

**Title: MICROBIOLOGICAL CHARACTERIZATION OF “CAISSUMA”, FERMENTED DRINK PRODUCED BY ARARA INDIANS**

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The Arara Indians community lives in municipality of Aripuanã – MT, between Branco and Guariba rivers and is distributed in eleven villages. After decades, living on order of the owners of rubber plantations, were obligate to change to the cities and live at the absolute misery. Only from the 1980s managed recognition and demarcation of their territory. Their subsistence is basically assured by agriculture, collection, hunt, and fishing, above of derived resource of federal government. The caissuma is an alcohol drink, originally obtained between of fermentation process, using like substrate the mandioca, produced by Arara Indians, whose consumption is done mainly in festive season. The use of traditional methods associated to molecular methods independently of culture has been a great alternative to the knowledge of microbial diversity, since the molecular methods usually are fast and sensitive, providing more specific and reliable results. The present study was realized with the end of evaluate the microbial diversity of the fermented drink caissuma. After preparation of the drink, samples were collected at 24 hours intervals, during seven days. For isolation of microorganisms were used YEPG (yeast extract peptone dextrose) pH = 3,5 for growth of yeast, MRS (of Man Rugosa and Sharp) to lactic acid bacteria, PCA (Plate Count Agar), to mesophilic bacteria, MacConkey to enterobacteria and Sabouraud to filamentous fungi. Throughout fermentation process there was predominance of bacterial communities in relation to yeasts group. It was not identified the presence of filamentous fungi. A total of 214 bacterial strains and 20 of yeasts were isolated. The biochemical tests showed that 82% of bacterial community belonged to the group of Gram-positive, being 59% of *Lactobacillus*, 28% *Corynebacterium* and 13% of *Bacillus* while 18% were Gram-negative, only belonging to the genus *Enterobacteriaceae*. In MacConkey culture found decrease in total coliforms population during fermentation process. The molecular biology analysis will be performed in order to confirm the results obtained by the traditional method.

Key words: Community, Indians, alcohol drink

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