

5th Euro-Global Summit and Expo on

Food & Beverages

June 16-18, 2015 Alicante, Spain

Bacteriological evaluation in Salmon (Salmo salar) benefit in fish's warehouse in Rio de Janeiro, Brazil

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The consumption of raw fish is increasing in Brazil however it may present a higher risk to public health, because its integrity depends only on proper handling and storage. Hence, the use of effective means to ensure the safety of the product is extremely important. The aim of this investigation was to carry out microbiological analysis of salmon (*Salmosalar*) before and after the processing in a fish industry. The microbiological analyzes were: *Salmonella spp(SS)*, *Staphylococcus aureus (SA)*, total *coliforms* (TC), *Escherichia coli (EC)* and *Aerobic Mesophilic Heterotrophic Bacteria* (AMHB). The raw material and the final product had low levels of AMHB and SA. TC was in low concentration only in the final product. The SS and EC bacteria were not isolated. It is suggested that fish industries with "good processing practices" can produce suitable raw fish to fresh consumption.

Biography

Andre Luiz Medeiros de Souza, PhD. student in Food Hygiene and Technology Processing Animal Productsat Federal Fluminense University - RJ(UFF, Brazil), works in the fisheries extension departmentin Foundation Institute for Fisheries of Rio de Janeiro (FIPERJ, Brazil). He graduated and has Master's degree in Veterinary Medicine. He specialized in food safety and nutritional quality at Federal Institute of Rio de Janeiro (IFRJ, Brazil), and in Health Surveillance and Food Quality Control at Qualittas School Office (Rio de Janeiro, Brazil).

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