

**ISOLATION AND IDENTIFICATION OF *SALMONELLA* SPP. IN CARCASSES,  
MESENTERIC AND SUBMANDIBULAR LYMPHNODES OF SLAUGHTERED SWINE IN  
FLUMINENSE NORTHWESTERN MESOREGION - RJ**

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Brazil stands in the world market as the fifth largest producer of pork meat, with southern region of the country accounting for the largest technified farms and slaughter of these animals. In Rio de Janeiro, pork meat production is very small, with only small local pig farmers. Slaughter takes place in small slaughterhouses under state and municipal inspection, with many animals coming from other states or even disposal. In the country, the main studies with pig slaughterhouses were carried out in establishments under federal inspection, some from the special list qualified for export. However, there is a lack of data related to the safety of meat obtained in smaller establishments that sell meat only within the municipality or within the state. In this context, it was proposed the study of prevalence of *Salmonella* spp. in pig slaughterhouses located in the northwestern mesoregion of Rio de Janeiro. Samples of 40 carcasses from three different establishments were collected. From each carcass, samples were taken from the surface of the double-chin, pleura and the inner surface of the gammon through smear with sterile swab. From the same carcasses mesenteric chain and submandibular lymph nodes were collected. Samples were stored refrigerated in expanded polystyrene boxes and transported to the Laboratório de Controle Microbiológico de Produtos de Origem Animal at Universidade Federal Fluminense. The procedure for isolation and identification of *Salmonella* spp. was performed as recommended by Ministério da Agricultura, Pecuária e Abastecimento (MAPA). Among the collected samples, *Salmonella* spp. was isolated from 6/40 carcasses, 13/40 mesenteric lymphnodes 2/40 submandibular lymphnodes. The presence of this pathogen in pork meat is of great concern considering that *Salmonella* spp. actually recognized as the main bacteria involved in foodborne diseases in Brazil. Lack of sanitary conditions and adequate veterinary inspection contributes to contamination of meat during production, storage and distribution. The presence of the pathogen in lymphnodes indicates previous infection at the farm, with those animals being potential sources of excretion and spread of *Salmonella* spp. to other healthy animals and to the slaughter environment. Further studies will be carried out in order to try to establish clonal relationships among strains isolated from carcasses and lymphnodes, and also to evaluate the occurrence of resistance to several antimicrobials.

Palavras-chave: *Salmonella*, matadouro, suíno, Rio de Janeiro

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