

TEST OF UV STERILIZATION EQUIPMENT IN INACTIVATION OF *SALMONELLA* sp. BACTERIA IN CHICKEN MEAT

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ABSTRACT

The one way to control microorganism can be done with sterilize, such as ultraviolet radiation. The aim of research is knowing how long ultraviolet radiation for chicken flesh and the effectiveness of it for inactivation salmonella sp. bacteri. Methode used is equality single linear regretion. Parameter of monitoring is amount of salmonella sp. bacteri and total of bacteri (TPC). Rate of inactivation salmonella sp. bacteri in liquid culture sample is (μ)= 0,0106 CFU/second with kinetic model $y= 0,0106x + 80738$ value $R^2= 0,9635$, rate inactivatio salmonella sp. bacteri in media of flesh chicken sampel SSA is (μ)= 0,0156 CFU/second with kinetic model $y= 0,0156x + 5,767$ value $R^2= 0,3373$, and rate in activation total bacteri in media of flesh chicken sample PCA is (μ)= 0,04 cfu/ml with kinetic model $y= 0,04x + 6,6924$ value $R^2= 0,9309$. Value D for liquid culture sample of salmonella sp. bacteri is $D=94,33$ second, value D for the best flesh chicken sample SSA is $D= 64,10$ second, and value D for media of flesh chicken sample PCA is 25 second.

Keyword : *salmonella sp, inactivation, flesh chicken.*