

“MANTA OVINA” FROM PETROLINA: MICROBIOLOGICAL ASPECTS OF PRODUCT SAFETY.

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Abstract

Resumo:

The “Manta Ovina” from Petrolina is a traditional, hand-made lamb meat product. The boned, salted and dried product is the result of a series of traditional techniques, namely cutting, salting and drying. It is well known and consumed in the “Vale do Sub-médio São Francisco”. The aim of this study was, therefore, to evaluate the hygienic-sanitary conditions of the Manta Ovina” from Petrolina processed in a complex of restaurants, the “Bododromo”, located in the city of Petrolina-PE, Brazil. The data obtained through this study regarded the incidence of coliform, thermotolerant halophilic bacteria, *Salmonella sp* and *Staphylococcus aureus* . They were obtained from nine samples from three restaurants. The results showed that all “Manta Ovina” samples had *Salmonella sp* absence, fecal coliform count of <10 CFU / g, and halophilic bacteria count of <10 MPN / g. On the other hand, the accounts of *Staphylococcus aureus* were presented in very high levels, ranging from 8 x 10³ to 5.1 x 10⁶ CFU / g. The samples also presented elevated number of total coliform, ranged from 5.2 x 10³ to 5.5 x 10⁶ CFU / g. The results showed that the “Manta Ovina” was safe for human consumption, since it had absence of *Salmonella* and fecal coliform, and attended the requirements of the Brazilian legislation for meat products (Brazil, 2001). However, as the product exceeded the limit established for *Staphylococcus* , it is worth the implementation and maintenance of hygienic and sanitary practices during its preparation. The application of Good Manufacturing Practice (GMP) will assure the production of a safe salted lamb meat product, with high quality standards for the population.