

TITLE: MICROBIOLOGICAL EVALUATION OF THE SALTED MEAT SOLD IN PUBLIC AND STREET MARKETS IN MACEIÓ, ALAGOAS

AUTHORS: GOMES, D. C. S.; SILVA, K. W. L.; SILVA, A.K.B.; SIQUEIRA, V.M.S.; RODRIGUES, I.B.; OLIVEIRA, E.M.; SOUZA, E.C.; BARROS, Y. V. R.

INSTITUTION: CENTRO UNIVERSITÁRIO CESMAC (RUA CÔNEGO MACHADO, 918, FAROL, CEP 57051-160, MACEIÓ-AL, BRAZIL)

ABSTRACT:

The salted meat is a typical food of the North and Northeast regions of Brazil, being appreciated by people of various social classes and even by foreign tourists. This product is subjected to salting processes, then it is exposed to the sun light to dehydrate, the climate conditions in the Northeast favor this type of practice. However, the absence of specific regulations and the precarious conditions of the places in which they occur the production of salted meat cause reduction of the shelf life of this food and endanger the health of the consumer. On the above, the objective of this work was to evaluate the microbiological indicators of hygienic-sanitary quality of meat sold in public and street markets in Maceió, Alagoas. It is an analytical study with quantitative approach. 15 samples were analysed of salted meat obtained from two free fairs and three different public markets, being evaluated the mesophilic bacteria contamination and psychrotrophic, coliforms, *Escherichia coli*, staphylococci coagulase positive and *Salmonella* sp. Mesophilic bacteria and psychrotrophic were found in 86.6% of the samples and 100% of these had more than 10^3 count CFU/g. The counting of coliforms at 45° C ranged from 10^1 to 10^4 . *Escherichia coli* was isolated in 100% of the samples, *Staphylococcus* coagulase positive were isolated in 73.3% ranging from 10^1 to 10^3 CFU/g. *Samonella* spp. were present in 20% of the samples. These results suggest that 73.3% of the samples were unfit for human consumption on the basis of legislation which sets out the acceptable levels of microorganisms in meat products matured. The potential fecal contamination in all samples indicate failures in the processing and handling of food, as well as a very low health quality representing a high risk the health of consumers of this food product.

Keywords: microbiological assessment, sanitary quality, salted meat

Development Agency: Programa Semente de Iniciação Científica do Centro Universitário Cesmac.