

ABSTRACT

Anggorowati, Asih. 2013. Microbiological Testing on Lettuce. D-III Health Analysis Program, Faculty of Health Science, Setia Budi University, Surakarta. Advisor: Dra. Nony Puspawati, M.Si.

Lettuce is one of vegetables which had important role on human's health because it contains many vitamins and nutrients especially some minerals. Lettuce usually consumed directly because it tasted bad and hard to digest if it's on cooking process before. This test conducted to find out if lettuce is microbiologically qualified under the provisions of Indonesia National Agency of Food and Drug Control.

The test used two samples. The first sample was taken from Harjodaksino Market Surakarta, and the second taken from Supermarket Z. The methods used are Total Plate Count (ALT), MPN Coliform, MPN *Escherichia coli*, and Total microbial test (AKK), and Salmonella test.

Lettuce microbiological test results shows that both of lettuce samples are microbiologically ineligible under the terms of Indonesia National Agency of Food and Drug Control in 2009

Keyword: Lettuce, test, microbiology