

## PIRARUCU DE EXTRATIVISMO: MICROBIOLOGICAL QUALITY IN SUSTAINABLE DEVELOPMENT RESERVE

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The fishing resource of Amazonas Sustainable Development Reserve (RDS) is a main source of animal protein and income for the riverside inhabitants of this locality, where the pirarucu is a large carnivorous fish and appreciated in regional cooking. Because it is a perishable food, care in its handling after fishing is necessary, because the lack of hygiene of the people and the places where they are benefited, incorrect storage during processing and commercialization can affect the quality and degree of freshness. For this reason, sanitary legislation regulates hygienic-sanitary norms that cover from its capture, beneficiation until its commercialization. In the RDS of Amazonas, the pirarucu fishery is managed annually, followed by pre-processing in floating warehouses, located in different fishing sectors. However, some hygiene rules during pirarucu capture and pre-processing have not been implemented in Amazonas State Reserve. In this way, the present work had as objective to evaluate the microbiological quality of pirarucus captured in the RDS in Amazonas. Twenty-four samples were obtained from the cranial portion of the pirarucu blankets, randomly, during managed fishing. It was Determined Count of Mesophilic Aerobic Heterotrophic Bacteria (BHAM), Coagulase-positive *Staphylococcus* (SCP), Most Likely Number (MPN) of coliforms at 45 ° C and *Salmonella* spp. According to the official method. The BHAM, SCP and NMP counts at 45 ° C (CTer) were, on average,  $8.7 \times 10^4$  CFU / g,  $3.8 \times 10^3$  CFU / g, 23.42 NMP / g, respectively, and Presence of *Salmonella* spp. Was detected in 13 samples. In uncooked fresh raw fish, regulated microbiological standards refer only to SCP and *Salmonella* spp. The results of SCP counts met, on average, the officially recommended, which proves that handling after fishing was not excessive. However, irregularities such as the use of non-chlorinated river water to wash eviscerated pirarucus may have been the cause of possible contamination of the samples by *Salmonella* spp. And high BHAM count. Thus, the inadequate processing during the pre-processing of the pirarucu in warehouses located in RDS, compromised the microbiological quality of the pirarucu captured and benefited in these localities, which suggests the implementation of Good Handling Practices.

**Keywords:** *Arapaima gigas*, *Salmonella*, Coliformes, *Staphylococcus*, Mamirauá