Edible food are obtained from an emulsion of fats and proteins, with or without the addition of other ingredients such as water, sugar and other ingredients under conditions which ensure the quality of the product. The VISAS were Municipal sanitary quality monitoring marketed edible in the municipality of Bethlehem for evaluation of good manufacturing practices – GMP, to guarantee the sanitary hygienic product. Taken 18 of 26 samples of 8 and ice cream Popsicle for microbiological examination: research of Salmonella sp, coliform count to 45° C, and count of coagulase positive and physicochemical analysis: labeling and histological elements search. The results of the microbiological contamination reveal reports: satisfactory (30.7%) 8 samples and unsatisfactory 18 (69.3%) being search of Salmonella sp 3 samples (16.7%).14 for coliforms count to 45° C (77.8%) and 1 for count of coagulase positive (5.5%) and physical chemistry: 16 satisfactory samples (61.6%) and poor (38.4%) being 10 6 samples for labeling: 5 samples for lack of information in the label (50%), 1 for contains, or does not contain gluten (10) and 4 for search of histological elements with starch from cassava (40%). Whereas the results of the samples had high rates of microbiological contamination, at odds with the labeling legislation, adulteration of fruit pulp raw material for the manufacture of edible. Sanitary inspections are needed for assessment of industries regarding the adoption of GMP, verification of the pasteurization process of the mixture to ensure consumer information and ensure products without danger to the population.

Poster Presentation.