The objective of this work was to evaluate the shelf-life of the coconut water stored at 5°C from seven companies of Maceió-AL. It was chosen 03 batches from each company A, B, C, D, E, F, G. In each batch, the samples were analyzed in triplicate totaling 63 samples used for this experiment. The samples were stored at 5°C and analyzed at times 0, 5 and 10 days. During this period, physico-chemical (° Brix and pH) and microbiological tests were performed. The pH values (4.7) were above, while °Brix values (6.7) were below. Only the pH values were outside the specifications, but in both there were no significant differences (p ≥ 0.01) any alteration occurred during storage. The results of Brix and pH values indicate that the coconut water was used in the best degree of maturation. The microbiological results showed that the yeast and mold were the microorganisms had the highest growth, followed by total coliforms and Escherichia coli. Salmonella sp. was absent in all analyses. Company B had no Escherichia coli. The company D had values of (5.5x10³ CFU/mL), while company F (2.0x10² CFU/mL) resulting in the highest and lowest level of microbial contamination for this study. Microbial contamination by some companies indicates sanitary deficiency in the production chain from coconut water. Stability analysis indicated that samples showed no stability from the first day of the study. An assessment to identify critical points and corrective actions will be necessary to ensure quality and stability products.