

**Inaktivasi Bakteri *Escherchia coli* dalam Sari kedelai**  
(*Inactivation of Bacteria Escherchia coli on Soybean concentrate*)

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***ABSTRACT***

*Study of inactivation of bacteria Escherchia coli on soybean concentrate was aim to determine the kinetics model of inactivation of bacteria Escherchia coli on soybean concentrate and D value with used the variation of heating temperature and time. There were two kind of soybean concentrate consist of 0% and 7%. Heating temperature was consist of 60°C, 70°C, 80°C and 90°C. Heating time was consist of 1 minute, 3 minute and 5 minute. The kinetics model and D value calculated using linear regression. The result showed that the variation of heating temperature and time of 0% sugar soybean concentrate showed the inactivation models of Escherchia coli are  $y=0,0103x+0,1447$  with  $r=0,8783$  and the inactivation models of 7% sugar soybean concentrate showed the inactivation models of Escherchia coli are  $y=0,007x+0,4083$  with  $r=0,690$ . D value showed the best value of 0% sugar soybean concentrate is  $D_{90^{\circ}C}= 0,94$  minute, and  $D_{90^{\circ}C}= 0,99$  minute for 7% sugar soybean concentrate. .*

**Keywords:** *Soybean Concentrate, Escherchia coli, Inactivation, D value*