

TITLE: PHYSICAL-CHEMICAL, MICROBIOLOGICAL AND MICROSCOPIC QUALITY OF PARSLEY (PETROSELINUM CRISPUM) MARKETING IN CUIABÁ/MT

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ABSTRACT:

Parsley is an important condiment which can be marketed as a whole, mixed, fragmented or powdered product. The product contamination can occur in the field, during harvesting, transportation, processing and in storage. Currently, the consumers are more aware, with the need to consume quality food, that does not cause health risk. Therefore, the objectives of this work were to evaluate the physico-chemical, microbiological and microscopic properties of seven brands of parsley, each brand collected twice either from the supermarket or the free-market place in Cuiabá-MT region. The physico-chemical parameters analyzed were moisture, with the samples were dried in an oven at 105^o C., Aqualab equipment was used for the water activity analysis. The pH was determined using pHmeter. The ash was determined by gravimetric analysis after muffle incineration of the samples. The analysis of instrumental color was determined by the digital colorimeter equipment. Microscopy and microbiological analysis of *Escherichia coli*, *Listeria* spp., *Salmonella* spp., fungi and yeasts according to the Kolmogorov-Smirnov. The two lots collected did not show any significant difference. The seven brands of parsley showed low growth of fungi and bacteria. These results could be because of conditions favorable to the development of microorganism, such as lower water activity, pH, and possible intrinsic factors of the product, antimicrobial activity, that usually occurs. The difference occurred among the seven brands, however, they achieved the standards established by RDC Nº 12/2001. The results obtained in the microscopic analyses showed that all the brands of parsley evaluated were according to the RDC Nº 14/2014, dirt test, indicating Good Manufacturing Practices in the stages of processing and post-harvesting.

Keywords: Contamination, *Petroselinum crispum*, quality,

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