

**PENGAWASAN KUALITAS DAGING SAPI MELALUI
MONITORING PASAR DAN UJI DAGING DI LABORATORIUM
KESMAVET DI KOTA YOGYAKARTA PERIODE JULI SAMPAI
NOVEMBER 2019**

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INTISARI

Daging sapi merupakan salah satu bahan pangan yang dikonsumsi oleh masyarakat karena mengandung nutrisi yang baik untuk tubuh. Kandungan nutrisi ini menyebabkan mikroorganisme mudah tumbuh dalam daging sapi. Penulisan Tugas Akhir ini bertujuan untuk mengetahui kegiatan *monitoring* pasar dan pemeriksaan kualitas daging sapi wilayah Kota Yogyakarta di Laboratorium Kesehatan Masyarakat Veteriner Dinas Pertanian dan Pangan Kota Yogyakarta. Pengambilan data dilaksanakan pada tanggal 21 Oktober – 1 November 2019. Pemeriksaan kualitas daging sapi dilakukan dengan uji organoleptik, pemeriksaan pH dan pemeriksaan awal pembusukan yang meliputi uji eber dan uji postma. Tabel penilaian kualitas/skor digunakan sebagai pedoman penilaian. Hasil pemeriksaan daging dan pengolahan data diperoleh persentase kualitas daging sapi yang beredar di wilayah Kota Yogyakarta termasuk ke dalam kategori baik dan cukup.

Kata kunci : daging sapi, *monitoring* pasar, pemeriksaan kualitas, tabel penilaian

**SUPERVISION OF BEEF QUALITY THROUGH MARKET
MONITORING AND MEAT QUALITY TESTING AT VETERINARY
PUBLIC HEALTH LABORATORY IN YOGYAKARTA CITY PERIOD
JULY TO NOVEMBER 2019**

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ABSTRACT

Beef was the one of the foodstuffs consumed by the community because of the various nutrients that are good for the body. This nutrient contains causes microorganisms to easily grow in beef. This thesis aims to determine the activities of market *monitoring* and quality inspection of beef in the Yogyakarta city area in the Veterinary Public Health Laboratory of the Agriculture and Food Service Office of Yogyakarta City. Data collection was carried out on October 21 - November 1, 2019. Beef quality inspection was carried out by organoleptic tests pH checks and preliminary decay tests which included eber test and the postma test. The quality assessment/scoring table is used as a guideline for determining the quality of meat. The results of meat inspection and data processing showed that the percentage of beef quality in circulating in the city of Yogyakarta was in the good and sufficient categories.

Keywords: beef, market *monitoring*, quality inspection, quality assessment table.