Quality assessment of soy milk: RR® event traceability, detection of *Salmonella* Enteritidis and sensory analysis.

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Consumers nowadays are concerned with the foods they are eating and paying more attention to the information provided on labels. Many researchers have studied how consumers react about organic and genetically modified (GM) products. In Brazil, labeling of products containing GM material is obligatory by law; however, the legislation establishes that only those products with recombinant DNA amount above 1 % should be labeled, unlike the organics products, where all products must have the organic seal. The objective of this work was to produce hydrosoluble soybean extract – *soy milk*, through the processing of organic, conventional and transgenic – RR® soybeans and to evaluate the analysis sensory affective of product, the RR® traceability and the microbiological quality through the technique of q-PCR SYBR Green®. Soybean extracts of different cultivars were processed at Embrapa Food Technology and showed no nutritional differences, considering the amount of nitrogen and the protein profile. The extracts were submitted at 81 tasters, with and without information about the origin of soybean grains. The awareness about the nature of the origin of soybeans used during the processing increased the acceptability for the three cultivars. In relation to traceability, the final product would be labeled, just if the initial mass of the cultivar RR® was present in an amount equal or greater than 5 % of the grains added to the initial process. The assessment of the microbiological quality of the contaminated artificially product was performed initially by an in-house DNA protocol extraction and the detection system SYBR Green® was considered adequate also for organic, conventional and transgenic soybean analysis. This modified methodology showed that 4 CFU/mL of *Salmonella* Enteritidis were detected by q-PCR, without pre enrichment of step and the products obtained are in accordance with national and international regulations.

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