

COMPARISON OF PHYSICAL CHEMICAL AND MICROBIOLOGICAL RAW tambacu SPINE AND PROCESSED IN FILLET FISH PULP FORM

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Resumo (Texto Científico) - Máximo 300 palavras | Abstract (Scientific Text) - (Maximum 300 words):

The quest for a healthy diet associated with increased fish consumption is a reality in Brazil. The commercialization of fish without viscera, without scales and without thorns in Y of your muscles is common practice in the state of Mato Grosso, generates waste without commercial value, often discarded to the environment, resulting in waste of something that could be used as food and generating environmental impacts. To minimize losses through reuse and reduce environmental liabilities, the flesh of fish waste was developed, from the filleting of thorns Y tambacu (*Colossoma macropomum* + *Piaractus mesopotamicus*), marketed in the region of Cuiabá. Aiming to compare the chemical composition of the fish in natura and processed (minced fish) were determined moisture, ash, lipids and proteins, according to the official methods of AOAC and IAL, all in triplicate. Microbiological analyzes were performed for determination testing of total coliforms, thermotolerant and *Escherichia coli*. Physical and chemical difference was only in moisture (78.83% and 67.64%, respectively), suggesting of use of fish pulp has nutritional properties comparable to fresh fish. Regarding the sanitary conditions, only the raw fish presented total coliforms (7.32 log₁₀ CFU / g) and thermophilic (1,1x10⁶ NMP / g) and is positive for *E.coli* in dilution 10⁻⁵. Coliforms are indicative of human fecal contamination or warm-blooded animals. However, there are natural inhabitants of the intestinal microbes of fish, suggesting that they may be from the pond water and / or hygienic conditions related to handling or to handlers in some stage of the process (fish removal, transportation, reception, water quality and ice, evisceration, handling in general). With the results of the analyzes it was possible to prove the advantages in the use of fish pulp with regard to raw fish fillets, since the processing eliminate the bacterial load without interfering with nutritional value.

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