PERHITUNGAN ANGKA KAPANG KHAMIR dan IDENTIFIKASI JAMUR KONTAMINAN PADA MANISAN KERING BUAH CEREMAI *(Phyllantus acidus)* di SOLO RAYA

(calculation of kapang khamir and identification of contaminant fungi on sweets dry fruit of ceremai fruit (Phyllantus acidus) in solo raya)

Juiana Indah Pertiwi
Universitas Setia Budi Surakarta, Jl. Let. Jen. Sutoyo, Mojosongo, Surakarta
Telp. (0271)852 518, Fax (0271) 853 275
Website: www.setiabudi.ac.id, E-mail: info@setiabudi.ac.id

Intisari

Manisan merupakan salah satu makanan yang digemari di masyarakat, misalnya manisan buah kering. Buah yang sering dijadikan manisan buah kering adalah buah ceremai. Manisan kering buah ceremai banyak dijumpai di pasar tradisional maupun pasar modern. Tujuan dari penelitian ini adalah untuk mengetahui angka kapang khamir dan jamur kontaminan pada manisan kering buah ceremai .

Manisan kering yang digunakan dalam penelitian ini ada 10 sampel, 5 sampel dari pasar tradisional dan 5 sampel dari pasar modern. Perhitungan manisan dilakukan dengan metode hitung cawan untuk menghitung Angka Kapang Khamir. Pengenceran pada sampel dilakukan hingga 10^{-2} menggunakan akuadest dan media yang digunakan yaitu medium Dichloran Rose Bengal Agar (DRBC).

Menurut Badan Pengawas Obat dan Makanan (BPOM) Republik Indonesia nomor 16 Tahun 2016 batas maksimum Angka Kapang Khamir tentang manisan adalah 10^2 . Perhitungan Angka kapang khamir didapatkan hasil sampel A: $2{,}0x10^0$ koloni/gram, sampel B: $43x10^0$ koloni/gram, sampel C: 0 koloni/gram, sampel D: $1{,}0x10^0$ koloni/gram, sampel E: 19 $x10^0$ koloni/gram, sampel F: 0 koloni/gram, G: $1{,}0x10^0$ koloni/gram, sampel H: $61x10^0$ koloni/gram, sampel I: $3{,}0x10^0$ koloni/gram, sampel J: 85 $x10^0$ koloni/gram. Jamur kontaminan pada manisan kering diantaranya yaitu *Moniliella suaveolens*, *Geotrichum candidum, Cladosporium cladosporioides, Mucor sp, Fusarium solani, Penicillium frequentans* Westing.

Kata kunci: Manisan kering buah ceremai, Angka Kapang Khamir

Abstract

Sweets is one of the favorite foods in the community, such as candied dried fruit. Fruit that is often used as candied dried fruit is candied fruit of ceremai. Sweets can be found in tradisional market and modern market. The purpose of this study was to determine the number of yeast mold and contaminant fungi on candied dried fruit of ceremai.

Sweets dried in this study there are 10 samples, 5 samples from traditional and 5 samples from the modern market. Candied count is done by calculating pour pate method to calculating pour plate method to calculate the number of kapang khamir. Dilution on the sample was made up to 10^2 using Dichloran Rose Bengal Agar (DRBC) media.

According to the Food and Drug Supervisory Agency (BPOM) of the Republic of Indonesia number 16 of 2016, the maximum limit of Kapang Khamir's number of sweets is 10^2. From the calculation of kapang khamir, obtained the results of sample A: $2{,}0x10^0$ colony/gram, sample B: $43x10^0$ colony/gram, sample C: 0 colony/gram, sample D: $1{,}0x10^0$ colony/gram, sample E: 19 $x10^0$ colony/gram, sample F: 0 colony/gram, G: $1{,}0x10^0$ colony/gram, sample H: $61x10^0$ colony/gram, sample I: $3{,}0x10^0$ colony/gram, sample J: 85 $x10^0$ colony/gram. Contaminants fungi in candied dried such as *Moniliella suaveolens*, *Geotrichum candidum, Cladosporium cladosporioides, Mucor sp, Fusarium solani, Penicillium frequentans* Westing.

Keywords: sweets dried fruit of the ceremai, the number of kapang khamir.