

**ANALISIS KUALITAS DAGING DAN CEMARAN BAKTERI
Salmonella sp. PADA DAGING AYAM BROILER YANG DIJUAL DI
PASAR TRADISIONAL DAN PASAR MODERN
KOTA YOGYAKARTA TAHUN 2020**

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INTISARI

Pangan merupakan kebutuhan dasar manusia yang sangat penting untuk menjaga kesehatan, pertumbuhan, dan perkembangan tubuh. Daging ayam broiler merupakan salah satu sumber pangan protein asal hewan yang diminati oleh masyarakat karena mudah didapat baik di pasar tradisional maupun pasar modern. Kualitas daging ayam yang tidak layak konsumsi akan memberikan masalah kesehatan bagi konsumen. Tujuan penulisan Proyek Akhir ini untuk mengetahui kualitas daging dan mendeteksi cemarkan bakteri *Salmonella* sp. pada daging ayam broiler yang dijual di pasar tradisional dan pasar modern di Kota Yogyakarta. Sampel yang diambil sebanyak 60 sampel dengan metode *purposive sampling* terdiri dari 48 sampel dari pasar tradisional dan 12 sampel dari pasar modern. Metode pengujian yang dilakukan yaitu uji kualitas daging yang meliputi uji organoleptik, uji pH, uji Eber, dan uji Postma serta uji cemarkan bakteri yang meliputi uji TPC, uji *Salmonella* sp. dan uji biokimia TSIA. Hasil uji kualitas daging ayam menunjukkan semua sampel adalah baik dan normal. Hasil uji TPC pada sampel dari pasar tradisional dihasilkan 60,41% sampel terkontaminasi mikroba melebihi standar, dan 29,16% sampel kurang dari standar, serta 10,43% sampel *spreader*. Uji cemarkan mikroba didapatkan hasil 3 sampel dari pasar tradisional diduga terdapat bakteri *Salmonella* sp. sedangkan sampel dari pasar modern telah memenuhi standar.

Kata kunci: cemarkan, daging ayam, kualitas, pasar, *Salmonella* sp., Yogyakarta

**ANALYSIS OF MEAT QUALITY AND BACTERIAL CONTAMINATION
OF *Salmonella* sp. ON BROILER CHICKEN MEAT SOLD IN
TRADITIONAL AND MODERN MARKET IN YOGYAKARTA CITY AT
2020**

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ABSTRACT

Food is a basic human need that is very important for maintaining health, growth, and development of the body. Broiler chicken meat is one of the sources of protein food of animal origin that is in demand by the public because it is easy to obtain both in traditional and modern markets. The quality of chicken meat that is not suitable for consumption will cause health problems for consumers. The purpose of writing this Final Project is to determine the quality of meat and to detect *Salmonella* sp. on broiler chicken meat sold in traditional and modern markets at the city of Yogyakarta. Samples were taken as many as 60 samples by purposive sampling method consisting of 48 samples from traditional markets and 12 samples from modern markets. The test method used was meat quality test which included organoleptic test, pH test, Eber test, and Postma test as well as bacterial contamination test which included TPC test, *Salmonella* sp. and TSIA biochemical test. The results of the chicken meat quality test showed that all samples were good and normal. The results of the TPC test on samples from traditional markets showed that 60.41% of samples were contaminated with microbes exceeding the standard, and 29.16% of samples less than standard, and 10.43% of spreader samples. The microbial contamination test showed that 3 samples from traditional markets were suspected of containing *Salmonella* sp. while samples from the modern market have met the standard.

Keyword: chicken meat, contamination, quality, market, *Salmonella* sp.
Yogyakarta