Q21/ Write  **true** for correct phrase and **fuels** to incorrect phrase then correct the mistake . Where milk is stored at >40C, this low temperature normally will delay bacterial multiplication for at least 24h.

1. In the case of mastitis, the bacteria at this point are harmless and few in number
2. The microflora, therefore, is similar to that present initially. However, if sanitary conditions exist with the milking equipment or storage tank, the low temperature could mask these conditions

*3-The* ***Campylobacter jejuni*** and ***Salmonella spp*** *are bacterial pathogens are still of concern today in raw milk and other dairy products.*

*4—*Mixtures of*mesophilic* and thermophilic microorganisms can also be used as in the production of *some* cheeses*.*

5-A starter culture can provide particular characteristics neither controlled and predictable fermentation.

6-Bacteriophages are ubiquitous but generally enter the milk processing plant with the farm milk. They can be activated heat treatments of 30 to 63° C.

7-Detection procedure of Drug Residues in Milk by Microbial growth inhibition methods.

8-***Lactobacillus delbruecki*** categorized as mesophilic of lactic starter cultures*.*

Q3/ Enumerate the:

A-HACCP drawbacks.

B-steps necessary for the propagation of starter culture ready for productions.