

INTISARI

Kualitas Mikrobiologis dan Kimiawi Produk Olahan Ikan Khas Suku Batak Dekke Naniura

Dekke naniura merupakan salah satu makanan tradisional suku Batak, berupa ikan mas yang direndam dengan asam jungga dan bumbu rempah yang khas serta disajikan secara mentah tanpa perlakuan pemasakan. Penelitian ini bertujuan untuk mengetahui kualitas kimiawi dekke naniura berupa kandungan gizi, pH serta prevalensi *Coliform*, *Escherichia coli*, *Salmonella* sp., dan *Staphylococcus aureus*. Pengujian kandungan gizi menggunakan analisis proksimat dan pengujian bakteri menggunakan metode SNI. Sampel dekke naniura berasal dari 3 produsen (lapo) yang berada di Semarang. Dekke naniura memiliki pH berkisar 4,7 – 4,9 dan mengandung gizi yang baik, yaitu kadar air 63,72% - 69,8%, lemak 9,2% - 14,03%, kadar protein 11,18% - 13,66%, Karbohidrat 6,11% - 7,02%, dan kadar abu 1,68% - 2,48%. Pengujian mikrobiologis menunjukkan hasil negatif untuk *E. coli*, *Salmonella* sp., dan *S. aureus*, namun mengandung *Coliform* dengan jumlah > 1100 APM/g. Hasil penelitian ini menunjukkan pentingnya perhatian terhadap penggunaan bahan baku yang berkualitas, penggunaan air yang bersih, serta penerapan sanitasi selama proses produksi.

Kata kunci: Dekke naniura, *E. coli*, *Salmonella* sp., *Staphylococcus aureus*, keamanan pangan

ABSTRACT

Microbiological and Chemical Quality of Dekke Naniura, a Fish-Based Ethonofood from Batak Tribe

Dekke naniura is one of the traditional foods of the Batak tribe, consisting of carp fish soaked in *jungga* acid and distinctive spice seasoning, served raw without cooking treatment. This study aims to determine the chemical quality of dekke naniura, including nutritional content, pH, and the prevalence of *Coliform*, *Escherichia coli*, *Salmonella* sp., and *Staphylococcus aureus*. Nutritional content testing was conducted using proximate analysis, and bacterial testing was done using SNI methods. Samples of dekke naniura were obtained from 3 producers (*lapo*) located in Semarang. Dekke naniura has a pH ranging from 4.7 to 4.9 and contains good nutrition, with water content ranging from 63.72% to 69.8%, fat content from 9.2% to 14.03%, protein content from 11.18% to 13.66%, Carbohydrate from 6.11% to 7.02%, and ash content from 1.68% to 2.48%. Microbiological testing showed negatif results for *E. coli*, *Salmonella* sp., and *S. aureus*, but it contained *Coliform* with a count of > 1100 APM/g. These research findings indicate the importance of attention to the use of quality raw materials, clean water use, and sanitation implementation during the production process.

Keywords: Dekke naniura, *E. coli*, *Salmonella* sp., *Staphylococcus aureus*