

**ANALISIS TOTAL MIKROBA DAN CEMARAN BAKTERI *Salmonella* sp.
PADA DAGING AYAM YANG DIJUAL DI BEBERAPA PASAR
TRADISIONAL KABUPATEN BANTUL**

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INTISARI

Salah satu kebutuhan gizi yang harus dipenuhi oleh manusia adalah protein hewani. Daging ayam merupakan bahan pangan yang sering dikonsumsi oleh masyarakat Indonesia karena memiliki banyak kandungan gizi antara lain protein, karbohidrat, lemak, mineral, dan gizi lainnya. Ketersediaan dan keamanan pangan perlu diperhatikan karena munculnya bahaya kontaminasi mikroba yang dapat menyebabkan *foodborne diseases*, salah satu kontaminasi bakteri *Salmonella* sp. Tujuan dari penulisan Tugas Akhir ini adalah untuk menganalisis total mikroba dan cemaran bakteri *Salmonella* sp. pada daging ayam broiler yang diperjualbelikan di beberapa pasar tradisional di wilayah Kabupaten Bantul. Metode pengambilan sampel di lokasi dilakukan secara *purposive sampling* sejumlah 20 sampel. Pengujian sampel meliputi pengujian cemaran mikroba dengan uji *Total Plate Count* (TPC), serta uji cemaran bakteri *Salmonella* sp. Hasil pengujian TPC menunjukkan bahwa sebanyak 8 (40%) sampel daging ayam broiler melebihi standar SNI dan 12 (60%) sampel memiliki total memenuhi standar SNI 3924:2009. Hasil pengujian cemaran bakteri *Salmonella* sp. menunjukkan bahwa sebanyak 3 (15%) sampel daging ayam broiler mengandung bakteri *Salmonella* sp. Sebanyak 3 sampel yang terkontaminasi bakteri *Salmonella* sp. tidak layak untuk dikonsumsi. Aspek higiene dan sanitasi yang baik perlu diterapkan untuk mengurangi tingginya cemaran bakteri yang dapat mengancam kesehatan manusia.

Kata kunci : analisis, bakteri, Bantul, daging ayam, *Salmonella* sp.

**ANALYSIS OF TOTAL MICROBA AND BACTERIAL CONTAMINATION
Salmonella sp. CHICKEN MEAT SOLD IN SOME TRADITIONAL
MARKETS OF BANTUL DISTRICT**

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ABSTRACT

One of the nutritional needs that must be met by humans is animal protein. Chicken meat is a food that is often consumed by the people of Indonesia because it has many nutritional contents including protein, carbohydrates, fat, minerals, and other nutrients. The availability and safety of food needs to be considered because of the emergence of the danger of microbial contamination that can cause foodborne diseases, one of the contamination of *Salmonella* sp. The purpose of this Final Project is to analyze the total microbes and bacterial contamination of *Salmonella* sp. in broiler chicken meat sold in several traditional markets in the Bantul Regency area. The purposive sampling of 20 samples was carried out for sampling method. The microbial assays included microbial contamination testing with the *Total Plate Count* (TPC) test, as well as *Salmonella* sp. TPC test results showed that as many as 8 (40%) broiler meat samples exceeded SNI standards and 12 (60%) samples had total compliance with SNI 3924:2009 standards. The results of the *Salmonella* sp. bacterial contamination test showed that as many as 3 (15%) broiler chicken meat samples contained *Salmonella* sp. As many as 3 samples contaminated with *Salmonella* sp. bacteria were not suitable for consumption. Good hygiene and sanitation aspects need to be implemented to reduce the bacterial contamination that can threaten human health.

Keywords : analysis, bacteria, Bantul, chicken meat, *Salmonella* sp.