

Título: PHISICOQUEMICAL AND MICROBIOLOGICAL EVALUATION OF TUSCAN SAUSAGE COMMERCIALIZED IN ARAPONGAS-PR.

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ABSTRACT

Tuscan sausages are cured meat products exclusively manufactured with pork, added with pork fat and ingredients. Among these ingredients are those added with prolonging shelf life purposes as the sodium nitrate that can prevent and slow enzymatic and microbiological product modification. Nevertheless, exacerbated addition of these ingredient can prejudice human health, thus Brazilian legislation establish a 150mg/kg sodium nitrate limit addition. Therefore, the present study intended to evaluate phisicoquematical and microbiological parameters of tuscan sausage commercialized in Arapongas-PR. Two batches was collected in four different establishments totalizing eight tuscan sausage samples subjected to phisicoquematical analyzes as pH, titratable acidity, protein and fat content, ashes, humidity, nitrate content and microbiological analyzes as fecal coliforms, *Clostridium botulinum* presence, coagulase-positive *Staphylococcus salmonella* presence or absence in 25g of sausage. Humidity, fat and protein contents found in this study were according to the established legislation. Excessive nitrate amounts were found in 37.5% of the evaluated samples, values higher than stipulated by ANVISA (Brazilian legislation) that can compromise these products food safety. Microbiological analyzes indicated non-standard fecal coliforms values that may suggest inadequate handling practices during tuscan sausage production used by evaluated establishments.

Key-words: Fresh meat products. Nitrosamines. *Salmonella* spp.. Sodium nitrate.