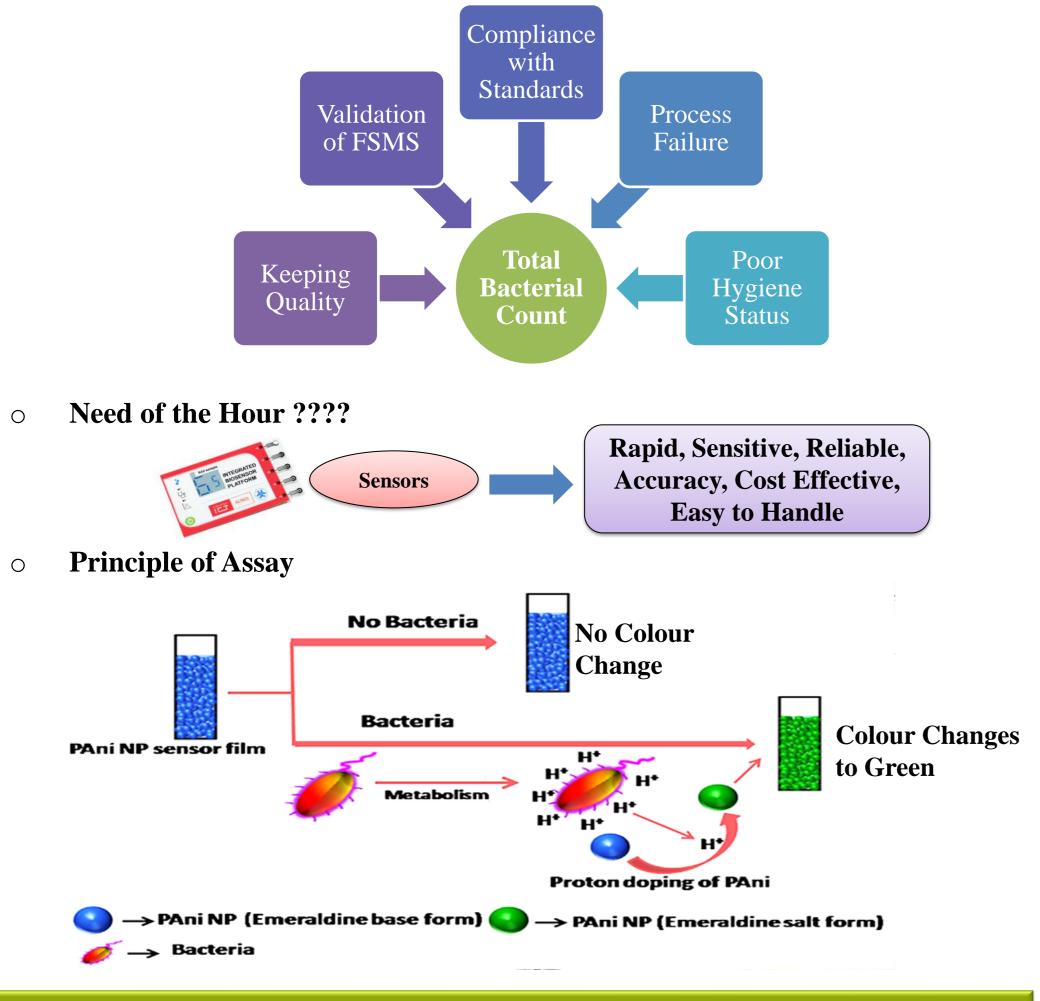
28-30 October 2024 | Online

Colorimetric Paper Strip Sensor for Detection of Microbial Quality of Raw Milk

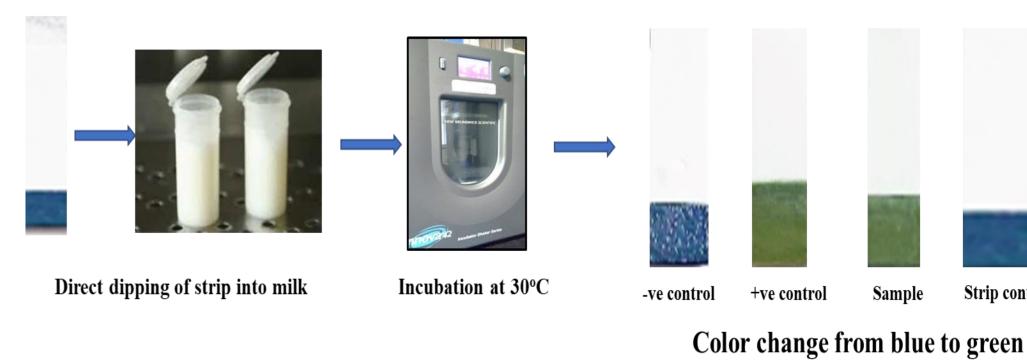
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INTRODUCTION & AIM

- Assessment of microbial load serves as a useful tool to ensure the quality and Ο safety of milk.
- Total Bacterial Count in Milk It is the enumeration of aerobic, mesophilic Ο organisms that grow at moderate temperature between 20°C to 35°C.



