

## **ABSTRACT**

### **BACTERIOLOGICAL AND ORGANOLEPTIC TEST ON CHICKEN (*Gallus gallus domesticus*) FROM TRADITIONAL AND MODERN MARKET IN BANDAR LAMPUNG**

**By**

**LIA MARLIENA**

Chicken have an important role in nutritional consumption such as animal protein. However the damage or contamination during the cutting process and the distribution of Chicken is unavoidable. Precaution can be done by minimize the contamination such as doing hygienic act, sanitation, well freeze storage, and appropriate handling. The aim of this research was to know the contamination of *Escherichia coli* and the total microbes on Chicken and to know the difference of Chicken from both traditional and modern markets based on the bakteriological and organoleptic test. This research was done by collecting Chicken sample randomly from traditional markets (PT1, PT2, PT3) and modern markets (PM1 and PM2) then total microbes test such as TPC (Total Plate Count) test, the total of *Escherichia coli*. The data were analyzed using Least Significance Difference (LSD) on 5% degree, and the level of freshness and feasibility Chicken were done by organoleptic test and analyzed using Honestly Significance Difference (HSD) on 5% degree. The observed reseach were total colonies and organoleptic test.

The total plate count (TPC) traditional markets resulted at  $10^6$  cfu/g and modern markets at  $10^5$  cfu/g. The total *Escherichia coli* of the entire Chicken sample

Lia Marliena

resulted at  $10^2$  cfu/g. Based on recapitulation data of TPC and *E. coli* test, the best Chicken with the best quality obtained on samples from HP modern markets.

Keywords : Chicken, *Escherichia coli*, organoleptic, total microbial, total plate count (TPC)

## **ABSTRAK**

### **UJI BAKTERIOLOGIS DAN ORGANOLEPTIK DAGING AYAM (*Gallus galus domesticus*) DI PASAR TRADISIONAL DAN PASAR MODERN KOTA BANDAR LAMPUNG**

**Oleh**

**LIA MARLIENA**

Daging ayam mempunyai peranan penting dalam pemenuhan gizi masyarakat seperti protein hewani. Namun terjadinya kerusakan atau kontaminasi pada saat proses pemotongan dan saat pendistribusian daging ayam tidak dapat dihindari. Tindakan pencegahan dapat dilakukan dengan meminimalisir adanya kontaminasi diantaranya dengan tindakan higienis, sanitasi, refrigerasi yang baik serta penanganan yang tepat. Penelitian ini bertujuan mengetahui cemaran *Escherichia coli* dan total mikroba daging ayam serta mengetahui perbedaan daging ayam Pasar tradisional dan Pasar modern berdasarkan uji bakteriologis dan organoleptik. Penelitian ini dilakukan dengan pengambilan sampel daging ayam secara acak pada Pasar Tradisional (PT1, PT2, dan PT3) dan Modern (PM1 dan PM2) kemudian di uji total mikroba meliputi uji TPC (*Total Plate Count*), uji total *Escherichia Coli* data dianalisis dengan uji lanjut BNT pada taraf 5% dan tingkat kesegaran dan kelayakan konsumsi daging ayam berdasarkan uji organoleptik data dianalisis dengan uji lanjut BNJ pada taraf 5%. Pengamatan yang dilakukan

meliputi total koloni dan uji organoleptik. Hasil uji *total plate count* (TPC) Pasar Tradisional  $10^6$  log koloni/gram dan Pasar Modern dengan nilai  $10^5$  log koloni/gram. Hasil Uji total *Escherichia coli* seluruh sampel daging ayam yaitu  $10^2$  log koloni/gram. Berdasarkan data rekapitulasi uji TPC dan *E.coli* daging ayam dengan kualitas terbaik diperoleh pada sampel HP Pasar Modern.

Kata Kunci : Daging ayam, *Escherichia coli*, organoleptik, total mikroba, *total plate count* (TPC)