

## P1-25 Prevalence of *Salmonella* spp. in Açai Pulp

ANA LUCIA PENTEADO

*Embrapa Meio Ambiente, Campinas, , Brazil*

**Introduction:** One of the most common bacterial pathogens involved in foodborne outbreaks is *Salmonella* spp. Açai pulp is commercialized pasteurized and frozen or it is used as basis for diverse products. In Brazil, this fruit is widely consumed and recently, it has conquered interest in the United States market.

**Purpose:** The objective of this study was to investigate the prevalence of *Salmonella* spp. in açai (*Euterpe oleracea* Mart.) pulp.

**Methods:** A total of thirty-six (36) açai pulp were collected from industries and one (1) obtained in "natura." For the isolation of *Salmonella* spp samples were analyzed using the Food and Drug Administration's Bacteriological Analytical Manual (FDA- BAM). Serotyping was carried out in the Enterobacteriaceae Reference Laboratory of Instituto Oswaldo Cruz (FIOCRUZ), RJ, Brazil.

**Results:** *Salmonella* Brazil was confirmed in one sample of açai pulp "in natura." All pulps from the industries were negative for *Salmonella* spp.

**Significance:** These results indicate that *Salmonella* spp can be found in açai pulp ("in natura") and practices/treatments should be followed to eliminate them.