

TITLE: OCCURRENCE OF *LISTERIA* sp. IN TILAPIA FILLETS (*OREOCHROMIS NILOTICU*) IN NATURA AND SEASONED STORED UNDER REFRIGERATION

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ABSTRACT:

Fish is a food of great economic importance and in the diet of humans possessing high nutritional value and contributing to a high level of food safety. However, the failures observed in the distribution of the product, such as deficiency in the cold chain associated with increased consumption of raw products, can contribute as a means of transmission of infectious agents. Human alimentary pathogens, such as *Listeria* sp., can be found on the product surface, as a consequence of contamination during the chain of Food Production. *Listeria* sp., has a psychrotrophic characteristic, adapting to the cooling temperature, resistant to the presence of NaCl, Low PH and, can be present in fresh and seasoned foods for long periods during the life of the product. Fish meat has potential for vehicular *Listeria* sp., due to deterioration factors such as: rapid installation of rigor mortis and autolysis. This study evaluated the presence of *Listeria* sp. During shelf life of fresh and temperate tilapia files, packed for 7 days under refrigeration conditions (7°C). For this, 100 samples of tilapia fillets were divided into two treatments: *in Natura*(T1) and temperate (T2). Samples from group T2 received a commercial spice based on lime. The research of *Listeria* sp. was performed before the packaging of the samples (day 0) and subsequently with 2, 4, 6 and 7 days after the start of refrigeration. The procedures for the analysis were performed according to the ISO 11290-1:2017 reference standard. The results showed a greater number of positive samples in the group *in Natura* 15 (30%), when compared to the temperate Group 6 (12%), 80% (12) of the positive samples for *Listeria* sp. of the *in Natura* Group were observed on the 6th day of refrigeration. Independent of the experimental group and conditioning time, the presence of *Listeria* sp. was observed in 21% of the samples analyzed. The results obtained demonstrate the importance of control measures during the preparation of the raw material, as well as the effective action of flavoring seasonings in foods, these products can also contribute to an antimicrobial effect against agents Pathogenic, bringing a health benefit when incorporated into the diet.

Keywords: Fish, refrigeration, condiments