PARASITOLOGICAL EVALUATION OF LETTUCE GROWN UNDER DIFFERENT NUTRIENT SOURCES, BEFORE AND AFTER DOMESTIC SANITATION PROCEDURES

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Lettuce (*Lactuca sativa*) is the most commercialized vegetable in Brazil and as every vegetable that is eaten raw, it needs to present satisfactory sanitary quality. Among sanitation procedures, the domestic sanitation of vegetables is the best known. For this purpose, a survey was developed to identify the most used cleaning methods of fresh vegetables *in natura* by the sampled population at a domestic level and their impact on the parasitological contamination of the crispy lettuce variety, cultivated under distinct nutrient sources (bovine, bed birds and chemistry), collected in two different weeks, directly from the producer. Running water, the use of commercial vinegar solution (0.22g/L) for one minute and sodium hypochlorite solution (0.11 a 0.14 g/L) for one minute were the methods most mentioned by the sampled population. The domestic sanitation practices were reproduced in the laboratory and the samples taken before and after the treatment were submitted to the parasitological analysis by the adapted methodology of Oliveira (1992), Lutz (1919) e Faust et al. (1938). Of the evaluated samples, 91.6% were contaminated by parasites such as *Entamoeba coli*, *Balantidiu coli* and *Giardia lamblia*, being the majority of great importance, considering they present pathogenicity to the men. The samples free of contamination refer to the lettuce samples treated by the sodium hypochlorite solution only on the second collect for all fertilization methods. The results show the importance of this vegetable in the parasitological disease transmission, as well the necessity of appropriate sanitation methods that provide an improvement on their hygienic-sanitary quality.