

IDENTIFIKASI BAKTERI *Escherichia coli*, *Staphylococcus aureus* dan *Salmonella* sp PADA DAGING AYAM YANG DI JUAL DI PASAR TRADISIONAL DELANGGU

(THE IDENTIFICATION OF BACTERIA *Escherichia coli*, *Staphylococcus aureus* and *Salmonella* sp ON CHICKEN MEAT SOLD IN THE TRADITIONAL MARKET DELANGGU)

Khoriana Nurul Hanifa Pratiwi, Rizal Maarif Rukmana
Universitas Setia Budi Surakarta, Jl. Let. Jen. Sutoyo, Mojosongo, Surakarta
Telp. (0271) 852 518, Fax (0271) 833 275
Website : www.setiabudi.ac.id. E-mail: info@setiabudi.ac.id

INTISARI

Daging ayam merupakan salah satu sumber protein hewani yang berkualitas tinggi yang banyak diminati oleh konsumen karena mudah dicerna, dapat diterima oleh mayoritas orang dan harganya relatif murah. Penelitian ini bertujuan untuk mengetahui adanya kontaminasi bakteri pada Daging Ayam Potong, Daging Ayam Petelur dan Daging Ayam Kampung yang Di Jual Di Pasar Tradisional Delanggu.

Bakteri yang diidentifikasi adalah *Escherichia coli*, *Salmonella* sp, dan *Staphylococcus aureus*. Bakteri *Escherichia coli* diisolasi menggunakan media Endo Agar, *Salmonella* sp diisolasi menggunakan media Bismuth Sulfit Agar, dan *Staphylococcus aureus* diisolasi menggunakan media Vogel Jonson Agar. Bakteri *Escherichia coli* dan *Salmonella* sp diidentifikasi dengan uji biokimia, *Staphylococcus aureus* diidentifikasi dengan uji katalase dan uji koagulase.

Hasil penelitian menunjukkan pada semua sampel daging ayam terdapat bakteri *Escherichia coli*, *Staphylococcus aureus*, dan *Salmonella* sp.

Kunci : Identifikasi Bakteri, Daging Ayam, Pasar Tradisional Delanggu

ABSTRACT

Pratiwi, Khoriana. 2017. THE IDENTIFICATION OF *Escherichia coli*, *Staphylococcus aureus* and *Salmonella* sp BACTERIA ON CHICKEN MEAT SOLD IN THE TRADITIONAL MARKET DELANGGU. The Study Program of Three-Years Diploma (D-III) In Medical Laboratory Technology. The Faculty of Health Sciences. Setia Budi University. Advisor: Rizal Maarif Rukmana, S.Si., M.Sc.

Chicken meat is one of the animal source of protein high quality. Chicken meat is also a favorite food because it is easy to digest and low price. This research aims identification existence of contamination bacteria on the various chicken (potong, petelur, kampung) sold in the traditional market delaggu

*Bacteria identified is *Escherichia coli*, *salmonella* sp, and *staphylococcus aureus*. The *Escherichia coli* were isolated by using Endo Agar media, *Salmonella* sp were isolatedby using Bismuth Sulif Agar media, and *Staphylococcus aureus* were isolated by using Vogel Johnson Agar*

media. The Escherichia coli and Salmonella sp were identified by using biochemical tests, Staphylococcus aureus were identified by using katalase and koagulase test.

The results of the study showed chicken meat were contaminated by Escherichia coli, Staphylococcus aureus and Salmonella sp.

Key Words : Identification of bacteria, chicken meat, Delanggu Traditional Market