



Listeria monocytogenes occurrence in Kosovo cheese samples

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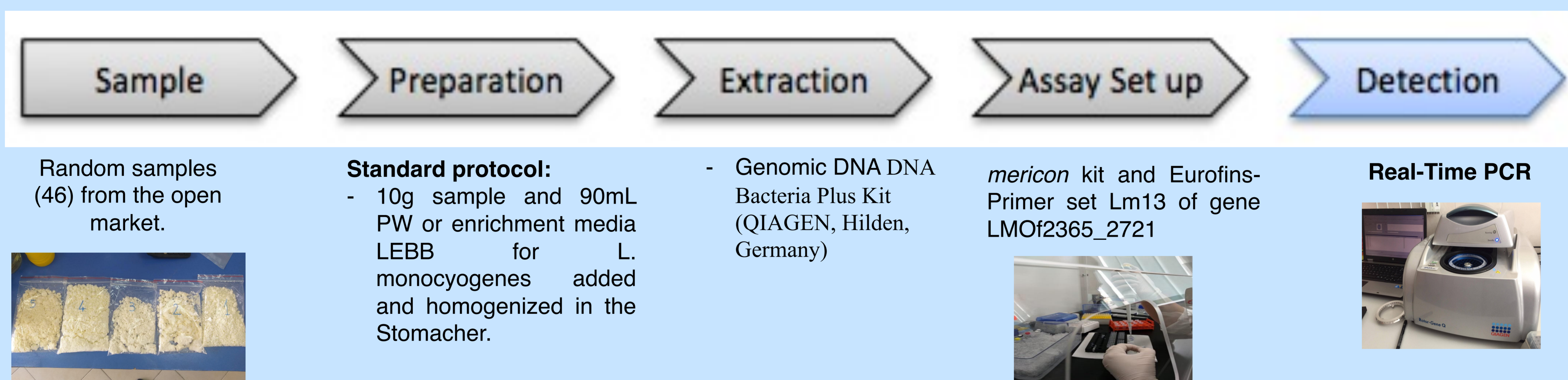
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Introduction

- The demand for the highest quality and food safety has increased, in part because food-borne diseases are becoming more and more frequent.
- Pathogen contamination is one of the most concerning food safety issues. This study aims to detect the presence of pathogen *Listeria monocytogenes*, in cheese as a popular ready-to-eat food in Kosovo.
- The detection procedure is based on PCR, a DNA-based assay using specific primer sets.

Materials and methods



RESULTS

Table 1. Average PCA cfu/ml of samples for the region of Pristina, Peja and Ferizaj.

Region	PCA cfu/ml		
	1 st week	2 nd week	3 rd week
Prishtinë	7.85	8.19	8.12
Pejë	8.23	8.37	8.52
Ferizaj	8.87*	8.48	7.79*

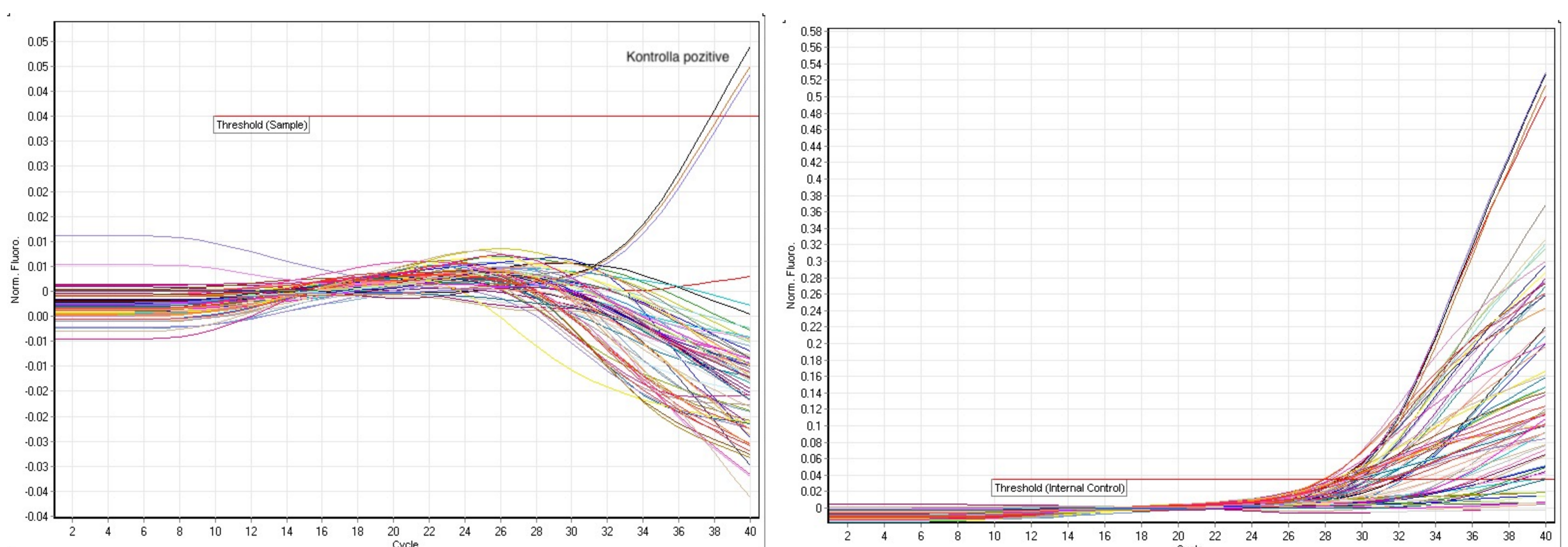


Figure 1. Positive control, positive cheese samples (left) and their corresponding Internal control (right) of the tested cheese samples with *mericon* assay.

Conclusions

- ✓ All samples collected in Ferizaj and Prishtina region were negative, but two samples from the Peja region resulted positive, and this was in agreement with the total number of mesophilic bacteria that was higher in the region of

Peja.

- ✓ The number of tested samples is relatively small due to the Covid-19 limitation of sales points, therefore, in order to obtain more comprehensive results, the number of cheese samples should be increased.

