

Título: STAPHYLOCOCCUS SP. COUNT IN DAIRY PRODUCTS: “REQUEIJÃO” AND “ESPECIALIDADE LÁCTEA”.

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Abstract

Staphylococcus sp. is one of the most important bacteria that cause foodborne illness. The microorganism produces thermostables toxins that cause food poisoning when it is present in high populations and with favorable conditions. The dairy products are commonly associated with food poisoning caused by the ingestion of *Staphylococcus* sp pre-formed toxins. The microorganism has the ability to form biofilms in equipments and are able to contaminate the final product which represents a risk to consumer's health. This study was focused on evaluating *Staphylococcus* sp. occurrence in “requeijão” and “especialidade láctea”, dairy products broadly sold in Brazil. 10 samples of “especialidade láctea” from 2 trademarks (5 samples of each trademark) and 30 samples of “requeijão” from 4 different trademarks were obtained in supermarkets in the city of Jaboticabal, São Paulo State, Brazil. The samples were transported and kept refrigerated until analysis. 25g of each sample were added in Scott bottles containing 225 ml of sterile 0.1% peptone water and afterwards homogenized. 0.2 ml of the dilution was seeded in selective agar Baird-Parker in duplicate. Only two of the samples had population above the assay's limit of detection (5×10^2 CFU/g), one with 5×10^2 CFU/g and the other with 8.6×10^2 CFU/g. These colonies were analyzed using Gram staining and Gram-positive cocci were observed. These results indicates that the samples of “requeijão” and “especialidade láctea”, does not consist a risk to consumer health regarding to the presence of *Staphylococcus* sp., probably due to the strict control of temperatures used in the processing and the good hygiene practices adopted by dairy industries in Brazil.

Keywords: dairy, especialidade láctea, *Staphylococcus spp.*, requeijão, foodborne

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