

E. COLI FOUND IN ARMENIAN CHANAKH CHEESE TYPE



Escherichia coli (commonly abbreviated **E. coli**) is a Gram-negative, rod-shaped bacterium that is commonly found in the lower intestine of warm-blooded organisms (endotherms). Most *E. coli* strains are harmless, but some serotypes can cause serious food poisoning in humans, and are occasionally responsible for product recalls due to food contamination. (http://en.wikipedia.org/wiki/E_coli)

On November 8, 2012 the Head of the State Food Safety department, Abraham Bakhchagulyan, reported that 59 Armenian cheese producers will be fined for the *E. coli* found in Chanakh cheese type. The fine will total about 10,450,000 AMD. As a result, 5,540 kilos of Chanakh cheese was confiscated, and 18 business entities had to stop cheese production.

The RA Prime Minister Tigran Sargsyan opened the governmental meeting of November 9, 2012, with the discussion of the food safety issues. He asked the Head of the State Food Safety department, Mr. Bakhchagulyan, about all the possible hazards for health caused by *E. coli*. The answer was that there is a permitted quantity of colon bacillus. However, if the quantity of colon bacillus exceeds the permitted level, problems may arise in digestive system among population .

Afterwards, the State Food Safety Service published the list of those companies who had to stop cheese production among them: “Kamo Vahanyan” P/E; “Ani-Mery” LLC; “Garegin KoChinyan” P/E; “Susan Ghazaryan” P/E; “Armen Suqiasyan” P/E; “Edik Bozoyan” P/E; “Amasia main dairy” LLC; “Vardanoush” LLC; “Sedrak and Tigran” LLC; “Kalinino Milk” LLC; “Dumikyan Eghbayrner” LLC; “Mastarachedo” LLC; “Igit” LLC; “AMM” LLC; “Katnamterq Van” LLC; “Kyoru” LLC; “Samvel Tunyan” P/E; “Samvel Baloyan” P/E.

(<http://news.am/eng/news/127770.html> , <http://lurer.com/?p=53915&l=en>)

On November 15, 2012 during a press conference, the State Food Safety official of the RA Ministry of Agriculture, Armen Araratyan, told that the insufficient sanitary and hygienic conditions were the cause for the violations unveiled in 18 cheese-producing companies in Armenia. He also mentioned that those bacteria are stable with respect to salt. The Chanakh cheese type is preserved in brine and usually is not packaged, whereas Lori cheese type is packaged. Technical regulations show that the presence of intestinal germ bacteria in Lori cheese is less than in Chanakh type, therefore it is considered to be less risky for health. (<http://news.am/eng/news/128666.html>)

http://www.uswatersystems.com/shop/product_images/uploaded_images/E-coli.jpg

