

# **I-INTERNATIONAL MEETING OF ANIMAL SCIENCE IN SEMI-ARID REGIONS**

*Universidade Federal do Agreste de Pernambuco – UFAPE*  
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Work area: Industry of Animal products and feed science

## **Analysis of the marketing conditions of crustaceans and mollusks in public markets and supermarkets in the metropolitan region of Recife**

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The city of Recife is located in the coastal region of the state of Pernambuco. Therefore, the sale and consumption of seafood, such as some mollusks and crustaceans, is quite common. These are sources of animal protein and are widely accepted products in regional cuisine, and in a certain way very available and commercialized. With the increase in population there is a greater demand for food, so the need to have animal protein sources has become crucial for several food sectors. The work had the objective of evaluating the conditions of infrastructure and commercialization of crustaceans and mollusks in some neighborhood supermarkets, markets, and public fairs in the Metropolitan Region of Recife (RMR). The work was carried out through monthly visits to supermarkets, markets, and public fairs in neighborhoods in the metropolitan region of Recife, to analyze the facilities in which seafood was being stored and sold. This is a qualitative research, which sought to identify how fish consumption is offered to buyers within establishments, as well as the ways of marketing and conserving fish in the locations. To achieve this objective, monthly visits were carried out to record aspects of the commercialization of mollusks and crustaceans. After collecting the data, the conditions were compared with what is provided for by law. At the end of the visits, twelve taxa were found, five of which were mollusks, squid, octopus, mussel, oysters, and sururu, and seven crustaceans, shrimp, lobster, and crayfish, sururu, and crab. They were presented in different ways for sale, frozen, refrigerated, or raw. In the supermarkets and public markets visited, it was observed that the most frequently found forms of offering mollusks were mainly frozen and bagged, concerning crustaceans, shrimps were generally offered in a bagged and frozen form. With the shrimp, some packages with loose ice shavings were found inside the bags, up to 0.5 cm in diameter, indicating that the product had defrosted. This practice can put the quality of the product at risk, and the consumer is advised not to buy these products. About the health issues presented in the establishments visited, in supermarkets the fish supply was more in line with current legislation, unlike public markets where very serious and obvious health problems were found. At the Boa Viagem Market and the Afogados Market, the sale of fish without an expiration date was observed, without clear and reliable information about the origin of the product, a suspicious form of conservation/refrigeration, and precarious general conditions. This work concludes that there aren't written references about the validity of the product (date of collection in the environment), or origin in products sold in public markets. From a health point of view, the main problem is the evident thawing of products originally sold frozen and the hygienic and sanitary conditions of some locations.

**Keywords: conservation, offering, quality**

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