Effect of Nisin on the counts of *S. aureus* in Minas traditional cheese of Araxá-MG during ripening.

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Traditional Minas cheese occupy a prominent role in Brazil according to their social and economic importance for the country. Although these cheeses can only be marketed in State of Minas Gerais, is notorious its presence beyond the borders of the state. Because it is made with raw milk, cheese can be a potential carrier of pathogenic microorganisms such as *Staphylococcus aureus*. The aim of this work was to evaluate the effect of Nisin in traditional Minas cheese of Araxá – MG on counts of *S. aureus* during 60 days of ripening. Were inoculated twice (100 and 400 U. U. mL⁻¹ of milk) of the commercial preparation containing nisin (Chrisin 2.5% w / w) Chr. Hansen Ind. e Com. (Valinhos-SP – Brazil) during the manufacturing in three farms. Analysis of *S. aureus* were made using the technique of 3M Petrifilm - Rapid S. aureus (RSA) at times: zero, 7, 14, 30 and 60 days of ripening. The concentrations of nisin significantly influenced the counts of *S. aureus* in traditional Minas cheese. In treatments that received doses of nisin no growth of *S. aureus* was observed over the 60 days of ripening. The results show that the addition of nisin was effective in reducing the population of *S. aureus* in Minas traditional cheese during ripening. The authors thank FAPEMIG for the financial support of the project.