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THE EFFECTS OF MICROORGANISMS LEVELS ON RAW MILK QUALITY IN LACTATING DAIRY EWES

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In this study was carried out to effects of microorganisms identified levels were examined to raw milk samples in milk quality from Awassi dairy ewes. According to the lactation periods of ewes age approximately 2.5-7.5 to total 658 Awassi ewes group were respectively; 1 year old 176 head, 2 year old 133 head, 3 year old 115 head, 4 year old 93 head, 5 year old 78 head, 6 year old 63 head has been divided into 6 groups, in natural pasture conditions of *Ceylanpınar State Farm*. The risk of mastitis 200 head ewes was determined to during intervals a period of 30 days between the months of December to May, morphological and physiological controls and taken samples of milk 10 ml from the Awassi dairy ewes nipple to has been applied with California Mastitis Test (CMT). Raw milk lactation efficient of the highest level of mastitis symptoms ewe were determined at December, January and February to 4; 5 and 6th lactation period on single lambed ewes were high milk levels were determined with to 14 head of ewe raw milk samples at 4.0-9.0 % percent. Raw milk lactation efficient of the lowest level of mastitis symptoms ewe were determined at March, April and May to 1; 2 and 3th lactation period on low milk levels were determined with to 5 head of ewe raw milk samples at 0.6-3.0 % percent. Microorganisms level terms between the groups identified significant differences in ewes breed, age, type of birth, count of lactation, lactation period, cold, wet and high humidity rate on (51.0-66.0%) rapidly changing regional climatic conditions, care and feeding, milking and milker hygiene can be explained by factors such as ($P \leq 0.001$). Raw milk effective samples groups microorganisms rate on respectively were determined; *Staph. aureus* 36.1%, *Staph. epidermidis* 22.5%, *Strept. agalactiae* 19.2%, *Cl. perfringers* 14.5% and consisting of *Pasteurella haemolytica* 7.8%, were polymicrobial structures. This result will be high producing dairy ewes from the population to be extracted, raw milk composition and quality values to fall, fresh milk consumption and raw milk processing features to the disappearance will lead to during lactation to an increase in mortality rate of ewes and lambs to, sustainable and economically efficient conditions.

Keywords: Lactation, raw milk quality, microorganisms

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