Contamination of Salmonella sp. Bacteria in Broiler Meat Circulating in the District of Kaliwates, Jember

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ABSTRACT

The aim of this research was determine the existence of bacterial contamination of Salmonella sp. on broiler meat circulating in the district of Kaliwates, Jember. The method used is non factorial randomized block design with three treatments and three replications. The treatment used istraditional market (A), modern market (B), and slaughter house (C). Parameters used in this study is Total Plate Count (TPC) test and Salmonella sp. test. Analysis of the data used is Analysis of Variant (ANOVA). The test results showed that TPC contamination showed significantly different result, and Salmonella sp. contamination showed result were not significantly different. The number of TPC in broiler meat at traditional market is 3,07 x 10^6 cfu/g, modern market is 1,14 x 10^5 cfu/g, and slaughter house is 1,04 x 10^6 cfu/g. The number of Salmonella sp. in broiler meat at traditional marketis 3,69 x 10^5 cfu/g, modern marketis 9,20 x 10^3 cfu/g, and slaughter house is 4,67 x 10^4 cfu/g. The conclusion of this research is TPC contamination in broiler meat at traditional markets and slaughter house exceeded the maximum of ISO 3924-2009 requirements, and modern market does not exceed, whereas Salmonella sp. contamination at traditional markets, modern markets, and slaughter house exceeded the maximum of SNI. TPC levels and Salmonella sp. contamination is directly proportional. It is means that TPC value is high, then the number of Salmonella sp. too high.

Keywords: *Salmonella sp. bacteria*, *broiler meat*.