

INTISARI

CEMARAN BAKTERI PADA UDANG (*Litopenaeus vannamei*) YANG DIJUAL DI PASAR SOROBAYAN KABUPATEN BANTUL

Mila Melisa Wulandari

18/430075/KH/09796

Berdasarkan data Statistik Kementerian Kelautan dan Perikanan Daerah Istimewa Yogyakarta produksi udang dari tahun ketahun mengalami peningkatan. Seiring dengan meningkatnya produksi udang di Daerah Istimewa Yogyakarta tentu perlu didukung dengan tersedianya produk yang aman dan sehat untuk dikonsumsi masyarakat. Penelitian ini bertujuan untuk mengidentifikasi cemaran bakteri meliputi *Total Plate Count* (TPC), *Salmonella sp.* dan *Escherichia coli* pada udang yang berasal dari Pasar Sorobayan Kabupaten Bantul.

Sebanyak 10 unit sampel (@10 gram) udang yang didapatkan dari pasar tradisional Sorobayan Kabupaten Bantul. Sampel udang diperiksa terhadap *Total Plate Count* (TPC), isolasi dan identifikasi *Salmonella sp.* dan *Escherichia coli*. Perhitungan TPC menggunakan media *Plate Count Agar* (PCA), isolasi *Salmonella sp.* menggunakan *Xylose Lysine Dextrose Agar* (XLD) dan isolasi *Escherichia coli* menggunakan *Eosin Methylen Blue Agar* (EMB). Hasil isolasi dan identifikasi dianalisis secara deskriptif.

Hasil penelitian ini menunjukkan bahwa *Total Plate Count* (TPC) sebanyak $2,2 \times 10^6$ CFU/gr, cemaran *Escherichia coli* sebesar 40% namun tidak ditemukan cemaran *Salmonella sp.* Cemaran mikroba pada udang yang dijual di Pasar Sorobayan Kabupaten Bantul melebihi standar yang ditentukan dan masih ditemukan tercemar *E. coli*.

Kata kunci: Udang, *Total Plate Count* (TPC), *Salmonella sp.*, *Escherichia coli*.

ABSTRACT

BACTERIAL CONTAMINATION IN SHRIMP (*Litopenaeus vannamei*) SOLD AT SOROBAYAN MARKET BANTUL REGENCY

Mila Melisa Wulandari
18/430075/KH/09796

Based on the Ministry of Maritime Affairs and Fisheries statistics, the production of shrimp in Daerah Istimewa Yogyakarta is increasing annually. The quantity improvement of shrimp production in D.I. Yogyakarta needs to be supported with products that are safe and healthy for public consumption. This study aims to identify bacterial contamination including *Total Plate Count* (TPC), *Salmonella* sp., and *Escherichia coli* in shrimp that are sold at Sorobayan Market Bantul Regency.

A total of 10 sample units (@ 10 gram) of shrimp were obtained from the Sorobayan traditional markets. Sample units were used for inspection of the *Total Plate Count* (TPC), *Salmonella* sp. and *Escherichia coli* isolation identification. The method used in research were *Plate Count Agar* (PCA) for TPC, *Xylose Lysine Dextrose Agar* (XLD) for *Salmonella* sp. isolation and *Eosin Methylene Blue Agar* (EMB) for *Escherichia coli* isolation and identification data results were analyzed descriptively.

The results of this study showed that quantification of shrimp *Total Plate Count* (TPC) is $2,2 \times 10^6$ CFU/gr, a total of 40% positive results for *Escherichia coli* isolation and negative results for *Salmonella* sp. Microbial contamination of shrimp sold at Sorobayan market, Bantul regency exceeded the specified standard and was still found to be contaminated with *Escherichia coli*.

Key words: Shrimp, *Total Plate Count* (TPC), *Salmonella* sp., *Escherichia coli*