



## Eficiência de soluções antimicrobiana na desinfecção de alface tipo crespa comercializada em feira livre [

2013

text (article)

Analítica

The consumption of raw vegetables is an important vehicle for transmission of foodborne disease (DTA). This contamination can occur before and after harvest, through contact with soil, irrigation with contaminated water, transportation and the hands of manipulators. The lettuce (*Lactuca sativa*) is a leafy vegetable more commercialized in Brazil. The objective of this work was to verify the efficiency of sanitizing chlorine-based disinfection and vinegar on lettuce samples. The samples were collected in the market Pirajá city of Juazeiro do Norte - CE and transported to the laboratories: Processing plant for sanitizing, a physical chemist to perform the analysis of titratable acidity and microbiology of food, which were analyzed for 35oC and 45oC coliforms, *Staphylococcus aureus* and *Salmonella* spp, according to the norms of the APHA (American Public Health Association). The results of the analyzes of lettuce acid cleaned with water, and water + vinegar + hypochlorite were on average: 0.1% for all samples. The results obtained for 35oC and 45oC coliforms showed that only the sample was washed only with water was out of the standards set by the legislation, *Staphylococcus aureus* and *Salmonella* spp revealed that all samples (100%) were in accordance with the standard federal regulations

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