

**PREVALENSI *Staphylococcus* sp. DAN *Staphylococcus aureus* PADA
DAGING AYAM SEGAR DARI PASAR TRADISIONAL DI MAGELANG,
JAWA TENGAH**

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INTISARI

Staphylococcus aureus (*S. aureus*) merupakan patogen penyebab keracunan makanan (*food poisoning*) yang paling umum ditemukan. Penelitian ini bertujuan untuk mengetahui tingkat prevalensi *Staphylococcus* sp. dan *S. aureus* pada sampel daging ayam segar yang dijual pada pasar tradisional di Magelang, Jawa Tengah. Sebanyak 20 sampel daging ayam segar diuji dengan mikrobiologi dan molekuler. Sampel dikultur pada media *mannitol salt agar* kemudian dilakukan pengamatan morfologi koloni dengan pewarnaan Gram, serta uji biokimia katalase *slide* dan uji koagulase. Isolat diduga *S. aureus* selanjutnya diuji secara molekuler dengan metode amplifikasi PCR pada gen target 23S rRNA *Staphylococcus* sp. dan 23S rRNA *S. aureus*. Hasil pengujian secara mikrobiologi menunjukkan sebanyak 55% (11/20) sampel daging ayam memiliki karakteristik memfermentasi manitol, Gram positif, dan katalase positif. Lebih lanjut, hasil uji molekuler menunjukkan bahwa 55% (11/20) sampel positif terkontaminasi *Staphylococcus* sp. dan 10% (2/20) diantaranya terkontaminasi *S. aureus*. Dapat disimpulkan bahwa daging ayam segar khususnya yang dijual di 10 pasar tradisional di Magelang, Jawa Tengah telah terkontaminasi bakteri *Staphylococcus* sp. dan *S. aureus*.

Kata kunci: Cemaran, Daging ayam, PCR, *Staphylococcus aureus*, *Staphylococcus* sp.

PREVALENCE OF *Staphylococcus* sp. AND *Staphylococcus aureus* IN CHICKEN MEAT FROM TRADITIONAL MARKETS IN MAGELANG, CENTRAL JAVA

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ABSTRACT

Staphylococcus aureus (*S. aureus*) is the most common pathogen that causes food poisoning. This study aimed to determine the prevalence of *Staphylococcus* sp. and *S. aureus* in raw chicken meat samples sold in the traditional markets in Magelang, Central Java. A total of 20 raw chicken meat samples were tested by microbiology and molecular methods. Samples were cultured on mannitol salt agar and verified the bacterium's morphology by the Gram stain, biochemical test including slide catalase and coagulase test. Presumptive isolates of *S. aureus* were then tested by PCR amplification of the target genes of 23S rRNA *Staphylococcus* sp. and 23S rRNA of *S. aureus*. The microbiological results showed that 55% (11/20) of chicken meat samples had fermenting mannitol, Gram positive, and catalase positive characteristics. Furthermore, the results of molecular test showed that 55% (11/20) of the samples were positively contaminated with *Staphylococcus* sp. and 10% (2/20) of them were contaminated with *S. aureus*. To sum up, the raw chicken meat especially those sold in 10 traditional markets in Magelang, Central Java has been contaminated with *Staphylococcus* sp. and *S. aureus* bacteria.

Keywords: Chicken meat, Contamination, PCR, *Staphylococcus aureus*, *Staphylococcus* sp.