IAFP Latino 2024
Simpósio Latinoamericano em Segurança dos Alimentos
Santos - SP - Brasil
11 a 14 Nov, 2024

Microbiological Analysis of Chicken Meat Commercialized in a Municipality in the Metropolitan Region of Curitiba

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The global scenario of chicken meat production is characterized by a growing demand for animal protein worldwide. In Brazil, this trend is reflected in chicken meat production, with the country being the second largest producer in the world and the largest exporter of this type of meat. The state of Paraná leads national production, accounting for 36% of the total. However, this meat is subject to chemical, physical, and biological contamination, raising concerns about foodborne diseases. This study aims to analyze the hygienic-sanitary profile of chicken meat sold in a municipality in the metropolitan region of Curitiba, Paraná, Brazil. Between October 9, 2023, and February 9, 2024, 10 samples of chilled chicken meat were collected from supermarkets and butcher shops, covering the five regions of the city, with two samples per region. The samples were subjected to standard microbiological analyses for the quantification of Total and Thermotolerant Coliforms, as well as the detection of *Salmonella* spp. Although 90% of the samples showed contamination by total and thermotolerant coliforms, all were in compliance with current regulations. Additionally, *Salmonella* spp. was not detected in any of the analyzed samples, indicating the effectiveness of the safety measures adopted. The presence of contamination verified in the evaluated samples indicates that the hygienic-sanitary practices adopted by the manufacturers were effective in maintaining product safety. Moreover, the absence of *Salmonella* spp. in all analyzed samples demonstrates the efficacy of the implemented control measures and reflects compliance with nationally established sanitary standards, highlighting the importance of these practices for food safety.

Agradecimentos: The authors thank the Federal University of Paraná (UFPR) for the infrastructure and technical resources, as well as National Council for Scientific and Technological Development (CNPq) for their support.