

KAJIAN HASIL PENGUJIAN SUSU KEDELAI SECARA BAKTERIOLOGIS

STUDY OF SOY MILK TESTING RESULTS BACTERIOLOGY

Maria Luri Loyola

Intisari

Susu kedelai merupakan cairan yang berwarna putih kekuningan hasil dari pengolahan kedelai dengan cara digiling, diekstrak dengan air dan dicampurkan pemanis dengan perbandingan yang ditentukan kemudian direbus hingga matang. Masih ada susu kedelai yang tidak bermerek sebagian besar pengolahannya dilakukan oleh masyarakat secara tradisional terkontaminasi oleh bakteri. Penelitian ini dilakukan untuk mengetahui kualitas bakteriologis susu kedelai menurut Syarat Mutu Cemarkan Mikroba SNI 01-3144-2009 tentang susu kedelai.

Penelitian literature review yang digunakan dalam penelitian ditelusuri melalui Google Scholar, Sinta dan ScienceDirect. Dengan cara mencari jurnal terbitan 10 tahun terakhir. Peneliti memilih 13 jurnal, 3 jurnal internasional, 5 jurnal nasional terakreditasi dan 5 jurnal nasional tidak terakreditasi.

Berdasarkan 13 jurnal penelitian hampir semua terkontaminasi oleh bakteri *Escherichia coli*.

Kata Kunci : Susu Kedelai, Uji Bakteriologis, *Escherichia coli*, MPN Coliform

Abstrak

Soy milk is a yellowish white liquid resulting from processing soybeans by grinding, extracted with water and mixed with sweetener in the specified ratio and then boiled until cooked. There are still unbranded soy milk, most of which are processed by the community, which are traditionally contaminated by bacteria. This study was conducted to determine the bacteriological quality of soy milk according to the Quality Requirements for Microbial Contamination of SNI 01-3144-2009 regarding soy milk.

The literature review research used in the study was searched through Google Scholar, Sinta and ScienceDirect. By looking for journals published in the last 10 years. Researchers selected 13 journals, 3 international journals, 5 accredited national journals and 5 unaccredited national journals.

Based on 13 research journals, almost all of them were contaminated by *Escherichia coli* bacteria and did not meet microbiological requirements. The method used in this research is ALT (*Total Plate Count*), MPN (*Most Probable Number*).

Keywords: Soy Milk, Bacteriological Test, *Escherichia coli*, MPN Coliform