

**Title: MICROBIOLOGICAL ASSESSMENT AND VERIFICATION OF LABELING OF GRANOLAS COMMERCIALIZED IN SUPERMARKETS AT MACEIÓ/ALAGOAS**

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**Abstract:**

Granola consists in a mix of dry fruits, grains and brown sugar. The combination of these ingredients grants to the product high quantities of many important nutrients. Therefore, due to the growing search for healthier eating, this food has been broadly consumed in morning meals. However, for a safe food, the microbiological quality monitoring of this food product is indispensable to guarantee the health of the consumer. Due to the nutrient diversity, the granola is an excellent Culture medium for microbial growth. Therefore, the microbial contamination assessment is extremely important in order to evaluate the length and origin of contamination, as well as the product's shelf-life. Thus, this work assessed the microbiological quality of granolas commercialized in supermarkets at the city of Maceió, Alagoas, as well as the labels of these food packages with the aim of verifying the food safety of these products. Six granola brands commercialized in supermarkets at the city of Maceió, Alagoas were analyzed. From each commercial brand were analyzed three lots, totalizing 18 samples. In these samples were realized the counts of total coliforms and, at 45°C, *Staphylococcus aureus* and *Bacillus cereus* and performed *Salmonella* sp. research. Moreover, the labels of the packages were assessed based in Resolutions of the National Health Surveillance Agency. According to the results obtained, it was observed that the package labels comply with the legislation and it was also possible to find that the granola brands commercialized at the main supermarkets in Maceió, Alagoas are within the microbiological specifications, according to the legislation and therefore do not present risks to consumer health. However, it's necessary a more comprehensive monitoring with respect to fungal contamination, because in Brazil, current legislation doesn't sets parameters to verify his ceiling in these foods and can have production of mycotoxins that cause damage to consumers.

**Keywords:** Food safety, Granola, Microbiological quality.

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