

TABLE OF CONTENTS

	Page
COVER TITLE PAGE	i
FRONT COVER	ii
APPROVAL SHEET	iii
PREFACE	iv
TABLE OF CONTENTS	v
LIST OF SYMBOLS AND ABBREVIATIONS	vii
LIST OF TABLES	viii
LIST OF FIGURES	ix
LIST OF ATTACHMENTS	x
INTISARI	xi
ABSTRACT	xii
CHAPTER I: INTRODUCTION	1
A. Scientific Background	1
B. Research Problems	2
C. Research Objectives	3
D. Research Benefits	3
CHAPTER II: LITERATURE REVIEW AND HYPOTHESIS	4
A. Literature Review	4
1. <i>Salmonella</i> spp. and Its Properties	4
2. Curing as a Food Preservation Method	6
3. Mechanism of Antimicrobial Resistance	7
B. Hypothesis	9
CHAPTER III: RESEARCH METHODS	10
A. Materials and Equipment	10
B. Methods	10
1. Preparation of cured beef samples	10
2. Identification of <i>Salmonella</i> spp. in cured beef samples on SS agar	10
3. Enumeration of <i>Salmonella</i> spp.	11
4. Antimicrobial susceptibility test	11
C. Data Analysis	12
CHAPTER IV: RESULTS AND DISCUSSION	13

A. Confirmation and Enumeration of Overall Bacteria Presence	
within Cured Beef Samples	13
B. Antimicrobial Susceptibility Test of Bacteria Isolated from Cured	
Beef Samples	18
CHAPTER V: CONCLUSION AND RECOMMENDATIONS	22
A. Conclusion	22
B. Suggestion	22
BIBLIOGRAPHY	23
ATTACHMENTS	27