

**TITLE:** STAPHYLOCOCCUS COAGULASE-POSITIVE ISOLATED FROM RENNET CHEESE MARKETED IN THE MUNICIPALITY OF SOBRAL – CEARÁ

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**ABSTRACT:**

Rennet cheese is a typical product in the Northeast Brazil. It is one of the most consumed cheeses in Brazil because it shows wide acceptance of all social classes. It has a rich nutritional composition, due to its high concentration of vitamins, proteins and minerals, becoming a food susceptible to microbial contamination, including pathogenic microorganisms, which may be a potential cause of diseases. Food-borne staphylococcal intoxication is one of the most frequent causes of outbreaks of microbial diseases. This is due to the consumption of dairy products, mainly cheeses. Of *Staphylococcus* coagulase-positive, *Staphylococcus aureus* is the most commonly species associated with cases of food poisoning, due to its ability to produce various types of enterotoxins. The objective of this study was to isolate *Staphylococcus* coagulase-positive from rennet cheese commercialized in the municipality of Sobral - Ceará. For the research, twelve samples of rennet cheese were collected in six establishments in the municipality of Sobral. The *Staphylococcus* coagulase-positive identification was obtained by enumeration by plating (Colony Forming Unit - CFU/g) in Baird-Parker differential selective form, added with egg yolk and telluride. For the *Staphylococcus* coagulase-positive count, the convex, black, circular colonies with perfect borders surrounded by an opaque zone were considered positive. Subsequently, Gram Stain, Catalase Test and Coagulase Test were carried out. The results obtained ranged from  $9.2 \times 10^4$  CFU/g to  $2.5 \times 10^5$  CFU/g. According to the Brazilian Health Surveillance Agency (ANVISA), the maximum permitted standard for *Staphylococcus* coagulase-positive in samples of rennet cheeses is  $5 \times 10^2$  /g, so it is observed that the values obtained are much higher than allowed by Brazilian legislation, showing the poor hygienic-sanitary quality of the cheese marketed in the city of Sobral. Therefore, it is necessary to adopt measures based on good practices that apply to producers and traders, aiming at the marketing of safer products to consumer health.

**Keywords:** good practices, hygienic-sanitary, pathogen, enterotoxins.

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