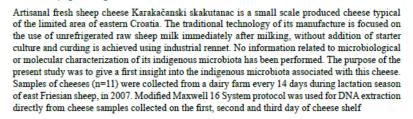
D9 - Molecular characterisation of the indigenous microflora of artisanal fresh sheep cheese Karakačanski skakutanac by PCR-ARDRA & PCR-DGGE

- T. Pogačić^{(1)*}, D. Samaržija⁽¹⁾, V.Corich^(1,2), M. D'Andrea⁽²⁾, D.-M. Kagkli⁽³⁾, A.Č.Majhenič⁽⁴⁾,
- I. Rogelj^[4]
- 1- Department of Dairy Science, Faculty of Agriculture University of Zagreb, Croatia
- 2- Laboratory of Microbiology, CIRVE, University of Padova sede di Conegliano, Italy
- 3- Department of Agricultural Biotechnology, Faculty of Agriculture University of Padova, Italy
- 4- Chair of Dairy Science, Biotechnical Faculty University of Ljubljana, Slovenia mailto:tpogacic@agr.hr



life, resulting in a total of 33 samples. Extracted DNA was used as a template in PCR-ARDRA and PCR-DGGE analysis. ARDRA profiles of the species revealed the presence of a single species, Lactococcus lactis subsp. lactis, and not a mixed microflora which would be expected due to the fact that the cheese is made of raw milk. The DGGE method, showed only one dominant band on the same position for all samples which after sequencing analysis showed 100% identity with Lactococcus lactic subsp. cremoris. The results of both method were concomitant and indicated absolute dominance of Lactococcus lactis in this cheese. The fact that no shift in structure of microbial community was observed remains still to be elucidated. Further genetic and functional characterization of the microbiota is in progress. Keywords: Karakačanski skakutanac, ARDRA, DGGE, Lactococcus lactis

