MICROBIOLOGICAL EVALUATION OF PORK PRODUCED AND COMMERCIALIZED BY INDUSTRY IN PARANA STATE

Daiany C. Vitorassi, Ademir Mattana, Denise P. Lima. Federal University of Technology- Paraná-Campus Medianeira, Av. Brasil, 4232- Parque Independência, Medianeira, Paraná, Brazil.

Since this is a product which has high levels of nutrients, quality of meat is nowadays one of the biggest consumers' concerns, when it is not handled properly, it can become a health hazard for people. This present study aimed to assess the microbiological quality of pork produced and commercialized by an industry in Parana State. It was analyzed three samples, following the recommendations of Normative Instruction No. 62, August 26, 2003 and the results compared with the legal parameters required by Resolution No. 12 January 2, 2001 of the National Health Surveillance Agency. The samples were collected after the de-boning, wrapped in see-through plastic bags and packed in EPS box in temperature below 7 °C, and then they were taken to the Chemical, Physical and Microbiological Analysis of Food and Water Laboratory (LAMAG) of the Federal University of Technology - Paraná (UTFPR). The analyzes for the presence of salmonella sp. showed absence in 25g of sample, therefore 100% of the samples were within the standards established by the actual law. The values for coliforms counts at 45° C showed values lower than 10^2 CFU / g in the three samples, below the recommended by the RDC 12 for refrigerated pork (10^4). Thus, the product is under satisfactory sanitary conditions as well as appropriate for human consumption. According to this, it was observed that the sanitation and hygiene standards of the industry have been in good condition, and employees are aware of the hygiene standards required for food handling.