ABSTRACT

THE MICROBIAL CONTENT IN BEEF FROM SOME TRADITIONAL MARKETS IN BANDAR LAMPUNG

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Public demand on meat that getting high at this time accompanied by anxiety about the dangers case of food, for example, case of anthrax (animal disease caused by the bacterium Bacillus anthracis pathogenic microbes) in (sheep, goats, beef) which can be transmitted to human and cause death. The phenomenon that is still many occurred in Indonesia, namely the lack of knowledge and awareness of society especially traders on food handling and distribution of the requirements of meat will safe, healthy, intact, and halal (foster). The absence of valid data on microbial content contained in the beef became a problem that occurred in traditional markets in Indonesia. The research aimed to find out the level of contamination of microorganisms in some traditional markets in Bandar Lampung. Research method used in this study was survey method. Data collecting technique in this study were purposive sampling method and questionnaire method. Sampling was conducted on purpose in accordance with the requirements specified were: 1) the amount of meat sale > 25 kg / day, 2) one's own / work remains, 3) long to sell a minimum of 2 years. The amount of meat samples were taken as 200 grams. Questionnaire method used to determine the origin of beef, cutting time, market conditions, selling place and the tools used. The result showed that 85.35% of beef traders in traditional markets in Bandar Lampung contained a total content of microbial contamination or Total Plate Count (TPC), coliform and Salmonella sp. exceeds standards based (SNI: 7388: 2009).

Keywords: Microbial content, beef, traditional market.