

## INTISARI

### **DEWANTORO, OBET., 2019 IDENTIFIKASI CEMARAN BAKTERI DALAM SAUS CABAI YANG MEMILIKI IZIN EDAR DAN TIDAK MEMILIKI IZIN EDAR DI PASAR MOJOSONGO SURAKARTA**

Saus cabai adalah saus yang diperoleh dari bahan utama cabai (*Capsicum sp*) berkualitas baik, diolah dengan penambahan bumbu atau tanpa penambahan bahan pangan yang diizinkan. Cemaran mikroba pada bahan pangan merupakan hasil kontaminasi langsung atau tidak langsung. Tujuan penelitian ini untuk mengetahui apakah saus cabai yang berizin edar dan tidak berizin tercemar oleh bakteri *Salmonella sp.* serta mengetahui standart nilai AKK dan ALT dari standart peraturan BPOM.

Penelitian dilakukan dengan metode ALT, AKK, dan uji *Salmonella sp.* Metode ALT sampel dilakukan pengenceran sampai  $10^{-4}$ , metode AKK sampel dilakukan pengenceran sampai  $10^{-3}$ , uji *Salmonella sp.* sampel diencerkan sampai  $10^{-1}$ , setiap pengujian dilakukan tiga kali replikasi. Pengerjaan sampel dilakukan secara aseptis untuk menghindari kontaminasi. Pengamatan hasil dilihat berdasarkan terbentuknya koloni dari masing-masing sampel.

Hasil penelitian sampel uji dari ketiga merk saus cabai yang beredar di pasar Mojosoongo Surakarta tersebut negatif terhadap bakteri *Salmonella sp.* Hasil ALT sampel X didapatkan nilai rata-rata  $1,4 \times 10^6$  koloni/mg; sampel Y  $3,1 \times 10^6$  koloni/mg ; sampel Z  $4,5 \times 10^6$  koloni/mg. Hasil AKK sampel X didapatkan nilai rata-rata  $1,3 \times 10^5$  koloni/mg ; sampel Y  $4,6 \times 10^4$  koloni/mg ; sampel Z  $4,4 \times 10^3$  koloni/mg.

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Kata kunci : Saus cabai, Uji AKK, Uji ALT, Uji *Salmonella sp.*

## ABSTRACT

### **DEWANTORO, OBET., 2019 IDENTIFICATION OF BACTERIA IN CHILI SAUCE THAT HAS THE LICENSE OF THE DISTRIBUTION AND DOES NOT HAVE A PERMIT TO DISTRIBUTE IN THE MARKET MOJOSONGO SURAKARTA**

Chili sauce is a sauce obtained from the main ingredient chili pepper (*Capsicumshot sp*) good quality, processed with the addition of seasonings or without the addition of foodstuffs allowed. Microbial contamination in foodstuffs is a result of direct or indirect contaminants. The purpose of this research is to know whether the chili sauce is licensed and unlicensed to be contaminated by the *Salmonella sp.* and know the standards of AKK and ALT values of the standard BPOM regulations.

The study was conducted by ALT, AKK, and *Salmonella SP* tests. The ALT method of the sample is performed dilution up to  $10^{-4}$ , the method of AKK samples performed dilution until  $10^{-3}$ , *Salmonella sp.* samples were diluted up to  $10^{-1}$ , each test performed three times Replication. Sample work is performed aseptically to avoid contamination. Observation of the results seen based on the formation of colonies of each sample.

The results of the test samples of the three brands of chili sauce circulating in the market of Mojosoongo Surakarta are negative against *Salmonella sp.* The result of ALT sample X obtained an average value of  $1.4 \times 10^6$  colonies/mg; Sample Y  $3.1 \times 10^6$  colonies/mg; Sample Z  $4.5 \times 10^6$  colonies/mg. Results of AKK Sample X obtained an average value of  $1.3 \times 10^5$  colonies/mg; Sample Y  $4,6 \times 10^4$  colonies/mg; Sample Z  $4.4 \times 10^3$  colonies/mg.

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Keyword : Chili sauce, AKK test, ALT test, *Salmonella sp.* test.