TITLE: ASSESSMENT OF MICROBIOLOGICAL QUALITY OF PORK SAUSAGES FRESH MARKETED IN WEST PARANÁ, BRAZIL

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ABSTRACT:

The sausage fresh type is consumed and fairly traded in the State of Paraná. Even marketed so ready for consumption, can present some pathogenic microorganisms, featuring your control failures are possible hygienic-sanitary. Microbiological standards are used to assess the safety and hygiene of food. Recently, the current regulations, DRC 12, underwent revision in order to improve the sanitary control actions in food production. One of the amendments proposed for meat products and sausages, raw was the inclusion in the analysis of the microorganism *Escherichia coli* as hygiene criterion instead of coliforms parameter to 45° c. E. coli stands out because it is indicative of fecal contamination and present antimicrobial resistance and sanitizers. The objective of this work was to assess the microbiological quality of pork sausages fresh type front proposed changes to existing styrofoam boxes. Were collected 15 samples of swine type fresh sausage in the retail trade of the region West of Paraná, in the period from October 2018 to February 2019. The samples were transported styrofoam boxes with recyclable ice to the laboratory of inspection and Quality control of food and water (LACOMA), the Federal University of Paraná, and subjected to the research of e. coli in accordance NPM method according to standard ISO reference 7251:2005. The results revealed 40% contamination (6 samples) by e. coli, and these samples at odds with the maximum allowable parameters for the new proposed legislation. The percentage of samples in accordance with the standards established by the law is troubling with respect to the health of consumers of that type of food. The change in legislation, with the replacement of the microbiological parameter to *E. coli* as an indicator of fecal contamination in place of the coliforms 45 ºc, seeks to lessen the impact of potential food hazards to the health of consumers by decreasing the probability of false positive diagnoses when coliform related to 45° c.

Keywords: *Escherichia coli*; sausage fresh; legislation