Yeast contamination in beef, pork and poultry, for human consumption.

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The each year, the Brazilian participation in international meat trade has been growing, especially in the production of beef, pork and chicken, being the world’s leading exporter of meat. The concern for food quality and safety of consumers have been frequent discussions topic in the science food. Considering this factor, the objective was to evaluate the presence of yeasts in meat intended for human consumption. Were analyzed beef, pork and chicken, purchased in supermarkets of city of Sao Jose do Rio Preto, São Paulo state. The samples were inoculated in test tubes containing Sabouraud dextrose agar (Oxoid ®) with 10% of ciprofloxacin. The microbiological results were isolated and identified using standard microbiological techniques (microcultive and auxanogram) and commercial tests (ID 32C - bioMérieux ®). The samples analyzed, was isolated a total of 69 specimens of yeast: I) 68.1% belonging to the genus Candida – principally Candida parapsilosis, Candida guilliermondii, Candida tropicalis, Candida lipolytica, Candida famata and Candida krusei. II) 23.2% belonging to the genus Trichosporon - Trichosporon asahii, Trichosporon mucoides, and Trichosporon inkin; III) 8.7% belonging to other species - Debaryomyces robertsiae, Kloeckera apis, Pichia ohmeri e Saccharomyces cerevisiae. The highest contamination was found in pork - 36.2%, followed by beef - 33.3% and chicken - 30.4%. Available data indicate that the steps of meat production, sanitary conditions of storage and handling of supermarkets, present as important vehicles for the spread of pathogenic and deteriorative, resulting in problems for the public health, agriculture and sector commercial.

Keywords: yeasts, meat, poultry, steak beef, pork.