THE EFFECT OF BACTERIOCIN TO REDUCE THE NUMBER OF
Escherichia coli ISOLATED FROM BEEF
SOULD AT ABATTOIR

Luviana Kristianingtyas

ABSTRACT

*Escherichia coli* is a sanitation marker microbe, one of a common bacterial beef contaminant in developing country. This research was aimed to know the decrease on the number of *E. coli* isolated from beef sold at abattoir, after dipped in bacteriocin 80 AU for 5 minutes. The sample used in the study was two different beef bought from two different butchers. Every beef sample divided into two group, first was control group and the other was bacteriocin treated group. *Most Probable Number* (MPN) was used to evaluate the number of *E. coli* on 1st, 3rd and 6th day. The result showed that dipping in bacteriocin 80 AU for 5 minutes has reduced the MPN of *E. coli* of beef up to 250 MPN/g on the 1st day, 7 MPN/g on the 3rd day and 9 MPN/g on the 6th day.

**Key words:** Bacteriocin, Lactic Acid Bacteria, E. coli, MPN