

STUDY PROPOSAL OF THE MICROBIOLOGICAL QUALITY OF HANDMADE PRODUCTS OF ANIMAL ORIGIN



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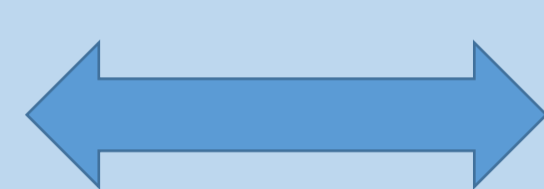


OBJECTIVES

1. Evaluate the microbiological quality of different handmade products of animal origin bought in different street markets and fairs in Catalonia.
2. Check that these products are in optimal condition for consumption.

INTRODUCTION

HANDMADE PRODUCTS



BETTER QUALITY

Order 285/2006 → A handmade product is made directly by craftsman trying to get at the end of the manufacturing a unique product with different characteristics.

Volume and Value evolution
 Total Food in Fairs and Street Markets

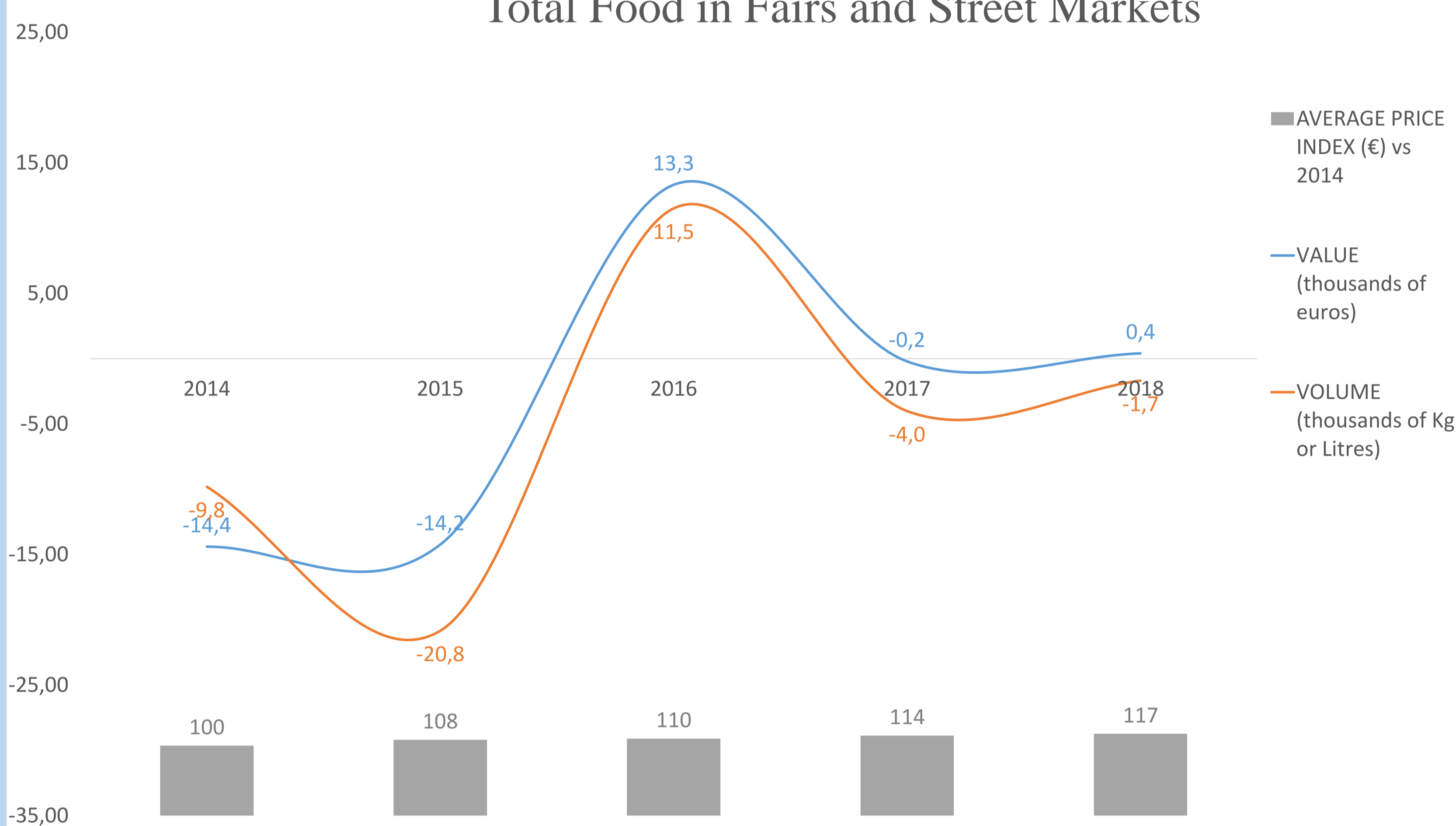


Figure 1 Graphic elaborated with the reports from 2014 to 2018 of food consumption in Spain extracted from "Ministerio de Agricultura Ramaderia i Pesca"

Different reports of food consumption in street markets and fairs in Spain have been consulted:

- It is observed that it is a sector relying on price to get profitability due to higher costs, lower demand and lower production capacity.
- In 2018 in value they moved over **615.758 thousands of euros** and **395.075 litres/kg** in volume.
- In the 2018 there is an increase on value but not in volume due to an **increase on the Average Price**.
- When looking at which foods are the ones contributing to the decrease in volume and the growth in value, it is observed that are mainly **fruits and vegetables** the ones causing it.

