Prevalence of *Campylobacter* spp. in refrigerated broiler carcasses in the State of Paraná, Brazil

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*Campylobacter* has recently appeared as the major human pathogen in chicken meat and is considered the leading cause of acute enteritis in humans in industrialized countries. In Brazil, the prevalence of diseases caused by *Campylobacter* infection is still unknown because the current legislation does not establish standards for the control of this pathogen. Brazil is the second largest chicken meat exporter of the world and the State of Parana is the largest chicken producer in the country. The aim of this study was to provide data on the current situation of the state of Parana regarding the prevalence of *Campylobacter* spp. in broiler carcasses produced in this state. Sixty chicken carcasses from 12 different commercial brands were analyzed for the detection of *Campylobacter* by the qualitative method ISO 10272-1:2006 and the quantitative method ISO 10272-2:2006. *Campylobacter* confirmation was performed by API Campy and Real Time PCR. *Campylobacter* spp. was detected in 40% (24) of the samples and 83.3% (10) of the commercial brands. Among the species of *Campylobacter*, 91.6% of the strains were identified as *C. jejuni*, of which 66.6% belonged to the subspecies *jejuni* and 25% to the subspecies *doylei*. 4.1% were identified as *C. lari* and 4.1% as *C. coli*. *Campylobacter* contamination in poultry carcasses was relevant, demonstrating the importance of this type of meat in the transmission of campylobacteriosis to humans and the need for *Campylobacter* control programs throughout the chicken productive chain in the country.

Keywords: *Campylobacter*, prevalence, broiler carcasses.