TITLE: OCCURRENCE OF COXIELLA BURNETII IN MINAS ARTISANAL RAW MILK CHEESE: A POTENTIAL

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ABSTRACT:

The traditional way of making Minas artisanal cheese (MAC) in Serro's micro-region of Brazil was

considered part of Brazil's intangible cultural heritage since 2008, and though it is produced from raw

milk it has been released for consumption. The aim of this study was to estimate the prevalence of

Coxiella burnetii in MAC produced in this region and approved for trade within the state by the Minas

Gerais Agriculture and Livestock Institute (IMA). DNA products from fifty-three cheese samples, with

ripening times of 3 to 8 days at room temperature, were submitted to PCR and DNA sequencing. The

prevalence of Coxiella burnetii in Serro's MAC was 9.43% (95%CI: 3.1%-20.7%). This was the first time

that this pathogen, considered a historical standard in the definition of the time-temperature binomial,

has been researched in raw milk cheeses in Brazil, however, there is still no specific national legislation

or control for this pathogen in raw milk derivatives. As this high prevalence of Coxiella burnetii in

analysed cheeses could imply potential risks to public health, stronger control measures directed to

animal health, raw milk and raw milk cheese agroindustries production are necessary in order to ensure

food safety.

Keywords: Coxiella burnetii; zoonosis; Q fever; Minas raw milk artisanal cheese; Brazil

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