ABSTRAK

KEBERADAAN BAKTERI *Coliform* DAN *Staphylococcus aureus* DALAM SOSIS SAPI SIAP MAKAN “X”

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Kata kunci: *coliform*, *Staphylococcus*, sosis
ABSTRACT

THE EXISTENCE OF Coliform BACTERIA AND Staphylococcus aureus IN READY TO EAT BEEF SAUSAGE “X”

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Food can act as a source of infectious diseases and food poisoning. Until now there is no data about bacteriological quality of ready-to-eat beef sausage “X” in the market. Therefore a survey was needed to investigate the existence of coliform bacteria and Staphylococcus aureus in the sausage. This research was a descriptive survey. Fifteen samples of ready-to-eat beef sausage “X” were taken from five supermarkets “Y” in Bandung. From these samples the numbers of coliform bacteria and the numbers of Staphylococcus aureus per gram were determined by plate count method. This research showed: (1) The number of coliform bacteria in one of fifteen samples was 5/gram. The other samples were 0/gram. (2) The numbers of Staphylococcus aureus in all samples were 0/gram. The number of coliform bacteria allowed was not more than 100/gram. The number of Staphylococcus aureus needed to cause poisoning was 100,000/gram. The number of coliform bacteria and Staphylococcus aureus were still below the maximal limit allowed. The conclusion of this research is that the existence of coliform bacteria in ready-to-eat beef sausage “X” was still below the maximal limit allowed, and ready-to-eat beef sausage “X” did not have the potential to cause Staphylococcus aureus food poisoning.

Keywords: coliform, Staphylococcus, sausage
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