

## **Abstract:**

In this study, *salmonella* contamination of traditional and pasturized butter was determined in zabol city. A total number of 100 sample, including 50 traditional butter were collected from 10 region in sisthan in 5 times and 50 pasturized from 10 shops in 5 times. the weight of each samples were 25 grams and the samples were transported to the quality laboratory of veterinary faculty, zabol university by flask containing butter. Microbiology tests were performed for detection of *salmonella*. And antibiogram test from positive samples the results was calculated by using SPSS software version 23 and chi-square test was used for satistical analysis. According to this study the prevalence of *salmonella* contamination in traditional and pasturized butter in zabol city was higher than national standards. contamination of pasturized buuter to this bacteria can cause due to incomplete pasturization, weak personal hygiene and use of contaminated raw materials. the control of input raw material, increase of hygiene productive place, proper pasturization can cause reduction of contamination in the pasteurization butter and also proper transportation of raw materials especially milk, control of personal hygienethat are in contact with the product and control of the butter temperature, can cause reduction of contamination in the traditional butter.

**Key words:** traditional butter, pasturized butter, raw milk, *salmonella* spp, quality, butter shops, zabol



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**The Thesis Submitted for the Degree of MSc (in the field of Veterinary  
Medicine)**

**[Title]: study of Salmonella spp. Contamination and antibiotic  
restiance of traditional butter and pasturized butter in zabol**

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**Summer 2018**