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Mites in aromatic, condiment and medicinal dehydrated plants in bulk sale in the city of São Paulo.

Marcia da Fonseca Valbuza[1], André Luis Matioli[2], Mario Eidi Sato [2], Marcos Roberto Potenza*[3], Ana Eugênia de Carvalho Campos.[3]

[1.] Instituto Biológico,Pós-Graduação em Sanidade Alimentar e Ambiental no Agronegócio, Av. Conselheiro Rodrigues Alves, 1252, São Paulo, Brasil. E-mail:valbuza@uol.com.br.
[2.] Instituto Biológico, Alameda dos Vidoeiros, 1097 - Campinas, Brasil. E-mail: matioli@biologico.sp.gov.br and mesato@biologico.sp.gov.br.
[3.] Instituto Biológico, Av. Conselheiro Rodrigues Alves, 1252, São Paulo, Brasil. E-mail: mpotenza@ig.com.br and anaefari@biologico.sp.gov.br.
*Corresponding author: mpotenza@ig.com.br
DOI 10.5073/jka.2018.463.249

Mites infest stored goods, especially when the environment is hot and humid. Infested foods may have their taste altered and, in some cases, cause diseases to consumers. In this way, the detection of arthropods in food must be carried out throughout the production chain, as the external and internal markets are increasingly demanding for the quality and health of food. Aromatic, condiment and medicinal dehydrated plants are largely sold in bulk, but little is known about infestations by mites. The objective of this work was to evaluate the diversity of mites in 10 samples of *Coriandrum sativum*, *Pimpinella anisum*, *Petroselinum sativum*, *Chamomila recutita*, *Baccharis trimera*, *Bixa Orellana*, *Cassia angustifolia*, *Origanum vulgare*, *Ocimum basilicum*, *Melissa officinalis*, *Mentha piperita*, *Rosmarinus officinalis*, *Peumusboldus*, *Salvia officinalis*, *Thymus vulgaris*, *Laurus nobilis*, *Hibiscus sabdariffa*, *Myristica fragans*, *Capsicum annum* and *Curcuma longa* acquired in the establishments of bulk sale in the city of São Paulo. A total of 2,589 specimens of mites corresponding to 10 species, *Tyrophagus putrescentiae*, *Glycyphagus destructor*, *Ameroseius* sp., *Blattisocius tarsalis*, *Typhlodromus transvaalensis*, *Tetrabdella* sp., *Cheyletus malaccensis*, *Pronematulus* sp., *Raphignatus* sp. and *Tydeus* sp. The mite *Typhlodromus transvaalensis* was recorded for the first time in Brazil infested stored products.

Key words: Mite, stored products.