

**TITLE:** ANALYSIS OF MICROBIOLOGICAL CONTAMINATION OF HOMEMADE MAYONNAISE PRODUCED AND MARKETING IN SNACK BARS

**AUTHORS:** SILVA, N.P.F.L.; SILVA, A.R.; NETO, J.S.B.; SANTOS, M.L.S.; LIMA, S.C.C.; SANTOS, M.R.S.; SOUZA, E.C.; BARROS, Y.V.R.; SOUTO-MAIOR, L.P.; FERREIRA-JUNIOR, G. C.

**INSTITUTION:** CESMAC UNIVERSITY CENTER, MACEIÓ, AL (STREET CANON AX, 918, LIGHTHOUSE ZIP CODE: 57051-160, MACEIÓ, ALAGOAS, BRAZIL)

## **ABSTRACT**

Manufactured mayonnaise is a sauce very consumed worldwide, however, the home-made has a high probability to be some kind of contamination. Of microorganisms contaminants, the intense presence of bacteria of the coliform group is indicative of a lack of proper hygiene in food preparation and preservation. The present work had as objective to analyze microbiologically through quantifying the presence of coliforms to 35° C and 45° C in homemade mayonnaise, prepared and sold in the city of Maceió/AL were found 16 coffee shops that make use of this product, where 24 samples were analyzed. Microbiological analyses were carried out through the quantification of the most probable number per gram (MPN/g), and the data obtained were confronted with federal legislation in force. 100% (n = 24) showed coliform contamination to 35 °c and 83.33% (n = 20) for coliform bacteria to 45° C, but of the 20 samples contaminated with coliform bacteria to 45° C 50% (n = 10) presented above the count parameter required by the legislation. Of the ten samples unfit for consumption 1 sample was of cafeterias A, E, G and H (n = 4) and 2 samples of C, D, and J (n = 6). The snack bars B, F and I presented 100% of the samples fit for consumption. It's worth pointing out that the neutral flavor of the mayonnaise and the neighborhood of marketing samples showed contamination by bacteria of the coliform group, showing that the contamination problem arises specifically in the inefficiency of the Good practices carried out by these establishments. Failures in the sanitation of raw material, the lack of hygiene during the preparation and handling, as well as product storage conditions, make the microbiological contamination and may's trigger food infections consumers. The results of microbiological testing performed on homemade mayonnaise collected for this study were unsatisfactory to ten samples. Because the mayonnaise sauce probably being more widely used in the world, it is recommended that the professionals who offer and sell this type of product to be qualified as the techniques of workplace hygiene, hygienic preparation of sauces and mainly of personal hygiene, since the bacteria coliform group are also found in the gastrointestinal tract of humans and warm-blooded animals.

**Keywords:** Bacteria, Coliforms, Food Hygiene.

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