

TITLE: CONTAMINATION BY COLIFORMS, SALMONELLA SPP. AND STAPHYLOCOCCUS SPP. IN EGGS "IN NATURA" OF DIFFERENT COMMERCIAL ESTABLISHMENTS

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ABSTRACT:

The egg is a food largely consumed by Brazilians of all social being an excellent source of high quality protein at affordable price for the population levels and microbiological quality needs to be assured your to promote consumer health. In marketing, there is great variability in the form of storage, on turnover of the product and in hygienic conditions, factors that influence the quality of the egg. The work aimed to evaluate the microbiological contamination of eggs "in natura" of different establishments in the metropolitan region of São Luís, MA. 40 samples were collected, obtained from public markets (n = 10), supermarkets (n = 10) retailers, supermarkets, wholesalers (n = 10) and groceries (n = 10), each sample corresponded to a pool of 20 units of white shell eggs of laying hens commercials, with large type classification. The samples were analyzed as the count of Staphylococcus spp., the most probable number of total coliforms and termotolerantes and search for Salmonella spp., by conventional methods. The results showed that 12.5% (5/40) of the samples showed contamination for total coliforms, as contamination level < 3.0 the $> 1.1 \times 10^3$ NMP/g and 5% (2/40) with the presence of coliforms termotolerantes, with a variation of the NMP/3.6 $3.0 < g$. The Staphylococcus spp. was found in 25% of the samples, with a contamination level of $2.0 \times 3.0 \times 10^3$ to 10^3 cfu/g in 12.5% (5/40) of the samples, there was isolation of the bacteria Salmonella, and isolated from supermarket wholesaler (n = 1), public market (n = 3) and groceries (n = 1). According to the poll, samples of eggs collected in supermarkets were the retailers that showed more satisfactory results in relation to microbiological quality. The eggs marketed can serve disease pathogens for consumers, if not take preventive measures.

Keywords: eggs, salmonella, staphylococcus, coliform, supermarket

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