

## IDENTIFICATION OF THE BACTERIAL MICROFLORA IN COALHO CHEESE BY USING SPECIE-SPECIFIC PCR PRIMERS

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The Coalho Cheese is the most popular and traditional cheese in Brazilian Northeast. This cheese variety can be manufactured with raw or pasteurized cow milk and have not a specific method to be done, it depends on local and regional traditions. A cheese, in general, has a large microbial population and to analyses success and rapidly complex bacterial communities in various environments studies have shown the versatility of the use of molecular techniques, as PCR. The objective of this study was identify some species that occurs in Coalho chesse from Pernambuco's wasteland using the PCR method. A total 7 cheese dairy located in Pernambucos's wasteland were visited and there were collected samples of Coalho cheese, the bacteria from this had been grown and assayed using species-specific primers. The genus *Enterococcus* was identified in all samples, while *Lactobacillus casei* was not found in no one. *Streptococcus thermophilus* and *Lactococcus lactis* was identified in 6 samples of Coalho cheese. Our results reveals the molecular techniques could be used to analyze microorganisms' species and that this cheese variety has different bacteria species probably because of the range of these bacteria in the country site or the method used by the cheese maker.

**Key words:** Bacterial identification, Species-specific PCR, Coalho Cheese