

Study of the bacterial flora and the growth of *Listeria monocytogenes* in raw milk butter

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Results of metagenetic

Bacterial composition of cream samples: More genera detected in B1 cream samples with an abundance of *Acinetobacter* compared to a dominance of *Lactococcus* in B2 cream samples.

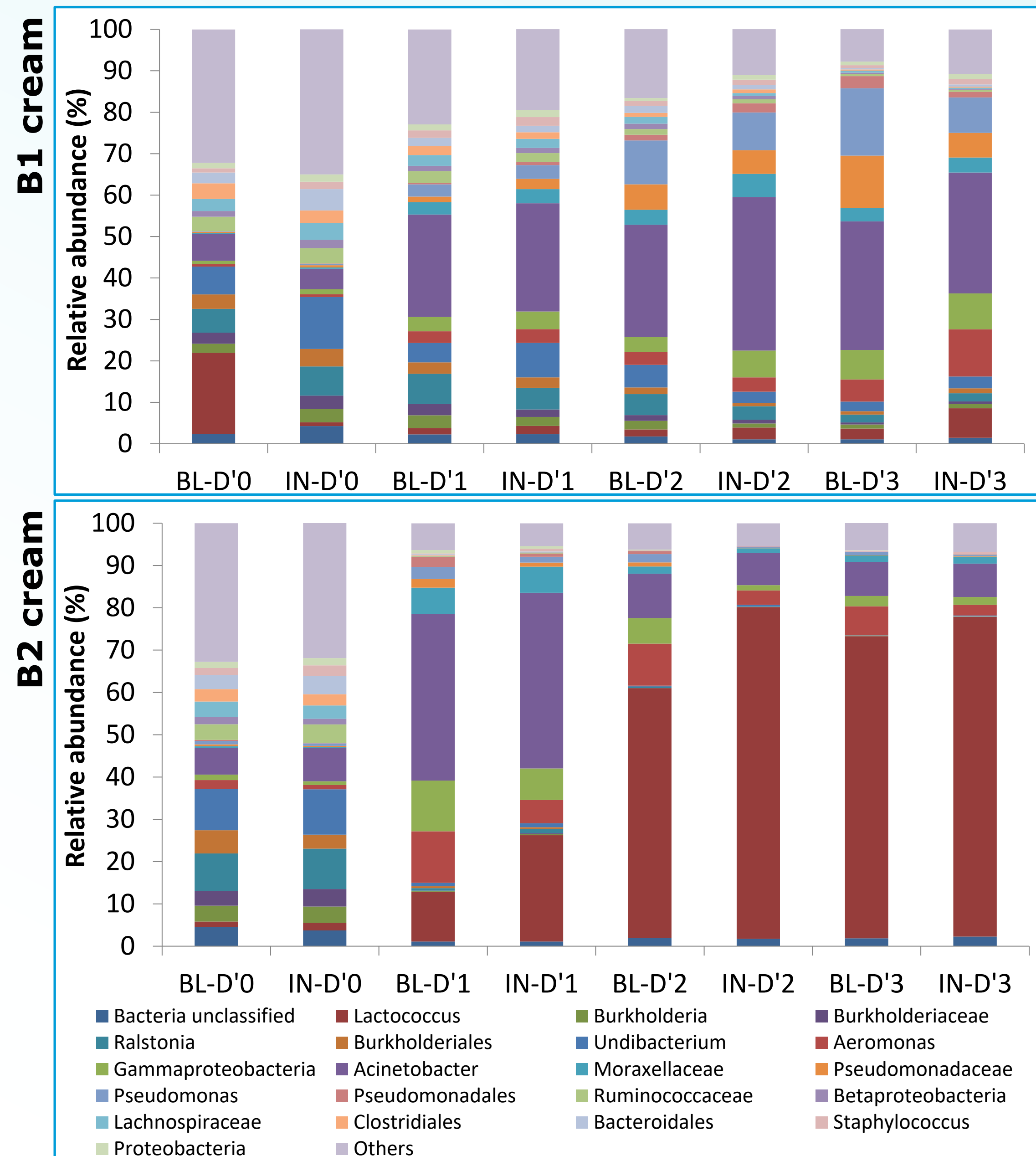


Figure 5: Bacterial microbiota distribution of the two batches of cream samples (B1: cream maturation at 4 °C, B2: cream maturation at 14 °C) depending on day of sampling (D'0, D'1, D'2 and D'3) and the presence or not of *L. monocytogenes* (BL: blank samples, IN: inoculated samples).

