

**BACTERIAL ISOLATION AND CHARACTERIZATION OF *BIBINGKANG KANIN*, A CARABAO- BASED PRODUCT OF A DAIRY COOPERATIVE OF NUEVA ECIJA**

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## ACCEPTANCE SHEET

This undergraduate thesis entitled "BACTERIAL ISOLATION AND CHARACTERIZATION OF *BIBINGKANG KANIN*, A CARABAO- BASED PRODUCT OF A DAIRY COOPERATIVE OF NUEVA ECIJA" prepared and submitted by ANNA KATHRINA B. VIESCA, in partial fulfillment of the requirements for the degree of BACHELOR OF SCIENCE IN BIOLOGY (MICROBIOLOGY), is hereby accepted.

  
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## ABSTRACT

**VIESCA, ANNA KATHRINA B.**, Department of Biological Sciences, College of Arts and Sciences, Central Luzon State University, Science City of Munoz, Nueva Ecija, Philippines, **JUNE 2018, BACTERIAL ISOLATION AND CHARACTERIZATION OF BIBINGKANG KANIN, A CARABAO- BASED PRODUCT OF A DAIRY COOPERATIVE OF NUEVA ECIJA**

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Many people around the world consume milk and dairy products. Not only are milk and dairy products serve as a vital source of nutrition for people, these also present livelihoods opportunities for farmers, processors, shopkeepers and other stakeholders in the dairy value chain. Hence, this study aimed to isolate and characterize bacteria thriving in the one of the best-selling value-added milk product of dairy cooperative of Nueva Ecija which is the *bibingkang kanin*. Based on the results of the study, *bibingkang kanin* standard plate count are within expected standard level. Moreover, *E. coli* is absent with a minimal presence of coliform that conform to given standard. Thus, this indicate that *bibingkang kanin* has been properly handled and processed. Six bacterial isolates were characterized based on its cultural and morphological characteristics. Two isolates were identified as *Stenotrophomonas maltophilia* and *Pantoea* sp. via API 20E™ biochemical testing.

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