RESULTS & DISCUSSION



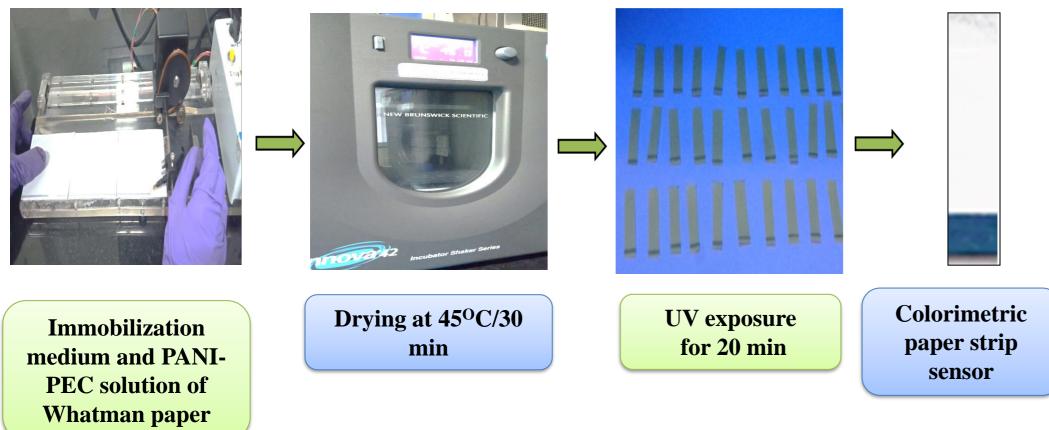
-Ve Control - Sterilized Milk

Sample

Strip control

METHOD

Preparation of modified colorimetric paper strip sensor



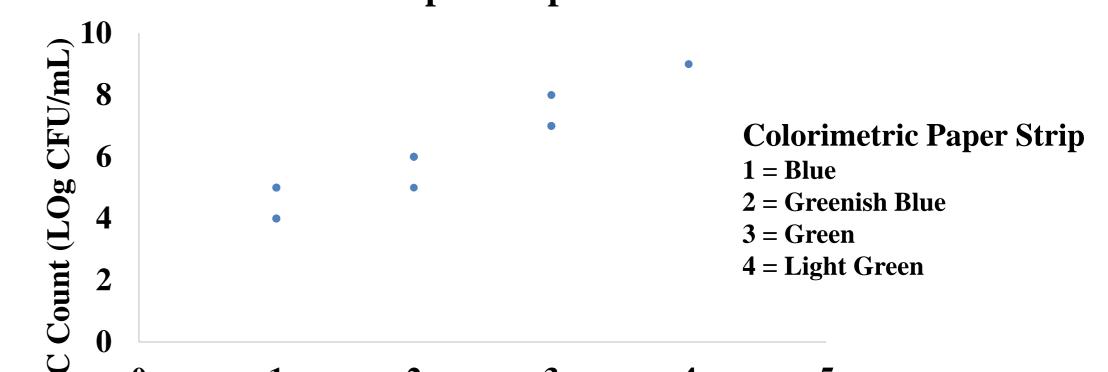
+ve control

Interpretation based on Color Change on Strips

	Grading	Aerobic Plate Count (CFU/mL)	MBRT
Blue	Very good	< 10 ⁵	5 hours and above
Greenish Blue	Good	10⁵-10 ⁶	2 hours to 5 hours
Green	Fair	10⁷-10⁸	30 minutes to 2 hours
Light Green	Poor	> 10 ⁸	Less than 30 minutes

Colorimetric paper strip assay can rapidly detects and shows green color on paper strip in milk with higher bacterial counts (≥ 8.0 log CFU/mL) and blue color for 4 log CFU/mL in milk in just 15-20 minutes. Traditional plate count method requires 3 days time incubation at 30°C for detection as per IS/ ISO methods.

Colorimetric Paper Strip Vs APC





2 3 **Colorimetric Paper Strip**

CONCLUSION

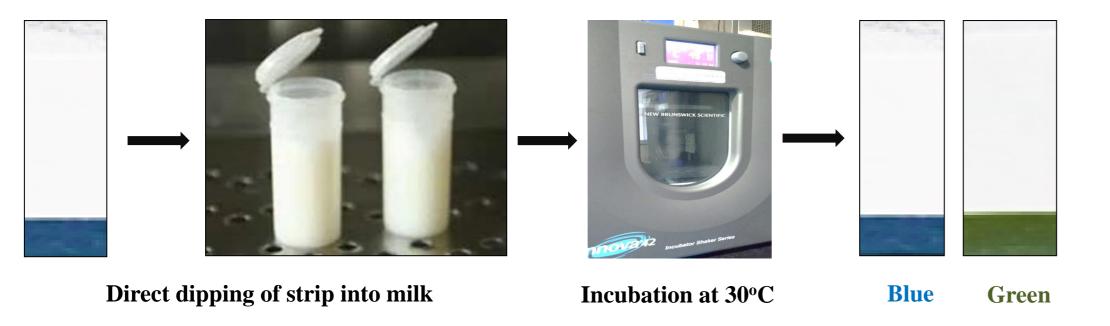
- This colorimetric paper strip-based sensor offers a sensitive, cost-effective, and user-friendly approach for qualitatively assessing bacterial counts in milk.
- It provides a viable alternative to the conventional plate count method for routine, real-time monitoring of milk's microbiological quality.

FUTURE WORK / REFERENCES

- Thakur, B., Amarnath, C. A., & Sawant, S. N. (2014). Pectin coated polyaniline nanoparticles for an amperometric glucose biosensor. RSC Advances, 4(77), 40917-40923.
- Anjali, M. K., Bharath, G., Rashmi, H. M., Avinash, J., Naresh, K., Raju, P. N., & Raghu, H. V. (2022). Polyaniline-Pectin nanoparticles immobilized paper based colorimetric sensor for detection of Escherichia coli in milk and milk products. Current Research in Food Science, 5, 823-834.

https://sciforum.net/event/Foods2024

2. Paper strip sensor for raw milk quality evaluation



Blue to green color with in 20 min indicates high bacterial load (~ 10⁻⁸ CFU/mL) in raw milk