Methodology

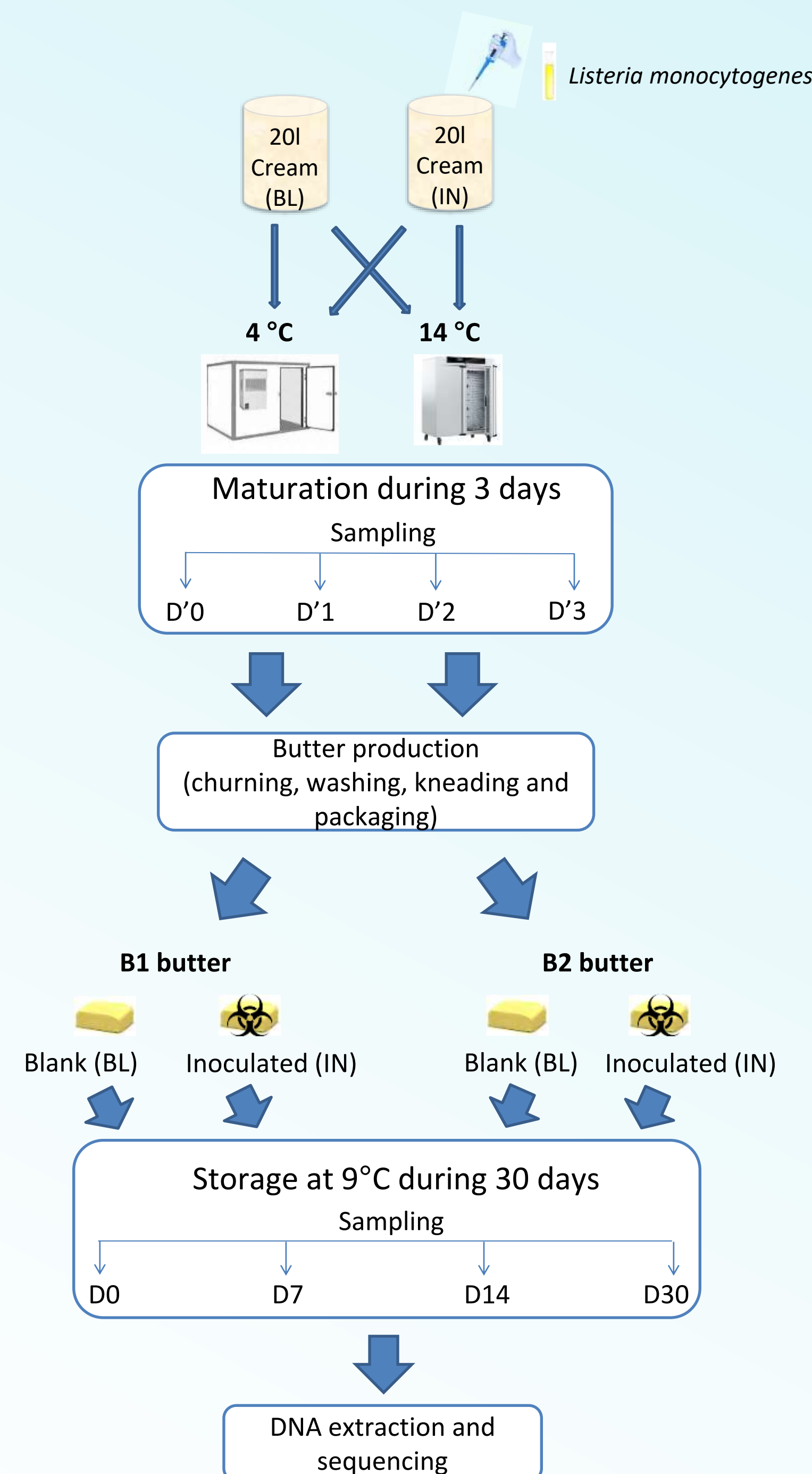


Figure 6: Protocol used in this study

Results of metagenetic

Bacterial composition of butter samples: Dominance of *Lactococcus* in B2 butter samples with a higher abundance in inoculated samples.

