

**ANALISIS KUALITAS DAGING DAN CEMARAN BAKTERI  
*Escherichia coli* PADA DAGING AYAM BROILER YANG BEREDAR DI  
PASAR TRADISIONAL DAN PASAR MODERN  
DI KOTA YOGYAKARTA TAHUN 2020**

Oleh:

**FARADIBA YUNIAR**  
**19/451025/SV/17302**

**INTISARI**

Daging ayam merupakan salah satu pangan asal hewan yang mengandung gizi tinggi dan banyak dikonsumsi masyarakat. Daging ayam tergolong produk yang mudah rusak oleh bahaya fisik, kimia, dan biologi. Salah satu bahaya biologi yaitu cemaran bakteri *Escherichia coli* yang melampaui ambang batas Standar Nasional Indonesia (SNI). Tujuan dari penulisan Proyek Akhir ini adalah untuk mengetahui kualitas daging dan cemaran bakteri *Escherichia coli* pada daging ayam broiler yang beredar di pasar tradisional dan pasar modern di Kota Yogyakarta. Metode yang digunakan yaitu pengambilan lokasi secara *purposive sampling* dan pengambilan sampel dengan teknik *Random Sampling* sejumlah 60 sampel. Semua sampel kemudian diuji kualitas daging melalui uji organoleptik, awal pembusukan daging dengan uji pH, uji Eber, dan uji Postma, serta uji cemaran mikroba dengan uji *Total Plate Count* (TPC), penanaman pada media *Eosine Methylene Blue Agar* (EMBA), dan pewarnaan Gram. Hasil uji organoleptik dan uji pH, semua sampel normal dan negatif uji pembusukan daging. Pengujian TPC dari 48 sampel daging ayam dari pasar tradisional menunjukkan 29 sampel (37%) melebihi standar SNI dan 19 sampel (25%) yang memenuhi standar SNI. Sampel daging ayam dari pasar modern sejumlah 12 sampel (38%) seluruhnya memenuhi standar SNI dan tidak ada (0%) yang melebihi standar SNI. Sampel yang dilakukan pewarnaan Gram diketahui tercatat warna merah dengan bakteri berbentuk batang pendek, membentuk koloni yang bundar, cembung, dan halus dengan tepi yang nyata. Semua sampel yang diuji memiliki kualitas daging baik, tidak tercemar bakteri *Escherichia coli*, Aman, Sehat, Utuh, dan Halal (ASUH) serta layak dikonsumsi masyarakat.

**Kata Kunci:** analisa, bakteri, daging ayam, *Escherichia coli*, Yogyakarta

**ANALYSIS OF MEAT QUALITY AND BACTERIAL CONTAMINATION  
OF Escherichia coli IN CHICKEN MEAT CIRCULATING  
IN TRADITIONAL AND MODERN MARKETS  
AT YOGYAKARTA CITY IN YEAR 2020**

**By:**

**FARADIBA YUNIAR**  
**19/451025/SV/17302**

**ABSTRACT**

Chicken meat is one of the foods of animal origin that contains high nutrition and is widely consumed by the public. Chicken meat is classified as a product that is easily damaged by physical, chemical and biological hazards. One of the biological hazards is Escherichia coli contamination that exceeds the Indonesian National Standard (SNI) threshold. The purpose of writing this final project is to determine the quality of meat and contamination of Escherichia coli bacteria in broiler chicken meat circulating in traditional and modern markets in Yogyakarta City. The method used is purposive sampling and sampling using random sampling techniques with a total of 60 samples. All samples were then tested for meat quality through organoleptic tests, early meat spoilage with pH test, Eber test, and Postma test, as well as microbial contamination test with TPC test, planting on EMBA media, and staining. grams. The results of the organoleptic test and pH test, all samples were normal and negative for the meat spoilage test. TPC testing of 48 samples of chicken meat from traditional markets showed 29 samples (37%) exceeded the SNI standard and 19 samples (25%) met the SNI standard. The samples of chicken meat from the modern market were 12 samples (38%) which all met the SNI standard and none (0%) exceeded the SNI standard. The samples that were subjected to Gram staining were found to be stained red with short rod-shaped bacteria, forming round, convex, and smooth colonies with marked edges. All samples tested had good meat quality, not contaminated with Escherichia coli bacteria, Safe, Healthy, Whole and Halal (ASUH) and fit for public consumption.

**Keyword:** analysis, bacteria, chicken meat, *Escherichia coli*, Yogyakarta