



## INTISARI

### **RESIDU ERITROMISIN DALAM SOSIS, BAKSO, DAN SUSU PASTEURISASI DI YOGYAKARTA**

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Eritromisin dan makrolida lain dipakai secara luas dalam industri peternakan yang umumnya dipergunakan untuk pengobatan penyakit pernafasan. Pemakaian antibiotik yang tidak tepat dalam industri peternakan akan menyebabkan residu antibiotik dalam produk hewani yang dapat mengakibatkan reaksi alergi, resistensi, dan kemungkinan keracunan. Informasi mengenai residu antibiotik golongan makrolida khususnya eritromisin dalam pangan asal hewan di Yogyakarta belum pernah dilaporkan. Penelitian ini bertujuan untuk mengidentifikasi residu antibiotik jenis eritromisin pada sosis, bakso, dan susu pasteurisasi yang dijual di Yogyakarta.

Penelitian ini menggunakan tiga jenis produk pangan yaitu sosis (2 merk), bakso (2 merk), dan susu pasteurisasi (2 merk) yang dijual di Yogyakarta. Sampel diperiksa adanya residu eritromisin (makrolida) secara kualitatif dengan metode *bioassay (screening)* di Laboratorium Kesmavet Balai Besar Veteriner Wates, Yogyakarta. Prosedur pengujian sampel dilakukan sesuai SNI 7424:2008.

Hasil penelitian menunjukkan sampel sosis sapi dan sampel bakso sapi positif mengandung residu antibiotik jenis eritromisin. Susu pasteurisasi dan sosis ayam seluruh sampel yang diuji menunjukkan hasil negatif.

**Kata kunci:** Sosis, bakso, susu pasteurisasi, residu, eritromisin



## ABSTRACT

### **RESIDUE OF ERYTHROMYCIN IN SAUSAGE, MEATBALLS, AND PASTEURIZED MILK AT YOGYAKARTA**

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Erythromycin and other macrolides are generally used for the treatment of respiratory diseases. Improper use of antibiotics in the livestock industry will cause antibiotic residues in animal products that can cause allergic reactions, resistance, and the possibility of poisoning. Information about antibiotic residue macrolide especially erythromycin in foods of animal origin has not been reported in Yogyakarta. This study aims to identify erythromycin residues in sausage, meatballs, and pasteurized milk sold in Yogyakarta.

This study uses three types of food products namely sausages (2 brands), meatballs (2 brands), and pasteurized milk (2 brands) that are sold in Yogyakarta. Samples were tested for erythromycin residual qualitatively with bioassay method (screening) in Laboratory of Veterinary Public Health Center for Veterinary Wates, Yogyakarta. The procedure of sample testing is done according to SNI 7424:2008.

The results showed that samples of beef sausage and beef meatballs contained erythromycin residue. Pasteurized milk and chicken sausage samples tested were negative.

**Keywords:** Sausage, meatballs, pasteurized milk, residue, erythromycin