HEALTH QUALITY TOILET AND PHYSICAL EVALUATION AND CHEMICAL COMPOSITION OF HANDMADE AND INDUSTRIALISED SALAMI


The colonial type salami is a product of acceptance great in the southwestern region of Paraná especially to be part of the tradition italian origin and culture in pig production. Traditionally, the colonial type salami is made by hand, in the household and small industries, being marketed in fairs, supermarkets and newsstands colonial products on highways. The contamination of these products can be obtained from the use of contaminated raw materials or by poor handling prior to consumption. The fact that usually the product is consumed without prior cooking, can be considered a potential risk to consumer health. In order to know the quality of industrialized salami and colonial marketed in southwestern of Paraná, analysis was performed physical-chemical and microbiological. The results showed that while the salami were industrialized accordance with Brazilian law regarding the physico-chemical and microbiological. The artisan salami showed levels of moisture and protein in disagreement with the relevant legislation, as well as samples of 16.67% shown to be contaminated by Coliforms at 45 °C and 22.22% for Salmonella ssp., indicating that it is a health problem that needs attention at the national level, since in previous studies, it was proved the contamination of handmade salamis from various regions of the country by pathogenic microorganisms.