

**TITLE:** SENSITIVITY PROFILE OF ISOLATED POTENTIAL BACTERIA OF BOVINE MEATS MARKETED IN SUPERMARKETS AND FREE FAIRS IN CAMPO GRANDE – MATO GROSSO DO SUL

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### **ABSTRACT**

In veterinary medicine antibiotics are used not only as a form of treatment, but also as a prophylactic method of certain pathologies. Bacterial resistance reflects a great risk in the quality of human life, since, besides the acquired mechanism of resistance, the indiscriminate and incorrect use of antibiotics causes contamination of the animal foods. Therefore, the objective of this study was to evaluate the sensitivity profile of potentially pathogenic microorganisms isolated from bovine meats marketed in supermarkets, butchers and free trade fairs in Campo Grande, Mato Grosso do Sul. purchased in different commercial establishments in the city of Campo Grande, MS, where it was analyzed the presence of *Salmonella* spp. using the methodology described in the International Organization for Standardization (ISO 6579: 2002) with modifications and for verotoxigenic *Escherichia coli* was used as described in the Compendium of Methods for the Microbiological Examination of Foods, 2001, after the analyzes was performed the susceptibility profile by means of the method described in The Clinical and Laboratory Standards Institute (CLSI) using for the isolates of *Salmonella* spp. and verotoxigenic *E. coli* the following antimicrobials: ampicillin, chloramphenicol, cefepime, ciprofloxacin, gentamicin and tetracycline. None of the evaluated meat samples were positive for verotoxigenic *E. coli* and 5 (12.82%) were positive for *Salmonella* spp. Afterwards, the antibiogram was performed, identifying resistant or sensitive strains. The isolates of *Salmonella* spp. showed sensitivity of 100% to gentamicin and ciprofloxacin and 75% to cefepime. The highest resistance indices were recorded for ampicillin (100%) and tetracycline (75%). The controlled use of antibiotics is essential for lower bacterial resistance and its monitoring assists in the treatment and control of disease outbreaks.

**Keywords:** Antibiogram; bactéria; resistance.

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