

***Level of Coliform Bacterial Contamination and TPC (Total Plate Count)  
Calculation of Broiler Chicken in Traditional Chicken Cuttings of Jember  
Regency***

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**ABSTRACT**

*Broiler is one of the animals (poultry) as a food source that has the possibility to be contaminated with Coliform bacteria. Broiler chicken meat can be contaminated on farms, slaughterhouses, in sales, during food processing and can infect humans if the cooking process is not perfect. Livestock can be the starting location in case of bacterial contamination. Then the place for slaughtering the chicken is a determinant of the process that is passed to become chicken meat and can be a location for Coliform contamination. The next stage after the farm. Along with the increasing consumption of broiler meat, it is necessary to control the quality of food, one of which is by monitoring bacterial contamination of broiler meat. This study uses a survey method. The sampling technique was carried out by purposive sampling and random sampling. Coliform examination was carried out by dissolving the sample in 225 ml BPW so that a tenth dilution was obtained, then the results of the dilution were poured with 1 ml of LTB media from each diluent to each of the three durham tubes then incubated all tubes at 45.5 ° C for ± 48 hours. Note the presence of gas that forms in the durham tube, the test results are positive if gas is formed. The parameter of this research is to test the content of Coliform bacteria in broiler meat. The supporting parameter in this study is to conduct TPC testing. The calculation is done by looking at the number of Coliform colonies that grow in the form of gas. The data analysis used in this study is the binominal test. Coliform bacteria test results showed that some of the broiler meat samples in the Traditional Chicken Slaughterhouse of Jember Regency had contaminants above  $1 \times 10^2$  MPN / g, namely TPA 2, TPA 6, TPA 7, TPA 10, TPA 11 and TPA 12. Test Results Binomial also shows that there is a significant difference ( $P < 0.05$ ) to SNI (3924-2009), so  $H_0$  is rejected, this means that broiler meat sold in the Traditional Market of Jember Regency is not in accordance with SNI. The highest value of Coliform bacteria contamination was found in TPA 10, TPA 11 and TPA 12 Traditional, Jember Regency, which was  $4.6 \times 10^2$  MPN / g. Then the lowest was found in TPA 1, TPA 5 and TPA 9 Traditional in Jember Regency, which was  $3.5 \times 10^1$  MPN / g.*