ANALISIS KUALITAS DAN IDENTIFIKASI CEMARAN BAKTERI *Coliform* PADA DAGING AYAM YANG DIJUAL DI BEBERAPA LOKASI DI KOTA YOGYAKARTA

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INTISARI

Daging ayam broiler merupakan salah satu bahan pangan asal hewan komoditas unggul sumber protein hewani yang mengandung asam amino esensial lengkap. Ketersediaan daging ayam sangat penting untuk memenuhi peningkatan kebutuhan masyarakat. Kualitas daging ayam perlu untuk diperhatikan agar terpenuhinya aspek keamanan pangan asal hewan yang akan dikonsumsi. Tujuan dari penulisan Tugas Akhir ini adalah menganalisis kualitas daging, total mikroba, dan identifikasi cemaran bakteri *Coliform* pada daging ayam yang diperjual belikan di 3 (tiga) lokasi berbeda di wilayah Kota Yogyakarta. Metode pengambilan sampel dilakukan secara *purposive sampling* yang berasal dari 7 pasar tradisional, 2 pasar modern, dan 1 toko ritel di wilayah Kota Yogyakarta dengan total 20 sampel daging ayam. Metode pengujian yang dilakukan yaitu pengujian organoleptik, *Total Plate Count* (TPC), dan *Most Probable Number* (MPN) *Coliform*. Hasil pengujian organoleptik menunjukkan bahwa 20 sampel daging ayam (100%) berkualitas baik dengan rata-rata parameter warna daging berwarna putih kekuningan, cukup pucat, tetapi tetap segar (3,9±0,3); aroma berbau sedikit khas daging (4,0±0,2); konsistensi daging kenyal, cukup elastis, deformasi merata (3,9±0,3); dan kelembapan daging cukup lembap dan basah, sedikit mengering di beberapa bagian (4,1 ± 0,1). Hasil pengujian TPC menunjukkan 3 sampel (15%) memenuhi batas maksimum cemaran mikroba (BMCM) dan 17 sampel (85%) tidak memenuhi BMCM menurut SNI Nomor 3924:2009. Hasil pengujian MPN *Coliform* menunjukkan 20 sampel (100%) tidak memenuhi BMCM menurut SNI Nomor 7388:2009. Faktor yang dapat memengaruhi tingkat kontaminasi meliputi higienitas personal, sanitasi dan kondisi lingkungan, cara penyimpanan dan penanganan daging, peralatan yang digunakan, serta kemasan daging.

Kata kunci: analisis, bakteri, *Coliform*, daging ayam, kualitas, Yogyakarta

ANALYSIS OF QUALITY AND COLIFORM BACTERIAL CONTAMINATION IN CHICKEN MEAT SOLD AT SEVERAL LOCATIONS IN YOGYAKARTA CITY

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ABSTRACT

Broiler chicken meat is recognized as one of the leading animal-based food commodities and the largest source of animal protein due to its complete essential amino acids. The availability of chicken meat is crucial to meet the increasing demand of the population. The quality of chicken meat must be ensured to fulfill the aspects of food safety for animal-based products to be consumed. The aim of this final project is to analyze the quality of chicken meat, total microbial count, and identification of Coliform bacterial contamination in chicken meat sold at three different locations in the city of Yogyakarta. Sampling was conducted using the purposive sampling method, with samples collected from 7 traditional markets, 2 modern markets, and 1 retail store in Yogyakarta City, totaling 20 chicken meat samples. The testing methods included organoleptic testing, Total Plate Count (TPC), and Most Probable Number (MPN) of Coliform. The organoleptic test results showed that all 20 chicken meat samples (100%) were assessed as good quality, with average parameter scores as follows: color of meat yellowish-white, slightly pale but still fresh (3,9±0,3); aroma of meat slight characteristic meat odor (4,0±0,2); consistency of meat tender, fairly elastic, evenly deformed (3,9±0,3); and moisture of meat fairly moist and wet, with slight drying in some areas (score 4). The TPC test results revealed that 3 samples (15%) met the maximum microbial contamination limit (BMCM), while 17 samples (85%) were determined not to meet the BMCM according to SNI Number 3924:2009. The MPN Coliform test results indicated that all 20 samples (100%) did not meet the BMCM as stipulated by SNI Number 7388:2009. Factors that may influencing these test results include encompassing personal hygiene, sanitation and environmental conditions, meat storage and handling practices, equipment used, and meat packaging.

Keywords: analysis, bacteria, chicken meat, *coliform*, quality, Yogyakarta