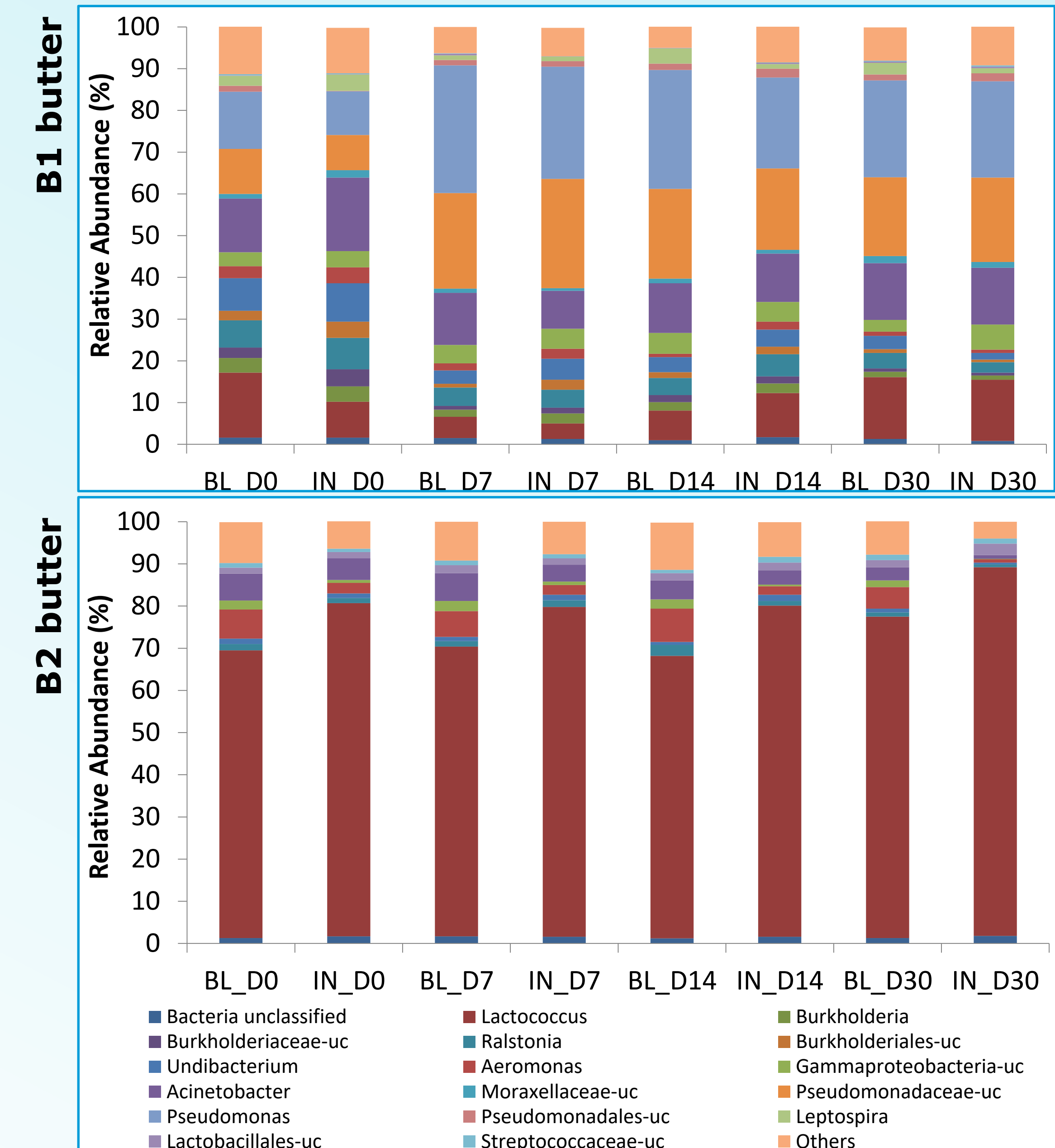


Figure 7: Bacterial microbiota distribution of the two batches of butter samples (B1: cream matured at 4 °C, B2: cream matured at 14 °C) depending on storage period (D0, D7, D14 and D30) and the presence or not of *L. monocytogenes* (BL: blank, IN: inoculated samples). uc: unclassified genera