

***Microbiological Quality Analysis of Broiler Meat in Chicken Slaughterhouses
Traditional Region of Jember City***

Ninik Indah Sari

*Study Program Poultry Business Management
Department of Animal Science*

ABSTRACT

This study aims to determine the suitability of the microbiological quality of broiler meat which is slaughtered in traditional Chicken Slaughterhouses in the city of Jember. The sampling technique was carried out using stratified random sampling, namely a sample of 10 broiler meat in the city area taken according to the criteria of a trader who owns a chicken slaughterhouse in Jember Regency. The parameters of this research were Escherichia coli bacteria content test, Total Plate Count (TPC) test, water content and pH value. Data analysis used in this research is descriptive analysis. The results of the 10 samples showed that there was Escherichia coli bacteria contamination with an average of 0.3×10^1 , meaning that broiler meat sold in traditional markets complies with SNI (2009) because it does not exceed the maximum limit for microbial contamination, namely 1×10^1 and the average broiler meat quality is at quality II, meaning that the meat is classified as fresh and suitable for consumption. Contrary to the TPC results for broiler meat sold in traditional markets, it showed that out of 10 samples of broiler meat, 7 samples exceeded the 1×10^6 cfu/g according to SNI (2009) regarding the maximum limit for microbial contamination. The average moisture content in broiler meat is 75.82% and the average pH value of 6.5 is a good medium for microbial growth in broiler meat, so that it is a supporting factor for the high TPC content in broiler meat sold in traditional markets in Jember Regency. Microbiological test results showed that the contamination was caused by the Chicken Slaughterhouse's disregard for building safety and cleanliness, personal hygiene and sanitation.

Keywords : Microbiological, broiler meat, and Chicken Slaughterhouses Traditional Jember.