

UJI KUALITAS DAGING DI LABORATORIUM KESMAVET KELILING DINAS PERTANIAN, KETAHANAN PANGAN, DAN PERIKANAN KOTA SURAKARTA, PROVINSI JAWA TENGAH

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INTISARI

Daging merupakan bahan konsumsi manusia yang berasal dari hewan untuk pemenuhan protein hewani. Tingginya konsumsi masyarakat terhadap daging menjadi dasar pentingnya perlindungan konsumen terhadap keamanan pangan. Dinas Pertanian, Ketahanan Pangan, dan Perikanan Kota Surakarta melalui UPT Puskesmas memiliki laboratorium kesmavet keliling dengan pelayanan uji organoleptik, uji H₂S, uji Eber, dan uji pH untuk memperluas jangkauan dinas dalam melakukan pengawasan keamanan pangan khususnya daging. Tujuan kegiatan Praktek Kerja Lapangan (PKL) yakni mengetahui proses uji daging melalui pelayanan laboratorium kesmavet keliling. Target pelayanan tersebut adalah supermarket, restoran dan hotel yang memenuhi satu atau seluruh kriteria. Sampel yang diambil yaitu 4 daging ayam dan 3 daging sapi (hotel), 4 daging sapi dan 4 daging ayam (supermarket), dan 13 daging ayam dan 8 daging sapi (restoran) kemudian diuji dalam mobil laboratorium dan surat keterangan hasil uji diberikan kepada pengguna jasa. Hasil pengujian dari keseluruhan sampel daging dinyatakan baik. Hasil uji organoleptik daging sapi menunjukkan warna merah muda (restoran dan supermarket), serta merah tua (hotel), untuk warna daging ayam seluruh sampel daging berwarna putih kemerahan, bau dan konsistensi seluruh sampel daging yakni khas dan kenyal. Nilai pH sampel daging ayam yaitu 5.6 (restoran); 5.6 (supermarket); dan 5.8 (hotel). Nilai pH sampel daging sapi adalah 5.5 (hotel); 5.4 (supermarket); 5.8 (restoran). Uji eber pada seluruh sampel menunjukkan hasil negatif, begitu pula pada uji H₂S seluruh sampel daging dinyatakan negatif.

Kata kunci: daging, keamanan pangan, target pelayanan, uji kualitas daging

**MEAT QUALITY TEST ON A LABORATORY MOBILE OF
VETERINARY PUBLIC HEALTH IN THE AGRICULTURE SERVICE,
FOOD SECURITY, AND FISHERIES IN THE CITY OF SURAKARTA,
CENTRAL JAVA PROVINCE**

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ABSTRACT

Meat is a food from animal origin who consumed by humans to meet their needs of protein source from animal. The high consumption of the community towards meat became the basis of the importance of consumer protection on the security of food. The laboratory mobile of veterinary public health that managed by Department of Agriculture, Food Security, and Fisheries of Surakarta has a service included organoleptic test service, H₂S test, Eber test, and pH test. The purpose of that is to reach of the service in conducting food safety supervision especially for meat. Field work practice has a purpose to know the process of meat test through the laboratory mobile of veterinary public health. Supermarkets, restaurants and hotels that meet one or all of the criteria is the target to be tested. The samples are 4 chicken meat and 3 beef (hotel), 4 beef and 4 chicken (supermarket), 13 chicken and 8 beef (restaurant) then tested in a laboratory car and a certificate of test results provided to the service users. The test results of the entire meat sample are well expressed. The results of the beef organoleptic test showed pink (restaurant and supermarket), as well as red (hotel), for the chicken color of the whole meat sample reddish white, smell and consistency of the whole sample of meat that is distinctive and chewy. Chicken sample has a pH value 5.6 (restaurant); 5.6 (supermarket); and 5.8 (hotel). The sample of beef has a pH value 5.5 (hotel); 5.4 (supermarket); 5.8 (restaurant). The Eber test on the entire sample shows negative results, as well as in the H₂S test the entire sample of the meat is expressed negatively.

Keywords: meat, food safety, service target, meat quality test