

Presence of *Listeria* in Boursin and Chevrotin Goat Cheese Sampled in the Alfenas Region, Brazil

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Introduction

The production of goat's dairy products in Brazil shows an exponential and continuous increase. Due this the importance of evaluate the quality of those products increases.

The **objective** of this work was to evaluate the physical-chemical and microbiological characteristics of two types of Brazilian analog goat's cheeses type, Boursin and Chevrotin, in the Alfenas-MG region.

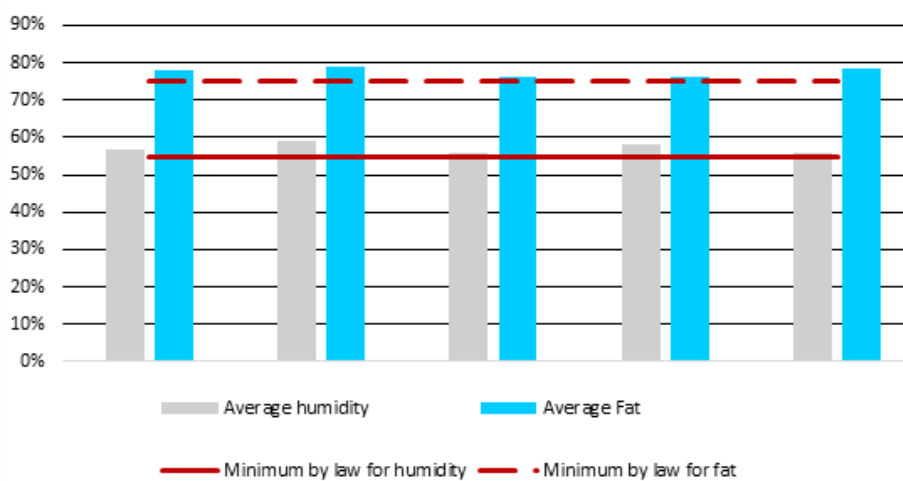
Materials and methods

This study used **ten samples of cheeses** (5 Boursin and 5 Chevrotin types), produced in Alfenas region, were purchased at the local market.

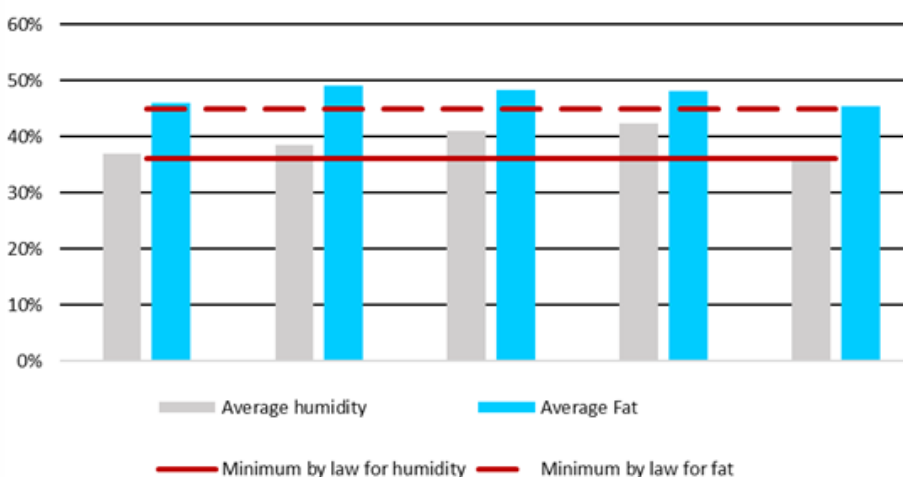
For those samples, the **fat** and **humidity** was determined using the Gerber method and oven drying, respectively, and analysed according to the current (brasilian) legislation. Also was analysed the presence of ***Listeria spp.***, ***Salmonella spp*** and quantification of **total coliforms**.

Results

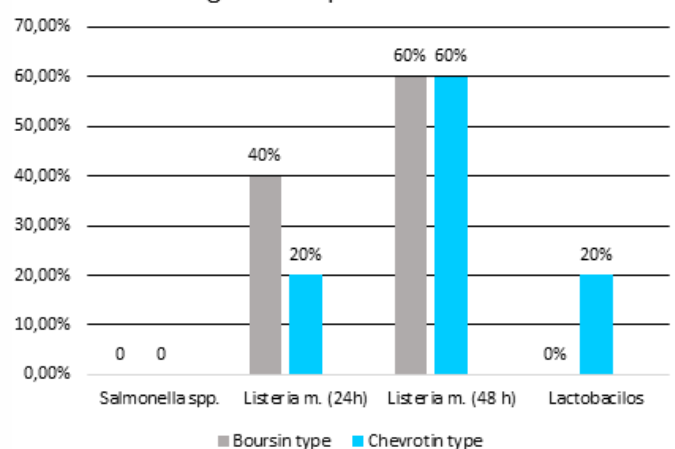
Boursin Type



Chevrotin Type



Percentage of sample contamination



Conclusions

It is concluded that the cheeses type Boursin and type Chevrotin produced and packaged in the region of Alfenas / MG, although are in agreement with the legislation in relation to the contents of fat and humidity, were **positive for *Listeria***, being not indicated for consumption presenting **health risks** as food poison symptoms and even **meningitis** in severe cases.