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The acai Palm is native from the Amazon region and the State of Pará, from this fruit is extracted a kind of juice that is consumed as staple food for the paraense people. The State's health surveillance conducted monitoring of sanitary quality of the fruit of the acai, for assessment of physicochemical and microbiological contamination. 81 samples were harvested Acai batters in the State of Pará in 2011, and forwarded to the LACENPA, analyses conducted for the microbiological testing for Salmonella sp: searching and Coliform count to 45° C, and physical chemist: Citric Acid in acid, lactic acid, G100G G100G histological elements of search and search of dirt. The results of the analytical reports conclusive of 81 samples for microbiological tests: 30 satisfactory samples (37.03%) and 51 unsatisfactory (62.97%), distributed in 2 for searches of Salmonella sp (3.92%) and Coliform count to 49 to 45° C (96.08%) and physical chemist: 75 satisfactory samples (92.6) and 6 unsatisfactory (7.4%), distributed in 2 for acidity in citric acid G100G (2.5%), 1 for lactic acid acidity in G100G (1.2%), 2 histological elements searches with cassava (2.5%) and 1 search to find presence of fragments of little pieces of stick wood and wire (1.2%). Production chain of Acai has risks demonstrated in results; sanitary measures should be adopted in processing the fruit of ACAI, raw material, so that it is safe from the point of view of health. Best practices for handling, quality tool are being entered into the Acai fruit processing in educational actions with lectures and distribution of kit's.

Poster Presentation.