

# ***Salmonella sp.* Bacteria in the Broiler Meat Circulating in the Traditional Market of Jember Regency**

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## ***ABSTRACT***

Broiler is one of animal (poultry) as a food source that has been contaminated with *Salmonella sp.* In order to increasing number of broiler meat consumption, quality controll should be done. For example is by checking the bacteria in broiler meat. This research uses survey method. The sampling technique was done by purposive sampling. The observastion of *Salmonella sp.* is done by inoculating *Salmonella sp.* on SSA media, then approved by giving KOH and gram staining to the bacterial colony of *Salmonella sp.* then using microscope analyzing. The parameters of this study were testing the content of *Salmonella sp.* on broiler meat. Supporting parameters in this study are testing TPC, meat moisture content and meat pH. Counting the number of colonies by *Salmonella sp.* which grows using a colony counter. The data analysis used in this research, is binominal test and descriptive analysis. Test results of *Salmonella sp.* showing samples of meat that is sold at Jember Traditional Market having contamination above 0 cfu/g. While Binomial Test Results also showed a significant differences ( $P < 0.05$ ) to SNI (3924-2009), so  $H_0$  was rejected, this means that broiler meat sold in the Jember Traditional Market was inaccordance with SNI (3924-2009). The highest contamination value of *Salmonella sp.* bacteria was found in sample (P8) which was  $7.22 \times 10^6$  bacteria. Then the lowest one is in sample (P10) which was  $3.02 \times 10^4$  bacteria.

**Key word:** *Bacteria Salmonella sp, Broiler Meat, Traditional Market*