The legislation establish a minimum of microbiological quality in these products. But are those enough? This study has intended to look and analyse if the current criteria are enough and propose an extended scope and measures.

FIRST RESULTS

First Results

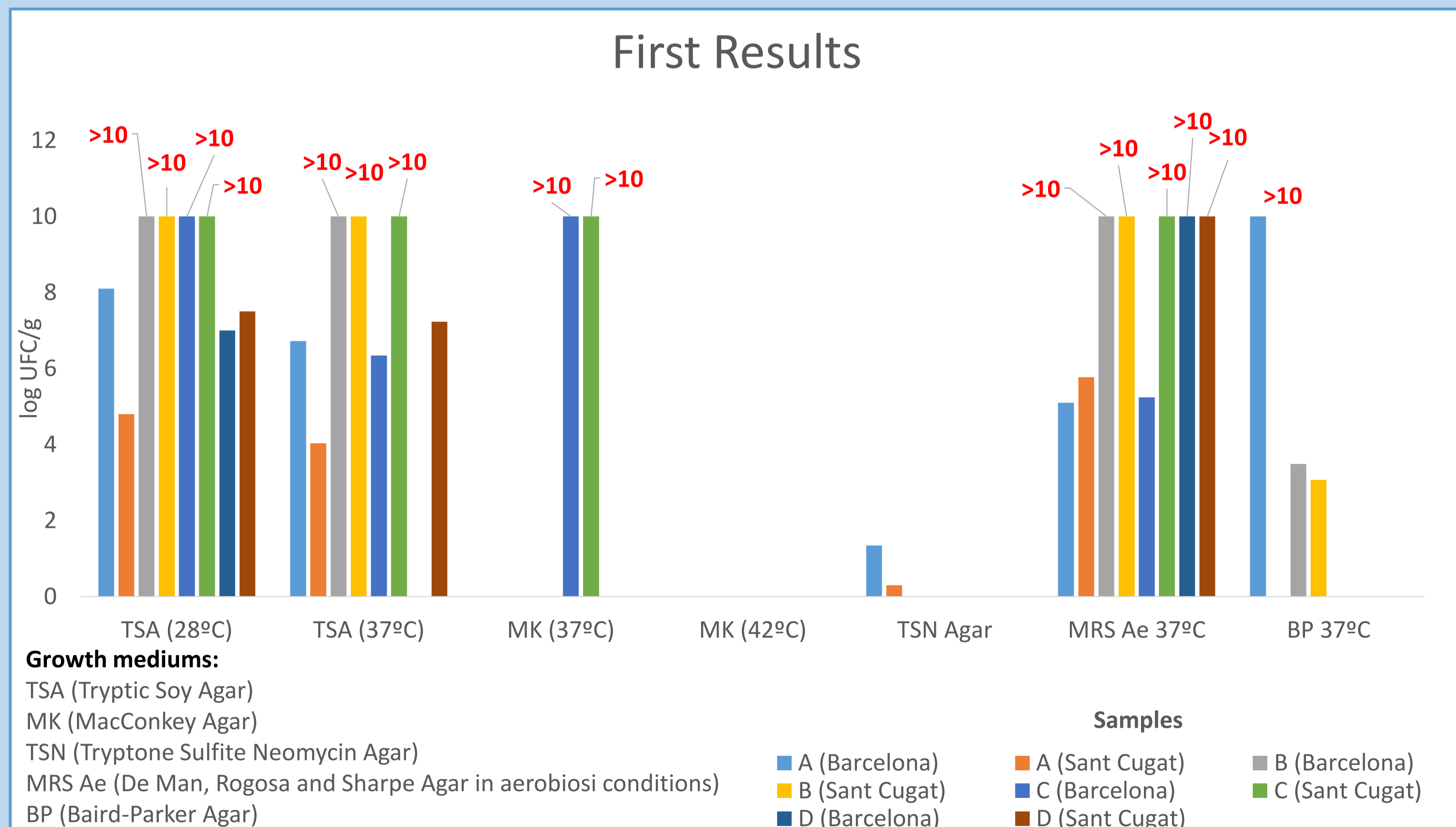


Figure 3 Graphic elaborated with the first results of the different products bought in Street Markets of Catalonia

- An important growth in the MRS medium and in the MK medium at 37°C (fresh cheese samples) has been observed.
- We have also observed a growth in the TSN medium (secallona samples) and in the BP medium.
- The dilution bank should be expanded in order to analyse the following samples.

MATERIAL & METHODS



Figure 2 Pictures of different products bought in Street Markets of Catalonia

- We purpose to analyse 4 different handmade products:
 - Secallona
 - Sobrassada (Dry meat similar to chorizo)
 - Fresh cheese
 - Matured cheese
- n=5 for each product → a total of n=20 samples.
- Due to the COVID situation we only have been able to analyse 8 samples. n=2 for each product

CONCLUSIONS

- ✓ A lack of safety and hygiene has been observed in some samples. However, these results aren't significant enough due to low data base, we would need to analyze more samples.