FEATURING OF SHOPS THAT SELL BUCHADA OF GOAT IN TWO CITIES OF PARAIBA STATE

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Buchada of goat is a product prepared with the animal viscera and blood that have a high nutritional value, and also is a source of iron and phosphorus. Buchada is too perishable, so packing and storage are determinant factors of validity period during the commercialization. The aim of this work was to feature the shops that sell buchada of goat, in João Pessoa and Campina Grande cities, and to evaluate the product packing and storage conditions. It was used semi-structured questionnaires that allowed the identification of the buchada storage and sale conditions, besides the shops sanitary conditions. It was identified 25 shops featured as supermarkets (32%), butcheries (24%) and street fairs (44%). In the supermarkets and butcheries it was observed that the buchada is stored in polystyrene trays covered with PVC film and refrigerated (10ºC) and/or frozen (-7ºC). The shelf life for these products varies between 5 days (refrigerated) and 9 days (frozen). However, at street fairs, that is the great part of the identified places, the buchada is stored and sold in plastic bags kept at room temperature (30ºC) and questionable sanitary conditions. At these places the useful life of the product is only one day. These data call attention of the urgent need for government regulation of buchada of goat, which is widely consumed, especially in Brazil Northeast.