Abstract - The creation of peccaries in areas previously earmarked for agriculture and livestock or in process of regeneration can be economically important, as it already exists in the habit of consumption of meat from these animals by the provincial population and a potential market for this product in large urban centers. A limiting factor in the marketing of meat from wild animals is the lack of studies on the nutritional quality of their meat. Therefore, the objective of this study was to characterize microbiological, physicochemical and physical meat peccary. The peccary meat was provided by research company, Embrapa where the animals were bred in captivity, with different diets. The peccaries were transported by truck to the slaughterhouse during the morning in individual wooden cages and slaughtered in a slaughterhouse. The meat was packaged, immediately after slaughter, in polyethylene bags and transported to the Laboratory of UEPA in polystyrene vessels, hermetically sealed containing ice flakes, to keep the temperature close to 0°C. In the laboratory the meat was stored in a chest freezer at -18°C until the time of analysis. Analyses were performed and the results were: moisture 76.52%, 18.25% protein, lipid 3.71%, ash 1.13%, pH 5.96, carbohydrate 0.39% and 107.95 kcal/g energy value. For water activity we obtained a value of 0.98, 5.26 kgf in shear force and 22.01% weight loss by cooking, TBA index equal to 0.026 mmol/kg. The test results showed that the peccary meat has high nutritional value, oxidative stability and softness.