A B S T R A C T

A total number of 130 milk samples (68 cows' milk and 62 buffaloes' milk) were collected from herds with history of abortion and tested serologically for Brucella. This samples were tested by Milk Ring Test and the percentage was 62.1 (41 out of 68) in cows while in buffaloes was 53.2 (33 out of 62). We try to isolates Brucella micro-organisms from dairy products (20 samples from each of Yoghurt, Ice cream and Kariesh cheese from market in Zagazig city) and (15 cows' milk &10 buffaloes' milk) positive by Milk Ring Test. We fail to isolates Brucella from Yoghurt, Ice cream and Kariesh cheese and this may be due to acidity of Yoghurt and ripening process in Kariesh cheese. On the other hands Br. melitensis was isolated and identified from 10 samples of cows' milk (66.7%) and 5 samples of buffaloes' milk (50%). Experiment was done on mish cheese previously prepared from kariesh cheese contaminated with Br. melitensis biovar 3 which could survive up to 17 days in mish cheese then the product becomes safe for human consumption.

KEY WORDS: Public hazard, Br. melitensis, Survival, milk products, Mish, Kadema cheese.