

## Evaluasi Mikrobiologi Daging Broiler di Supermarket Kabupaten Jember

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### ABSTRAK

Tujuan dari penelitian ini adalah mengetahui kualitas mikrobiologi daging broiler di supermarket kabupaten Jember dengan mengetahui *total plate count* (TPC) dan *Salmonella sp.* Metode yang digunakan adalah survei dengan teknik *purposive sampling*. Terdapat 4 supermarket yang dipilih sebagai tempat pengambilan sampel. Parameter penelitian adalah TPC dan *Salmonella sp.* Analisis data yang digunakan yaitu analisis deskriptif dan uji binomial. Hasil penelitian menunjukkan bahwa daging broiler yang dijual di supermarket Kabupaten Jember tidak sesuai SNI 2009 atau melampaui batas SNI 2009. Hasil uji binomial daging broiler di supermarket Kabupaten Jember berbeda nyata artinya daging broiler yang dijual di supermarket kabupaten Jember jumlah TPC melebihi standar dan masih terdapat *Salmonella sp.* Jumlah TPC daging broiler dari keempat supermarket yang memiliki jumlah TPC terendah yaitu  $1,51 \times 10^6$  cfu/g, sedangkan jumlah tertinggi mencapai  $1,60 \times 10^8$  cfu/g. Daging broiler di supermarket kabupaten Jember tercemar *Salmonella sp.* dengan jumlah terendah yaitu  $1,76 \times 10^4$  cfu/g dan tertinggi yaitu  $2,03 \times 10^6$  cfu/g. Kesimpulan penelitian ini bahwa jumlah TPC daging broiler di supermarket Kabupaten Jember masih melebihi batas standar yang ditentukan dan terdapat bakteri *Salmonella sp.* Tingkat TPC dan *Salmonella sp.* berbanding lurus, artinya jika nilai TPC tinggi, maka jumlah *Salmonella sp.* juga tinggi.

Kata Kunci: Daging broiler, *Salmonella sp.*, Supermarket, *Total plate count*

## ***Evaluation Microbiological of Broiler Meat in Jember's Supermarkets***

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### **ABSTRACT**

*The aim of this study was to determine the microbiological quality of broiler meat in Jember's supermarkets. This research was conducted by identifying total plate count (TPC) and Salmonella sp. The method used was a survey with a purposive sampling technique. There were 4 supermarkets chosen as sampling places. The parameters of this study were the TPC and Salmonella sp. contents. The data analysis used was descriptive and binomial test. The results showing that the broiler meat sold in Jember's supermarket was not appropriate for SNI 2009 or exceeding the maximum limits. In the other side, the binomial test indicated that broiler meat in Jember's supermarkets were positively polluted by Salmonella sp. TPC of broiler meat four supermarkets containing the lowest number was  $1.51 \times 10^6$  cfu/g, while the highest number reached  $1.60 \times 10^8$  cfu/g. Broiler meat in Jember supermarket was contaminated with Salmonella sp. of which the lowest result was  $1.76 \times 10^4$  cfu/g while the highest was  $2.03 \times 10^6$  cfu/g. As a result, broiler meat in Jember's supermarket was dissonant of SNI 2009 in term of contaminating bacterial and Salmonella sp. TPC and Salmonella sp. directly proportional, meaning that if the TPC value is high, the number of Salmonella sp. also high.*

*Keywords: Broiler meat, Salmonella sp. Supermarkets, Total plate count*