

ABSTRAK

UJI KEBERADAAN *SALMONELLA* SP. DARI TELUR AYAM PRODUKSI YANG DIPELIHARA DI KANDANG CLOSE HOUSE LAYER UP4MKU BERDASARKAN ISOLASI DAN IDENTIFIKASI

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Telur ayam merupakan salah satu sumber protein hewani yang banyak dikonsumsi masyarakat karena memiliki nilai gizi tinggi, harga relatif terjangkau, dan mudah diperoleh. Namun, telur juga berpotensi menjadi media penularan bakteri patogen, salah satunya *Salmonella* sp. yang dapat menyebabkan salmonellosis pada manusia. Keberadaan *Salmonella* sp. pada telur dapat dipengaruhi oleh sanitasi kandang, manajemen pemeliharaan, dan kebersihan lingkungan produksi. Penelitian ini bertujuan untuk mengetahui keberadaan *Salmonella* sp. pada telur ayam produksi yang dipelihara di kandang close house layer UP4MKU berdasarkan metode isolasi dan identifikasi bakteri. Sampel telur diperiksa menggunakan media selektif Modified Semisolid Rappaport Vassiliadis (MSRV), Rappaport Vassiliadis Soy Broth (RVS), dan Xylose Lysine Deoxycholate Agar (XLD). Identifikasi dilakukan berdasarkan karakteristik pertumbuhan koloni pada masing-masing media. Hasil penelitian menunjukkan bahwa seluruh sampel telur yang diperiksa memberikan hasil negatif terhadap keberadaan *Salmonella* sp. pada seluruh media pengujian. Tidak ditemukannya *Salmonella* sp. pada sampel telur menunjukkan bahwa penerapan manajemen pemeliharaan dan sanitasi kandang close house layer UP4MKU telah berjalan dengan baik sehingga dapat mendukung keamanan produk telur yang dihasilkan. Dengan demikian, telur ayam produksi dari kandang close house layer UP4MKU dinyatakan aman dari cemaran *Salmonella* sp. berdasarkan metode isolasi dan identifikasi yang digunakan.

Kata kunci: telur ayam, *Salmonella* sp., close house layer, isolasi, identifikasi.

ABSTRACT

DETECTION TEST OF *SALMONELLA* SP. IN PRODUCTION CHICKEN EGGS RAISED IN THE CLOSE HOUSE LAYER CAGE OF UP4MKU BASED ON ISOLATION AND IDENTIFICATION

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Chicken eggs are one of the most widely consumed sources of animal protein because they have high nutritional value, relatively affordable prices, and are easy to obtain. However, eggs also have the potential to serve as a medium for the transmission of pathogenic bacteria, one of which is *Salmonella* sp., which can cause salmonellosis in humans. The presence of *Salmonella* sp. in eggs can be influenced by cage sanitation, management practices, and environmental hygiene in the production area. This study aimed to determine the presence of *Salmonella* sp. in production chicken eggs raised in the close house layer cage of UP4MKU based on bacterial isolation and identification methods. Egg samples were examined using selective media, namely Modified Semisolid Rappaport Vassiliadis (MSRV), Rappaport Vassiliadis Soy Broth (RVS), and Xylose Lysine Deoxycholate Agar (XLD). Identification was carried out based on the colony growth characteristics on each medium. The results showed that all examined egg samples were negative for the presence of *Salmonella* sp. on all testing media. The absence of *Salmonella* sp. in the egg samples indicates that the implementation of management and sanitation practices in the close house layer cage of UP4MKU has been carried out properly, thereby supporting the safety of the produced eggs. Therefore, production chicken eggs from the close house layer cage of UP4MKU were declared free from *Salmonella* sp. contamination based on the isolation and identification methods used.

Key words: *chicken eggs, Salmonella* sp., *close house layer, isolation, identification.*