Pale, soft, exudative (PSE) turkey meat has been associated with rapid postmortem pH decline and loss of protein functionality, similar to pork and chicken PSE. In the USA, the incidence of turkey PSE is 5-40% and in Brazil data is as yet not available. The objective of this work was to investigate the incidence and characterization of PSE turkey meat in a Brazilian commercial plant in the summer. Turkeys 137-145 days old were slaughtered in a commercial plant. pH and L* values were analyzed in 810 fillets (Pectoralis major m.) samples 24h postmortem at 0°C. Fillets were classified as PSE based on L* value similarly as described by Owens et al. (2000), samples with $L^* \geq 55.0$ were classified as PSE meat and fillets with $L^* < 55.0$ as normal meat. The incidence of PSE turkey meat was 24.7%. The pH average was 5.67 for PSE turkey samples and 5.72 for normal samples, significantly different ($p \leq 0.05$). For characterization, fillets PSE ($n=11$) and Normal ($n=22$) were analyzed for color and water holding capacity (WHC) 24h postmortem. PSE turkey samples presented $b^*$ values significantly higher ($p \leq 0.05$) than normal samples, whereas the $a^*$ values did not show any significant differences. The WHC was significantly lower ($p \leq 0.05$) for PSE turkey meat (74.33) than normal meat (79.74). The $L^*$ value and pH were correlated significantly with WHC. The PSE turkey meat was characterized as acid, pale, more yellowish and poorer WHC and it could be a problem for industry in particular for processed meat products.