

TITLE: THE APPLICATION OF EBER'S METHOD TO EVALUATE DECOMPOSITION FROM BIVALVES SHRIMPS AND MOLLUSKS COMMERCIALIZED AT BEACHES FROM JOÃO PESSOA/PB.

AUTHORS: SILVA, K.L.; MENDES, R.M.; SOUZA, W.B.; GOMES, V.T.; LOURENÇO, G.P; GÓIS, R.S.; MOREIRA, S.A.; SOUZA, A.C.; SILVA, C.K.; DUTRA, R.T.;

INSTITUTION: FACULDADE INTERNACIONAL DA PARAÍBA, JOÃO PESSOA, PB. (AVENIDA MOSENHOR WALFREDO LEAL, 512, CEP 58050-540, JOÃO PESSOA – PB, BRAZIL)

ABSTRACT:

The shellfish has an incredible nutritional richness and a very peculiar chemical compounds, this fact associated with a high level of water activity present in loose tissue at this kind of seafood promotes a strong act of perishability and becomes less demanding for microbiological multiplication. Because of this, the application of food conservation techniques is extremely necessary to guarantee sanitary health and quality for these aliments, which ones, the most popular technique are the ones that employee cold. The need for food safe quality maintenance has been growing since several foods in this group are commercialized without adequate processing and without the conservation technique employed given the growing trade of bivalve shrimp and mollusks by street vendors on Brazilian beaches. The purpose of this study was to evaluate requirements hygienic-sanitary of bivalve shrimps and mollusks commercialized at beaches from João Pessoa, Paraíba, Brazil by using Éber's qualitative. The Éber's method or how it also can be known as Éber's reaction (Manner that evaluates method quality capacity of meat composition) it is based on junction of sulfur (resulting from the degradation of sulfur amino acids) and lead acetate that produces lead sulphide which will be responsible to generate a black spot detecting positive results for food degradation. The samples were submitted to Éber's method and in its total showed positive reaction to deterioration. The conservation condition of shrimps and mollusks were indicated, but other conclusive determinations of physical-chemical and microbiological analyzes are necessary. Therefore, it becomes necessary for hawkers to have a good practice on the handling and marketing of these foods which is so sensitive to spoilage in order to prevent possible incidences of food outbreaks

Keywords: analyzes, decomposition, eber's method, shellfish, vendors